

ONEMATA

Lunch

Make your own 2-course Lunch 58pp

ENTRÉES

Oysters, Mignonette, Lemon **36**

Fish Crudo, Citrus, Chilli, Sesame **28**

Duck Liver Pâté, Horopito Mustard, Focaccia **24**

Vegetable Spring Rolls, Black Vinegar **19**

MAINS

Pan-Fried Market Fish, Spring Pea, Asparagus **44**

Eye Fillet, Rocket Greens, House-Made Steak Sauce **48**

Braised Lamb Shoulder, Sesame, Chilli **48**

Eggplant, Dates, Herb Salad **18**

SIDES

Focaccia, Chef's Butter **10**

Curious Croppers Tomato, Buffalo Curd, Basil **24**

Fries, Onemata Salt, Black Garlic Aioli **15**

DESSERTS

Upside-Down Citrus Cake, Mascarpone Cream **19**

Brown Sugar Pavlova, Summer Fruit Compote **18**

Duo of Cheese, Seasonal Chutney, Lavosh, Fresh Fruits **24**

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.

PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS. 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS