ONEMATA

Festive Kaitahi Sharing Menu

128 per person

SNACK

Duck Liver Pâté, Kumara Syrup, Blackcurrant

STARTERS

Fish Crudo, Citrus, Cashew, Chili, Sesame

Eggplant, Baba Ganoush, Truffle Date Syrup

Turkey Croquette, Cranberry, Pickled Carrot

MAINS

Braised Lamb Shoulder, Cauliflower, Mint & Caper Salsa Verde

Kung Pao Chicken, Crispy Peanut, Pineapple, Cucumber

Market Fish, Crayfish Arancini, Squid Ink Velouté

SIDES

Fries, Onemata Salt

Market Greens

DESSERTS

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

Strawberry Splice, Strawberries, Vanilla Sponge, Strawberry Sorbet

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.
MENUS ARE SUBJECT TO CHANGE DUE TO SEASONALITY AND PRODUCT AVAILABILITY.

ONEMATA

Festive Hakari Sharing Menu

148 per person

SNACK

Duck Liver Pâté, Kumara Syrup, Blackcurrant

STARTERS

Fish Crudo, Citrus, Cashew, Chili, Sesame

Eggplant, Baba Ganoush, Truffle Date Syrup

Drunken Chicken, Ginger, Cucumber

MAINS

Market Fish, Crayfish Arancini, Squid Ink Velouté

Mapari Butcher Cut, Almond Creme, Carrot, Salsa Verde

Kung Pao Chicken, Crispy Peanut, Pineapple, Cucumber

SIDES

Makikihi Fries, Kawakawa & Horopito Salt

Candied Kumara, Rum, Macadamia

Baby Cos, Caesar Dressing, Masa Croutons, Pancetta

Market Greens

DESSERTS

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

Strawberry Splice, Clevedon Strawberries, Vanilla Sponge, Strawberry Sorbet

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