

ONEMATA

SWEETS

Created by Executive Pastry Chef Callum Liddicoat

CARAMEL

Caramel Flan, Orange Crème, Cacao Nib Crumble, Milk Ice Cream 22

ONEMATA CHOCOLATE BAR

Chocolate Crémeux, Ginger Caramel, Honeycomb Ice Cream 23

PAVLOVA

Vanilla Pavlova, Lime Curd, Sour Cream Chantilly, Kiwi Fruit, Apple Sorbet 22

TART

Lemon Curd, Poached Citrus, Bergamot Gel, Finger Lime, Lemon Ice Cream 22

ICE CREAM or SORBET

House-Made Wafer 15

NEW ZEALAND CHEESE

Spiced Chutney, House-Made Lavosh, Fruit

One Cheese 15, 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. 2.2% surcharge applies to all credit card transactions.

SHERRY

Tio Pepe Palomino Fino
Xérès, Spain

13 / 80

PORT

Graham's 10 Year Old
Douro, Portugal

DESSERT WINE

2023 Château Giraud
'Petit Giraud'
Sauternes, France

19 / 120

Valdespino Pedro Ximenez
Xérès, Spain

13 / 75

2017 Taylor's LBV Port
Douro, Portugal

15 / 185

2021 Mondillo Nina 'Late
Harvest' Riesling
Central Otago, NZ

18 / 99