

ONEMATA

Lunch

Thursday - Friday | 12PM - 2PM

ENTRÉES

½ Dozen Natural Oysters, Pear & Cracked Pepper Mignonette, Lemon **48**

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

Duck Liver Pate, Kumara Brioche, Cucumber, Carrot **12**

Falafel, Black Sesame Labneh, Chili Caramel, Shiitake **27**

Pork Belly, Mandarin, Celeriac, Nduja Dumpling **32**

MAINS

Sichuan Salad, Carrot, Courgette, Mushroom, Cashew Nuts, Dan Dan Sauce **32**

Roasted Fish, Madras Curry, Potato, Curry Leaf **44**

Eggplant, Baba Ghanoush, Truffle Date Syrup **29**

Lamb Shank, Beetroot, Mustard, Buffalo Feta **48**

Wagyu Rump Cap, Almond Creme, Carrot, Salsa Verde **55**

SIDES

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

Candied Kumara, Rum, Macadamia **17**

Iceberg, Blue Cheese, Celery, Candied Walnuts **17**

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 | Caramelised Bananas, Hokey Pokey, Espresso Maple Syrup, Mascarpone **28**

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

Open-Faced Omelette | Mushroom, Broccoli, Kale, Basil, Feta, Balsamic **27**

Avocado Toast | Labneh, Roasted Tomatoes, Za'atar Spices, Mint, Soft Boiled Egg **28**

Oysters | Pear & Cracked Pepper Mignonette, Lemon ½ **Dozen 48**

Fig & Fennel Focaccia | Butter **13**

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

Eggplant | Baba Ganoush, Truffle Date Syrup **29**

Lamb Shank | Beetroot, Mustard, Buffalo Feta **48**

Roasted Fish | Madras Curry, Potato, Curry Leaf **44**

SIDES

Makikihi Fries | Kawakawa & Horopito Salt **15**

Candied Kumara | Rum, Macadamia **17**

Iceberg | Blue Cheese, Celery, Candied Walnuts **17**

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