

# ONEMATA

*Dinner*

## A TASTE OF NEW ZEALAND

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

### SNACKS

- House Made Focaccia, Olive Oil, Caramelised Balsamic **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, Croutons, Cured Egg **27**
- Wagyu Bresaola, Shiitake, Chili Yuzu Dressing **25**
- Curious Croppers' Tomatoes, Aged Balsamic, Baby Burrata **28**
- Fish Crudo, Citrus, Chili, Sesame **29**
- Wok Fried Squid, Garlic, Chili, Watermelon **28**
- Grilled Eggplant, Baba Ghanoush, Truffle Date Syrup **26**

### MAIN

- Sichuan Salad, Carrot, Courgette, Mushroom, Cashew Nuts, Dan Dan Sauce **28**
- Chicken Breast, Chili Glaze, Sweetcorn, Sage **42**
- Crispy Fish, Sweet & Sour Sauce **44**
- Fried Rice, Egg, Vegetables, XO Sauce **29**
- Pork Belly, Tamarind Caramel, Cucumber Salad **42**

### TO SHARE

- Hawke's Bay Natural 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 **66**
- Pamu Farms Venison 200g **48**
- Market Fish **MP**
- Crayfish, Garlic Butter\* **MP**

### COMPLEMENTS

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

### CHOICE OF SAUCE

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