ONEMATA

Lunch

Thursday - Sunday | 12PM - 2PM

ENTRÉES

Fig & Fennel Focaccia, Cultured Butter 14

½ Dozen Natural Oysters, Strawberry & Jalapeno Hot Sauce 48*

Salmon, Mandarin Ponzu, Soy Creme Fraiche 35

Fish Crudo, Citrus, Cashew, Chili, Sesame 32

Eggplant, Baba Ghanoush, Truffle Date Syrup 30

Duck Liver Pate, Kumara Syrup, Blackcurrant 24

MAINS

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

Courgettes, Feta Fritter, Walnut Dukkah 39

SIDES

Fries, Kawakawa & Horopito Salt, BBQ Sauce 15

Carrots, Almond Creme, Hot Honey 19

Baby Cos, Caesar Dressing, Masa Croutons, Pancetta 24

DESSERTS

Chocolate Roll, Salted Caramel, Foundry Chocolate, Blackberry Ice Cream 26

Strawberry Splice, Strawberries, Vanilla Sponge, Strawberry Sorbet 25

NEW ZEALAND CHEESES

Spiced Chutney, House Made Lavosh, Fruit

One Cheese 16, Two Cheeses 24, Three Cheeses 36

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