

ONEMATA

Oktoberfest Menu

HOP BY THE HARBOUR

55 per person

TO START

Pale Ale Focaccia, Yeasted Butter

ENTREES

Pacific Oysters, Rice Lager Teriyaki

Pork Belly Corn Dog, Apple Cider BBQ Sauce

MAIN

Beer Battered Market Fish, Kraut Slaw, Steak Fries

ENJOY ANY BEER FROM OUR SELECTION FOR 12 PER BOTTLE

GERMAN FEST LAGER 4.7%

#2 PALE ALE 5.3%

#4 SCHWARZBIER 5.1%

#5 PILSNAH 5%

TROPIC HAZE 6.5%

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.



SELECTION OF BREWS BY HALLERTAU

BEER MASTERCLASS

38 per person

GERMAN FEST LAGER 4.7%

Our Fest Lager vibes hard on the Oktoberfest style but is marginally hopper plus leaned out the malt for smashability!

#2 PALE ALE 5.3%

HOOTS & HONKS

Bursting with opinions. Arrives with a floral bouquet. Hoots. Honks. Hops. Charismatic. Honey. Bombastic. Citrus. Distinguished. Tang. Then closes the deal guaranteeing your thirst thoroughly quenched.

#4 SCHWARZBIER 5.1%

BITTER. SWEET. COFFEE

This number is not what he seems. A bit of a trickster really. Smooth. Firm. Dark. Light. Bitter. Sweet. Coffee. Intricate. Chocolate. Subterfuge. You've been warned.

#5 PILSNAH 5%

DRY & UNPARCHING

De-sweat your brow. Lawns mown. Hay bailed. Yoga stretched. Inning had. Here's the reward. Citrus. Wood chips. Unexpected Hop notes. Ahh.

TROPIC HAZE 6.5%

This IPA is the free tropical breakfast at the resort. Pawpaw, mango, watermelon and some crusty coconut.

ACCOMPANIED BY

Duck Liver Pate, Focaccia, Mustard, Kumara Syrup

Lamb Croquette, Baba Ganoush, Truffle Date Dressing