

ONEMATA

Lunch

Thursday - Friday | 12PM - 2PM

ENTRÉES

½ Dozen Natural Oysters, Mignonette, Lemon **48**

Duck Liver Pate, Kumara Syrup, Mustard **24**

Caesar Salad, Pancetta, Anchovies, Cured Egg Yolk **27**

Curious Croppers' Tomatoes, Aged Balsamic, Baby Burrata **28**

Fish Crudo, Citrus, Chili, Sesame **29**

MAINS

Sichuan Salad, Carrot, Courgette, Mushroom, Cashew Nuts, Dan Dan Sauce **28**

Market Fish, Salsa Verde, Sweet Corn **49**

Lamb Rump, Peach Quinoa Salad **52**

Eggplant, Baba Ghanoush, Truffle Date Syrup **26**

Eye Fillet, Parmesan, Rocket Salad **66**

SIDES

Makihiki Fries, Kawakawa & Horopito Salt **15**

Green Beans, Black Bean, Garlic, Honey **16**

Wild Rocket, Fig, Parmesan, Pine Nuts **18**

DESSERTS

Fig Leaf Cream, Poached Figs, Dulcey Caramel, Blackcurrant & Fig Sorbet **26**

Summer Herb Flan, Macerated Blackberries, Jersey Milk Ice Cream **25**

NEW ZEALAND CHEESES

Spiced Chutney, House Made Lavosh, Fruit

One Cheese **16**, Two Cheeses **24**, Three Cheeses **36**

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**
- Lyre's Classico Grande**, 0% Sparkling Wine **15**
- 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 **8**

WINES

- No. 1 Family Estate Assemble Brut NV *Marlborough*, NZ **22 / 120**
- NV Louis Roederer Collection 245 Brut *Premier Reims*, FR **32 / 190**

- 2024 Dog Point Sauvignon Blanc *Marlborough*, NZ **21 / 90**
- 2024 Peregrine Pinot Gris *Central Otago*, NZ **18 / 80**
- 2024 Neudorf 'Tiritiri' Chardonnay Nelson, NZ **20 / 90**

- 2024 Château Roubine 'La Vie en Rose' *Provence*, FR **21 / 90**

- 2024 Rockburn Pinot Noir *Central Otago*, NZ **22 / 120**
- 2020 E. Guigal Rouge (Shiraz/Grenache) *Cotes du Rhône*, FR **21 / 90**
- 2009 Lopez de Heredia 'Viña Tondonia' Reserva Tempranillo *Rioja*, SPN **40 / 200**

ONEMATA

Brunch

Saturday - Sunday | 12PM - 2PM

Pancakes, Strawberry "Cheesecake", Compote, Graham Crackers 27

Beef Bulgogi Bibimbap, Rice, Avocado, Carrot, Lettuce, Pickled Ginger, Onemata Soy Sauce 32

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

½ Dozen Natural Oysters, Mignonette, Lemon 48

Fish Crudo, Citrus, Chilli, Sesame 29

Curious Croppers' Tomatoes, Aged Balsamic, Baby Burrata 28

Eggplant, Baba Ghanoush, Truffle Date Syrup 26

Market Fish, Salsa Verde, Sweetcorn 49

Eye Fillet, Parmesan, Rocket Salad 66

SIDES

Makikihi Fries, Kawakawa & Horopito Salt 15

Green Beans, Black Bean, Garlic, Honey 16

Wild Rocket, Fig, Parmesan, Pine Nuts 18

DESSERTS

Fig Leaf Cream, Poached Figs, Dulcey Caramel, Blackcurrant & Fig Sorbet 26

Summer Herb Flan, Macerated Blackberries, Jersey Milk Ice Cream 25

NEW ZEALAND CHEESES

Spiced Chutney, House Made Lavosh, Fruit

One Cheese 16, Two Cheeses 24, Three Cheeses 36

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**
- Lyre's Classico Grande**, 0% Sparkling Wine **15**
- 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 **8**

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