

# ONEMATA

*Dinner*

## A TASTE OF NEW ZEALAND

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

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.



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\*

