

# ONEMATA



## Dinner

### A T A S T E O F N E W Z E A L A N D

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

#### SNACKS

House Made Focaccia, Olive Oil, Caramelised Balsamic **13**

Natural Oysters, Mignonette, Lemon **8 each**

Duck Liver Pate, Kumara Syrup, Mustard **12 each**

Beef Rendang Croquette, Cauliflower, Lime **12 each**

#### ENTRÉE

Caesar Salad, Pancetta, Anchovies, Croutons, Cured Egg **27**

Wagyu Bresaola, Shiitake, Chilli Yuzu Dressing **25**

Curious Croppers' Tomatoes, Aged Balsamic, Mozzarella, Baby Burrata **28**

Fish Crudo, Citrus, Chilli, Sesame **29**

Wok Fried Squid, Garlic, Chili, Watermelon **28**

Grilled Eggplant, Babaganoush, Truffle Date Syrup **26**

#### MAIN

Sichuan Salad, Carrot, Courgette, Mushroom, Cashew Nuts, Dan Dan Sauce **28**

Chicken Breast, Chili Glaze, Sweetcorn, Sage **42**

Crispy Fish, Sweet & Sour Sauce **44**

Fried Rice, Egg, Vegetables, XO Sauce **29**

Pork Belly, Tamarind Caramel, Cucumber Salad **42**

#### TO SHARE

Hawke's Bay Natural Lamb Shoulder, Chermoula, Citrus Labneh **126\***

Bone-in Rib Eye, Sauce Selection **26 per 100g\***

#### HEARTH

Coastal Lamb Rump 300g **52**

Speckle Park Scotch 300g **72\***

Canterbury Grain-Fed Eye Fillet 180g **66**

Pamu Farms Venison 200g **48**

Market Fish **MP**

Crayfish, Garlic Butter\* **MP**

#### COMPLEMENTS

Makikihi Fries, Kawakawa & Horopito Salt **15\***

Candied Kumara, Rum, Macadamia **16\***

Green Beans, Black Bean, Garlic, Honey **16\***

Stone Fruit, Ricotta, Quinoa, Citrus Vinaigrette **19\***

Wild Rocket, Fig, Parmesan, Pinenuts **18\***

#### CHOICE OF SAUCE

Red Wine Jus, Black Peppercorn, Salsa Verde, Steak Butter

# ONEMATA



## TASTE OF ONEMATA\* 98 PER PERSON

Discover Taste of Onemata - a tribute to bountiful New Zealand produce through Chef Rob Hope-Ede's signature plates.

### FIRST

Duck Liver Pate, Kumara Syrup, Mustard

### SECOND

Fish Crudo, Citrus, Chilli, Sesame

### THIRD

Pork Belly, Tamarind Caramel, Cucumber Salad

### FOURTH

Strawberry Filo Tart, Basil Ganache, Strawberry Sorbet

*Classic Wine Pairing +98pp\* | Premium Wine Pairing +118pp\**

