

ONEMATA

A TASTE OF NEW ZEALAND

Familiar dishes that highlight the diverse flavours of New Zealand, cooked on the grill and wok.

RAW BAR

- 1/2 Dozen Oysters, Peach Hot Sauce **40**
- Fish Crudo, Nam Jim, Sesame, Rice Cracker **28**
- Cured Salmon, Vanilla, Citrus, Cucumber **32**

ENTRÉE

- Duck Liver Pâté, Horopito Mustard, Focaccia **24**
- Stone Fruit, Whipped Ricotta, Lemon, Hempseed Tabbouleh **27**
- Tomato Tartare, Buffalo Curd, Basil, Flatbread **32**
- Caesar Salad, Pancetta, Parmesan, Croutons **27**
- Eggplant, Date Dressing, Herb Salad **22**
- Mussels, Vadouvan Butter, Leek, Potato **26**

MAIN

- Pan-Fried Market Fish, Cauliflower, Silverbeet, Beetroot Chilli Jam **48**
- Crispy Fish, Sweet & Sour Sauce **43**
- Confit Duck Leg, Rhubarb, Citrus Glaze **36**
- Braised Lamb Shoulder, Sesame, Mint Labneh **48**
- Pork Belly, Soy Caramel, Pickles **40**
- Short-Rib, Black Pepper Sauce, Cucumber **44**
- Kung Pao Tofu, Green Beans **30**

GRILL

- Handpicked Scotch 300gm **64**
- Nature's Beef Eye Fillet 180gm **52**
- Coastal Lamb Rump 300gm **51**
- Pāmu Farms Venison Fillet 180gm **42**

Crayfish, Garlic Butter **MP**

CHOICE OF SAUCE

Jus, Black Peppercorn, Salsa Verde, Béarnaise, Onemata Steak Sauce

COMPLEMENTS

- Fries, Herb Salt, Black Garlic Aioli **15**
- Broccolini, Balsamic, Pickled Shiitake Mushroom **18**
- Rocket, Fig, Manchego **15**
- Candied Kumara, Macadamia **14**
- XO Fried Rice **27**

