

# ONEMATA

## Lunch

Make your own 2-course Lunch 58pp

### ENTRÉES

- 1/2 Dozen Oysters, Peach Hot Sauce **40**
- Fish Crudo, Nam Jim, Sesame, Rice Cracker **28**
- Duck Liver Pâté, Horopito Mustard, Focaccia **24**
- Tomato Tartare, Buffalo Curd, Basil, Flatbread **32**

### MAINS

- Pan-Fried Market Fish, Cauliflower, Silverbeet, Beetroot Chilli Jam **48**
- Braised Lamb Shoulder, Sesame, Mint Labneh **48**
- Short-Rib, Black Pepper Sauce, Cucumber **44**
- Eggplant, Dates, Herb Salad **22**

### SIDES

- Fries, Herb Salt, Black Garlic Aioli **15**
- Broccolini, Balsamic, Pickled Shiitake Mushroom **18**
- Rocket, Fig, Manchego **15**

### DESSERTS

- Foundry Chocolate Crème & Burnt Vanilla Caramel Roll, Blackberry Ice Cream **23**
- Vanilla Pastry Cream, Basil, Filo Pastry Tart, Strawberry Sorbet **22**

### NEW ZEALAND CHEESES

- Spiced Chutney, House Made Lavosh, Fruit
- One Cheese **16**, Two Cheeses **24**, Three Cheeses **36**

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