

LARGE GROUPS
OF 4 OR MORE
ARE SUBJECT
TO A ONE BILL
POLICY

A CREDIT CARD
AND PAYWAVE
SURCHARGE
OF 1.8% WILL
APPLY

DEPOT

EATERY

ALCOHOLIC BEVERAGES AVAILABLE
FROM 11AM DAILY. R18 FOR
THE SERVICE OF ALCOHOL. HOST
RESPONSIBILITY LIMITS APPLY.

All items are subject to change due to seasonal ingredients and availability

THE RAW BAR (SUBJECT TO AVAILABILITY)

OYSTERS

Marlborough Oysters (Pacific)..... 7.5
crisp, briny, creamy finish - Marlborough

Te Kouma (Pacific)..... 7
crisp, briny, creamy finish - Coromandel

CLAMS

Diamond Shell - salty with a clean ocean finish..... 4
- Marlborough

Kingfish sashimi..... 25
w/ soy syrup, wasabi peas, kewpie mayo & basil

'Regal' NZ King Salmon tartare..... 34
w/ preserved lemon cream & potato fritters

Wood-Fired 'Cloudy Bay' Tuatua, 'Salash' chorizo butter.... 32

CHARCUTERIE BOARD

Depot's pig head croquettes,..... 50
'Waikanae' wild pork salami, 'Salash' chorizo, 'Cazador'
Heritage coppa & duck liver parfait. Served w/ cherry relish,
'Daily Bread' seeded sourdough crostini and egg mayo

Wild rabbit & pork rilette..... 24
w/ cherry relish, cornichons & 'Daily Bread' baguette

SMALL SHARE

Snapper sliders w/ pickled lemon mayo & watercress..... 24

Charred eggplant..... 23
w/ pinenut tahini, 'Good Joe' coffee syrup

Falafel..... 20
w/ tomato kasundi, sheep feta labneh & sunflower seeds

Smoked snapper & watercress "Do'Boy" w/ beurre blanc..... 26

Crispy brussels sprouts w/ smoked fish cream..... 22

Grilled octopus w/ nduja dressing & red pepper romesco.... 37

Sticky soy beef cheeks w/ kohlrabi,..... 28
spring onion & ginger sauce *dish contains peanuts

Fergus bone marrow - wood roasted..... 29
w/ parsley & shallot salad

LARGE SHARE

Skirt steak..... 38
w/ tobacco onions, iceberg wedge & habanero mustard

Wood roasted Lemon Sole w/ brown butter, capers & lemon.... 46

Crisp 'Freedom Farm' pork hock..... 45
w/ apple & horse radish salsa verde & parsnip puree

Wood roasted half chicken..... 45
w/ grilled radicchio salad & 'Zany Zeus' yoghurt

ON THE SIDE

Potato skins w/ pecorino, truffle oil..... 15

Grilled Fennel w/ macadamia romesco & bitter greens..... 16

Beetroot salad w/ walnuts & smoked yogurt..... 17

Baby cos w/ ranch dressing, sunflower seeds..... 14

BEER ON TAP

330ML / 600ML / 1.2L

Hallertau #09 Beer of Auckland lager 4.5%, Riverhead. 12/21/40

Sawmill Pilsner, Matakana 4.8%..... 12/21/40

WINE ON TAP

GLS 160ML, CARAFE 250ML / 500ML

Tipping Point 'Working Bee' Chardonnay,..... 15/24/44
Hawke's Bay 2022

Tipping Point 'The Beachcomber' Rosé,..... 15/24/44
Hawke's Bay 2022

Tipping Point 'The Woodsman' Pinot Noir,..... 17/26/52
Central Otago 2021

CHAMPAGNE, MÉTHODE TRADITIONNELLE & PROSECCO

Ayala Brut Majeur, Champagne..... 29

Maude Méthode Traditionnelle, Central Otago..... 22

Tipping Point Prosecco NV DOC, Italy..... 15

ROSÉ

Man 'O War "Pinque" Rosé, Waiheke Island 2023..... 19

Two Rivers "Isle of Beauty" Rosé, Marlborough 2023..... 16.5

WHITE

Dog Point Sauvignon Blanc, Marlborough 2023..... 19

Craggy Range "Te Muna" Sauvignon Blanc,..... 17
Martinborough 2023

Wet Jacket Pinot Gris, Central Otago 2022..... 17

Neudorf "Tiritiri" Chardonnay, Nelson 2022..... 19

Rippon "Jeunesse" Riesling, Central Otago 2022..... 18.5

RED

Akarua "Rua" Pinot Noir, Central Otago 2022..... 17

Tipping Point "The Opportunist" Syrah, Hawke's Bay 2021.... 20

Capel Vale Shiraz, Mount Barker 2019..... 20

Tipping Point Shiraz, Barossa Valley 2023..... 20

Man O' War "Island Blend" Cabernet Franc/Merlot,..... 21
Waiheke 2022

Alamos Malbec, Argentina 2022..... 15

DEPOT TIPPLES

Botany & Vine. Gin, Riesling, Lemon, Peach, Soda..... 21

Rumaro. Dark Rum, Amaro Montenegro, Pineapple, Lime, Bitters ... 21

Sicilian Sour. Aperol, Vodka, Lemon, Aquafaba..... 21

Paper Plane. Bourbon, Aperol, Amaro Montenegro, Lemon..... 21

Jalisco Sour. Tequila, Elderflower, Lime, Mint 21

Jafa. Whiskey, Kahlua, Cointreau, Espresso..... 21

GIN-ger. Gin, Elderflower, Ginger, Lemon, Mint..... 21

Classic cocktails available on request

86 FEDERAL ST, AUCKLAND. EATDEPOT.CO.NZ

Depot will take all reasonable efforts to accommodate guests' dietary requirements, however we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.