

# 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**
- Caramel Milk Chocolate, Hazelnut, Pear Sorbet, Nut Butter Crumble **24**

### 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

Caramel Milk Chocolate, Hazelnut, Pear Sorbet, Nut Butter Crumble 24

## 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