



Breakfast

At Onemata we believe in a dining experience that respects both our planet and your palate. Our commitment to sustainability drives us to eliminate the traditional buffet model in favour of dishes crafted fresh to order. This approach not only ensures the highest quality and taste but also reduces food waste significantly.

50 per person

Inclusive of Kitchen Table, Small Plates, Beverages and
One Large Plate

KITCHEN TABLE

Kindly Help Yourself

Onemata Granola, Seasonal Poached Fruits, Toast Selection, Local Fruits, Cereals,
House Baked Goods, Barkers Jams, Manuka Honey, Fridge Selection and Cold Cuts

FRUITS AND VEGETABLES

Kindly Choose From Below

Carrot, Ginger, Lemon, Turmeric Shot
Vital Green Juice
Berries Smoothie
Fresh Berries, Lime Zest, Mascarpone
Green Salad, House Dressing

LARGE PLATES

Kindly Choose One From Below

Onemata Breakfast | Choice of Eggs, Bacon, Lamb Merguez, Mushrooms, Kumara, Tomato, Sourdough
House-Made Granola | Greek Yoghurt, Fresh Fruit, Honeycomb, Chia Seeds
Porridge | Figs, Pistachio, Orange Blossom Syrup
Congee | Rice Porridge, Chicken, Shiitake Mushrooms, Chili Oil, Spring Onion, Youtiao
Pancakes | Strawberry "Cheesecake" Compote, Graham Crackers, Cream Cheese Mascarpone
Vegan Summer Corn - Capsicum Fritters | Chipotle Mayo, Avocado-Tomato Salsa, Pickled Shallots
Steamed Seafood Dim Sum | Har Gao, Siu Mai, Chili Oil
Avocado Toast | Tomato Salad, Dukkah Spice, Poach Egg, Roasted Chilled Salmon
Bulgogi Beef Bibimbap | Rice, Avocado, Spinach, Carrot, Lettuce, Pickled Ginger, Onemata Soy Sauce
Open Faced Omelette | Heirloom Tomatoes, Kale, Basil, Feta
Eggs Benedict | Brioche Buns, Spinach, Shoulder Bacon, Hollandaise - **Half or Full**

ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS & DAIRY.
PLEASE INFORM OUR TEAM OF ANY SPECIAL DIETARY REQUIREMENTS.