

# ONEMATA

*Dinner*

## A TASTE OF NEW ZEALAND

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

### SNACKS

- Fig & Fennel Focaccia, Olive Oil **13**
- Natural Oysters, Mignonette, Lemon **8 each**
- Duck Liver Pate, Kumara Syrup, Mustard **12 each**
- Beef Rendang Croquette, Cauliflower, Lime **12 each**

### ENTRÉE

- Caesar Salad, Pancetta, Anchovies, Tempura Egg Yolk **27**
- Wagyu Bresaola, Shiitake, Chilli Yuzu Dressing **25**
- Curious Croppers' Tomatoes, Aged Balsamic, Mozzarella **28**
- Fish Crudo, Citrus, Chilli, Sesame **29**
- Wok Fried Squid, Garlic, Chili, Watermelon, Peanuts **28**
- Eggplant, Babaganoush, Truffle Date Syrup **26**

### MAIN

- Sichuan Salad, Carrot, Courgette, Mushroom, Cashew Nuts, Dan Dan Sauce **28**
- Market Fish, Asparagus, Béarnaise **49**
- Butternut Agnolotti, Amaretti, Gremolata, Curd **38**
- Crispy Fish, Sweet & Sour Sauce **44**
- Fried Rice, Egg, Vegetables, XO Sauce **29**
- Pork Belly, Tamarind Caramel, Cucumber Salad **42**

### TO SHARE

- Lumina Lamb Shoulder, Chermoula, Citrus Labneh **126\***
- Bone-in Rib Eye, Sauce Selection **26 per 100g\***

### HEARTH

- Coastal Lamb Rump 300g **52**
- Speckle Park Scotch 300g **72\***
- Canterbury Grain-Fed Eye Fillet 180g **54**
- Pamu Farms Venison 200g **48**
- Crayfish, Garlic Butter\* **MP**

### COMPLEMENTS

- Makihiki Fries, Kawakawa & Horopito Salt **15\***
- Candied Kumara, Rum, Macadamia **16\***
- Asparagus, Black Bean, Garlic, Honey **16\***
- Stone Fruit, Ricotta, Quinoa, Citrus Vinaigrette **19\***
- Wild Rocket, Kiwifruit, Parmesan, Pinenuts **18\***

### CHOICE OF SAUCE

- Red Wine Jus, Black Peppercorn, Salsa Verde, Steak Butter, Béarnaise

# ONEMATA

## TASTE OF ONEMATA\* 98 PER PERSON

Discover Taste of Onemata - a tribute to bountiful New Zealand produce through Chef Rob Hope-Ede's signature plates.

### FIRST

Fig & Fennel Focaccia and Olive oil

### SECOND

Turkey Croquette, Cauliflower, Cranberry sauce

### THIRD (Choose One)

Eggplant, Babaganoush, Date Dressing

Pork Belly, Christmas Glaze, Candied Kumara, Courgette

### FOURTH

Canelé, Basil Cream, Fresh Strawberries, Strawberry Sorbet

*Classic Wine Pairing +98pp\* | Premium Wine Pairing +118pp\**

