

ONEMATA

Lunch

Thursday - Friday | 12PM - 2PM

Make your own 2-course Lunch* 55 per person

ENTRÉES

Natural Oysters, Malt Vinegar Ponzu, Lemon* 6pc 48 | 12pc 92

Duck Liver Pâté, Horopito Mustard, Focaccia 25

Fish Crudo, Citrus, Chilli, Sesame 28

Roasted Beetroot, Citrus, Yuzu Crème 25

Mussels, Paua XO, Sourdough 27

MAINS

Market Fish, Chickpea, Apple Labneh 48

Beef Eye Fillet, Black Pepper Sauce, Cucumber* 56

Lamb Rump, Cauliflower, Salsa Verde* 52

Bostock Organic Chicken Breast, Buttermilk Sauce, Crispy Skin 44

Eggplant, Dates, Herb Salad 25

SIDES

Fries, Onemata Salt, BBQ Sauce 15

Rocket, Pear, Parmesan 16

Candied Kumara, Macadamia 16

DESSERTS

Onemata Chocolate Bar, Ginger Caramel, Honeycomb Ice Cream 23

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

NEW ZEALAND CHEESES

Spiced Chutney, House Made Lavosh, Fruit

One Cheese 16, Two Cheeses 24, Three Cheeses 36

*THESE ITEMS ARE EXCLUDED FROM 2-COURSE OPTION

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 AND PAYWAVE TRANSACTIONS.

ONEMATA

Beverages

COCKTAILS

Aperol Spritz, Aperol, Prosecco, Soda **20**

Mimosa, Sparkling Wine, Orange Juice **20**

Penicillin, Whisky, Honey Ginger Syrup, Lime Juice **26**

MOCKTAILS

Pink Bellini, Lyre's 0%, Raspberry Purée **16**

Onemata Colada, Pineapple Juice, Orange Juice, Lime Juice, Coconut Milk **16**

Seasonal Iced Tea, Black Tea, Seasonal Fruit, Citrus, Soda **16**

SOFT BEVERAGES

Soft Drinks - Coca Cola, Coca Cola Zero Sugar, Diet Coke **6**

Juices - Orange, Apple, Grapefruit, Tomato, Pineapple, Cranberry **6**

WINES

No. 1 Family Estate Assemble Brut NV *Marlborough*, NZ **19 / 90**

NV Louis Roederer Collection 245 Brut Premier *Reims*, FR **30 / 170**

2024 Clos Henri 'Otira' Sauvignon Blanc *Marlborough*, NZ **19 / 80**

2024 Peregrine Pinot Gris *Central Otago*, NZ **18 / 80**

2020 Pyramid Valley Springs Chardonnay *North Canterbury*, NZ **27 / 120**

2023 Château Roubine 'La Vie en Rose' *Provence*, FR **19 / 90**

2023 Gibbston Valley 'GV Collection' Pinot Noir *Central Otago*, NZ **21 / 95**

2020 E. Guigal Rouge (Shiraz/Grenache) *Cotes du Rhône*, FR **21 / 90**

2008 Lopez de Heredia 'Viña Tondonia' Reserva Tempranillo *Rioja*, SPN **38 / 180**

ONEMATA

Brunch

Saturday - Sunday | 12PM - 2PM

Pancakes, Dulce de Leche, Apple, Crumble, Mascarpone 27

Bibimbap, Rice, Carrots, Mushrooms, Spinach, Korean Spicy Sauce, Fried Egg 27

Eggs Benedict, Brioche Buns, Spinach, Shoulder Bacon, Hollandaise 28

Beef Bone Broth, Noodles, Wagyu Brisket, Egg, Spring Onion, Kimchi 29

Natural Oysters, Malt Vinegar Ponzu, Lemon* 6pc 48 | 12pc 92

Fish Crudo, Citrus, Chilli, Sesame 28

Roasted Beetroot, Citrus, Yuzu Crème 25

Eggplant, Dates, Herb Salad 25

Market Fish, Chickpea, Apple Labneh 48

Short Rib, Black Pepper Sauce, Cucumber* 52

Braised Lamb Shoulder, Cauliflower, Salsa Verde* 56

SIDES

Fries, Onemata Salt, BBQ Sauce 15

Rocket, Pear, Parmesan 16

Candied Kumara, Macadamia 16

DESSERTS

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