

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, Chili Yuzu Dressing **25**

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

Fish Crudo, Citrus, Chili, Sesame **29**

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

Grilled Eggplant, Baba Ghanoush, 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



Celebrating Lunar New Year

TASTE OF ONEMATA* 128 PER PERSON

The tasting menu experience is designed to be shared. Dietaries can only be accommodated with advance notice.

FIRST

Mantou, Onemata Hoisin

SECOND

Braised Paua, Chili Crème, Fry Bread

THIRD

Yee Sang Salad (Prosperity Salad)

FOURTH

Braised Beef Short Rib, Black Pepper Sauce, Wok Fried Beans, Chili & Garlic

FIFTH

Compressed Watermelon

SIXTH

Mandarin, Salted Vanilla, Passionfruit, Mandarin Sorbet

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

