

OPEN SINCE 7 AM

Friday 3 December  
You're welcome.

# DEPOT EATERY

available from 8am daily.  
R18 for the service of alcohol.  
host responsibility limits apply.

## THE RAW BAR

### OYSTERS

Te Kouma (Pacific) sweet, super briny, creamy finish  
- Coromandel .....5.20

### CLAMS

Tuatua - sweet with a briny finish  
- Marlborough .....3

## CHARCUTERIE

Depot's wild rabbit rilette, popcorn duck tongues,  
'Waikanae' wild pork salami, pintxo chorizo, 'Cazador' game &  
pistacio salami & pork capicola. Served w/ cherry relish &  
'Olaf's' fig & fennel crostini.  
Small .....29.50  
Large .....39.50

## SMALL SHARE

Snapper sliders w/ pickled lemon mayo & watercress .....21  
Lamb ribs w/ skordalia & cumin paprika oil .....24  
Tuatua fritters w/ sour pickle & egg mayo, fried capers .....18  
Grilled 'Deckle' brisket w/ pickled carrot, crème fraiche  
& peanuts .....25  
Cumin tempura cauliflower w/ smoked fish cream  
& white anchovies .....18  
Fergus' bone marrow - wood roasted w/ parsley  
& shallot salad .....24

## BIGGER SHARE

Skirt steak w/ tobacco onions, iceberg wedge  
& habanero mustard .....34  
Kahawai side w/ eggplant kasundi, lime & toast .....37  
Crisp 'Freedom Farms' pork hock w/ apple  
& horseradish salsa verde .....39  
Squid ink linguine & 'Cloudy Bay' clams w/ 'Salash' chorizo &  
Sauvignon blanc sauce .....36

## ON THE SIDE

Potato skins w/ pecorino, truffle oil & porcini salt .....13  
Charred broccoli w/ labneh, medjool dates & almonds .....13  
'Bill's' charred asparagus w/ 'Salash' chorizo, 'Castle Point'  
feta & almonds .....14  
Iceberg wedge w/ ranch dressing .....12

## BEER & CIDER ON TAP .....330ml / 600ml / 1.21

Hallertau #09 Beer of Auckland lager 4.5%, Riverhead 12/21/39.5  
Hallertau Granny Smith cider 5.1%, Riverhead ..... 12/21/39.5

## WINE ON TAP .....gls 160ml carafe 250ml/500ml

Marlborough Sauvignon Blanc by Wendy Stuckey .....13.5/20.5/41  
Central Otago Rosé by Duncan Forsyth .....15.5/20.5/41  
Central Otago Pinot Noir by Duncan Forsyth .....15/23.5/46.5

## CHAMPAGNE, MÉTHODE TRADITIONNELLE & SPARKLING BY THE GLASS

Ayala Brut Majeur .....29  
Maude Méthode Traditionnelle, Central Otago .....18.5  
Nautilus Vintage Rosé 2017, Marlborough .....22

## WINE BY THE GLASS ..... 160ml

### ROSÉ

Two Rivers Isle of Beauty Rosé, Marlborough 2020 .....15.5  
Tipping Point "The Beachcomber" Rosé, Hawke's Bay .....14  
Peregrine Saddleback Rosé, Central Otago 2020 .....16.5

### WHITE

Dog Point Sauvignon Blanc, Marlborough 2020 .....17  
Tipping Point "Common Good" Field Blend, Marlborough .....14  
Pegasus Bay Sauvignon Semillon, Waipara 2018 .....17  
Millton Te Arai Vineyard Chenin Blanc, Gisborne 2019 .....17  
Prophet's Rock Dry Riesling, Central Otago 2019 .....20  
Craft Farm Gewurtztraminer, Hawke's Bay 2018 .....18  
Millton Riverpoint Vineyard Viognier, Gisborne 2018 .....14  
Wet jacket Pinot Gris, Central Otago 2020 .....16.5  
Kumeu River Estate Pinot Gris, Kumeu 2019 .....16.5  
Spy Valley Chardonnay, Marlborough 2019 .....14.5  
Tipping Point "Working Bee" Chardonnay, Hawke's Bay .....14  
Neudorf Tiritiri Chardonnay, Nelson 2019 .....18  
Tony Bish Heartwood Chardonnay, Hawke's Bay 2020 .....19

### RED

Ostler Pinot Noir, North Otago 2018 .....16.5  
Tipping Point "The Woodsman" Pinot Noir, Central Otago .....18  
Redmetal Vineyards Syrah, Hawke's Bay 2020 .....15.5  
Tipping Point "The Opportunist" Syrah, Hawke's Bay .....18  
Two Hands Gnarly Dudes Shiraz Barossa Valley 2020 .....18.5  
Man O War Island Estate Cabernet Franc/Merlot, Waiheke &  
Ponui Islands 2019 .....17  
Black Barn Merlot/Cabernet, Hawke's Bay 2019 .....16  
Yalumba The Cigar Cabernet Sauvignon, Coonawarra 2017 .....17  
Beronia Reserva Tempranillo, Rioja 2015 .....17  
Catena Alamos Malbec, Argentina 2019 .....15  
Borsao Monte Oton Garnacha, Spain .....15

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.