

# ONEMATA



3 COURSE DINNER  
\$55 PER PERSON

## Snacks

Tuna Tartare | Yuzu | Black Garlic  
Braised Pork Croquettes | Salted Cabbage  
Goat Cheese Profiteroles

## Choice of Main

Coastal Lamb Rump  
Agria Mash | Baby Carrot | Preserved Cherry Compote

## Ōra King Salmon

Asparagus Risotto | Kaffir Spice | Confit Tomato

## Purple Kumara Gnocchi

Spinach | Brown Mascarpone Butter | Mushroom

## Dessert

Milk Chocolate | Hazelnut Praline | Gingerbread Ice Cream

## Optional Wine Pairing

Prophets Rock Dry Riesling from Blanc  
\$24 gl / \$110 btl