ONEMATA

Dinner

A TASTE OF NEW ZEALAND

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

SNACKS

Fig & Fennel Focaccia, Cultured Butter 14

Oysters, Strawberry & Jalapeno Hot Sauce* 9 each

Duck Liver Pate, Kumara Syrup, Blackcurrant 24

ENTRÉE

Heirloom Tomatoes, Burrata, Flatbread, Balsamic 34

Eggplant, Baba Ghanoush, Truffle Date Syrup 30

Fish Crudo, Citrus, Cashew, Chili, Sesame 32

Salmon, Mandarin Ponzu, Soy Creme Fraiche 35

Drunken Chicken, Ginger, Cucumber* 34

Lamb Ribs, Cumin Rub, Fennel, Citrus 36

MAIN

Market Fish, Asparagus, Bearnaise 48

Duck Breast, Leg Croquette, Pear Chutney, Kale 56

Hanging Tender, Mushroom, Potato Terrine, Peppercorn Sauce 65

Lamb Rump, Chickpea, Romesco, Tzatziki, Salsa Verde 55

Venison, Crispy Rice, Beetroot Kraut 52

Courgettes, Feta Fritter, Walnut Dukkah 39

King Crab Egg Fried Rice 46

SHARING

Beef Tomahawk - Slow Roasted Tomato, Chefs Sauce Selection* 26 per 100g

Lamb Shoulder - Cauliflower, Mint & Caper Salsa Verde* 110

COMPLEMENTS

Fries, Kawakawa & Horopito Salt, BBQ Sauce 15

Kumara, Rum, Macadamia 18

Carrots, Almond Creme, Hot Honey 19

Baby Cos, Caesar Dressing, Masa Croutons, Pancetta 24

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY. PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. 2% SURCHARGE APPLIES TO ALL CREDIT CARD AND PAYWAVE TRANSACTIONS.
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY.

October 2026