

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, Caramelised Balsamic 13
- Oyster, Pear & Cracked Pepper Mignonette, Lemon 8*
- Crispy Chickpea, Romesco, Buffalo Curd 10
- Duck Liver Pate, Kumara Brioche, Cucumber, Carrot 12
- Beef Cheek, Taro Cake, Tofu Creme, Basil 12

ENTRÉE

- Braised Paua, Chili Creme Fraiche, Fry-Bread 42*
- Pork Belly, Mandarin, Celeriac, Nduja Dumpling 32
- Falafel, Black Sesame Labneh, Chili Caramel, Shiitake 27
- Fish Crudo, Citrus, Cashew, Chili, Sesame 29
- Eggplant, Baba Ghanoush, Truffle Date Syrup 29

MAIN

- Sichuan Salad, Carrot, Courgette, Mushroom, Cashew Nuts, Dan Dan Sauce 32
- Kung Pao Chicken, Crispy Peanut, Pineapple & Cucumber 38
- Lamb Shank, Beetroot, Mustard, Buffalo Feta 48*
- Roasted Fish, Madras Curry, Potato, Herb Salad 44
- Vegetable Fried Rice, Egg, XO Sauce 29

HEARTH

- Coastal Lamb Rump 300g 55
- Speckle Park Scotch 300g 76*
- Pamu Farms Venison 200g 48
- Southern Stations Wagyu Rump Cap 300g 60*

COMPLEMENTS

- Makikihi Fries, Kawakawa & Horopito Salt 15*
- Candied Kumara, Rum, Macadamia 17*
- Roasted Carrots, Almond Creme, Hot Honey 19*
- Iceberg, Blue Cheese, Celery, Candied Walnuts 17*
- Bok Choy, Miso, Crispy Taro 16*

CHOICE OF SAUCE

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

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