

NGĀ HUA Ō TANGAROA / THE RAW BAR	
OYSTERS (SUBJECT TO AVAILABILITY)	
Mahurangi oysters (pacific) crisp, briny, sweet finish	
- Mahurangi.....	7ea
WINE PAIRING	
Laurette Picpoul de Pinet.....	21 gls

Trevally sashimi w/ soy syrup, wasabi peas, kewpie mayo & basil...	25
Bloody Mary oyster shooter w/ granny smith, celery & lemon oregano oil.....	12ea

HORA KAI MĪTI / CHARCUTERIE BOARD	
Depot's pig head croquettes, 'Waikanae' wild pork salami, 'Salash' chorizo, pork coppa, beef bresaola & 'Cazador' duck liver parfait. Served w/ 'Daily Bread' seeded sourdough crostini, cherry relish, egg mayo, cornichons.....	50
Pork rillette w/ cherry relish, cornichons, 'Daily Bread' baguette.....	24

HORA KAI ITI / SMALL SHARE	
Snapper sliders w/ pickled lemon mayo, watercress.....	24
Falafel w/ tomato kasundi, feta labneh, sunflower seeds.....	21
Grilled octopus w/ nduja dressing, red pepper romesco, crispy potatoes.....	37
Wood-fired NZ green-lip mussels w/ ‘Salash’ chorizo butter.....	22
Charred eggplant w/ pinenut tahini, ‘Good Joe’ coffee syrup.....	23
Grilled asparagus w/ preserved lemon, almonds, olive butter.....	20
Roasted veal tongue crisps w/ olive gremolata, anchovy mayo.....	21
Fergus’ bone marrow – wood roasted w/ parsley & shallot salad....	29

HORA KAI NUI / LARGE SHARE	
Skirt steak w/ tobacco onions, iceberg wedge, ranch dressing.....	39
Wood roasted NZ sole w/ brown butter, capers, lemon.....	47
Crisp ‘Freedom Farm’ pork hock w/ apple & horse radish salsa verde, parsnip puree.....	47
Braised lamb neck w/ courgette pickles, smoked yoghurt, crispy chickpeas.....	48
Wood roasted half chicken w/ grilled radicchio salad, ‘Zany Zeus’ yoghurt.....	47

HEI ĀPITI KAI / ON THE SIDE	
Heirloom tomatoes w/ ricotta salata, cashew cream.....	20
Potato skins w/ pecorino, truffle oil.....	16
Cucumber salad w/ avocado dressing, sumac pickled onions.....	18
Baby cos w/ ranch dressing, sunflower seeds.....	14

BEER ON TAP.....	330ML/600ML/1.2L
Hallertau #09 Beer of Auckland lager 4.5%, Riverhead....	13.5/22/42
Sawmill Pilsner, Matakana 4.8%.....	13.5/22/42

WINE ON TAP.....	GLS 160ml, CARAFE 250ML / 500ML
Tipping Point ‘Working Bee’ Chardonnay, Hawke’s Bay 2023	15/24/44
Tipping Point ‘The Beachcomber’ Rosé, Hawke’s Bay 2024	15/24/44
Tipping Point ‘The Woodsman’ Pinot Noir, Central Otago 2021	19/28/56

CHAMPAGNE, MÉTHODE TRADITIONNELLE & PROSECCO	
Ayala Brut Majeur, Champagne.....	29
Maude Méthode Traditionnelle, Central Otago.....	22.5
Tipping Point Prosecco NV DOC, Italy.....	17

ROSÉ	
Laurette du Midi, Occitanine 2023.....	17.5
Two Rivers “Isle of Beauty” Rosé, Marlborough 2024.....	16.5

WHITE	
Dog Point Sauvignon Blanc, Marlborough 2024.....	21
Craggy Range “Te Muna” Sauvignon Blanc, Martinborough 2024.....	19
Swiftsure Sauvignon Blanc, Marlborough 2023.....	12
Wet Jacket Pinot Gris, Central Otago 2024.....	19
Te Kano “Kin” Chardonnay Central Otago 2022.....	17
Neudorf “Tiritiri” Chardonnay, Nelson 2023.....	20
Laurette Picpoul de Pinet, Languedoc 2024.....	21
Chaffey Bros “Düfte Punkt” Field Blend, Eden Valley 2023.....	17
Te Kano Blanc De Noir, Central Otago 2023	20
Rockferry “Orchard Vineyard” Pinot Blanc, Marlborough 2018.....	17
Two Paddocks “Picnic” Riesling, Central Otago 2024.....	21

RED	
Akarua “Rua” Pinot Noir, Central Otago 2023.....	19
Redmetal Merlot/Cabernet Franc Blend, Hawke’s Bay 2023.....	22
Los Cardos Malbec, Mendoza Argentina 2024	16
Stone Paddocks Merlot, Hawke’s Bay 2023.....	16
Scout “Pinot x Pinot” Chilled Red, Central Otago 2024.....	20
Capel Vale Shiraz, Mount Barker 2021.....	20
Tipping Point Shiraz, Barossa Valley 2023.....	20

DEPOT TIPPLES	
Hibiscus Margarita. Patron silver, hibiscus syrup, kaffir lime...	25
Golden Margarita. Patron silver, golden kiwi, jalapeno, honey....	25
Cucumber Sour. Roku gin, Martini bianco, cucumber, lemon.....	20
Heatwave. Tequila, Cointreau, Passionfruit, Chilli, Lime.....	21
Lychee Sour. Vanilla Vodka, Lychee, Cointreau, Lemon.....	21
White Negroni. Malfy Gin, Lillet Blanc, Martini Bianco.....	21
Paper Plane. Bourbon, Aperol, Amaro Montenegro, Lemon.....	21