

LARGE GROUPS OF 4 OR MORE ARE SUBJECT TO A ONE BILL POLICY A CREDIT CARD AND PAYWAVE SURCHARGE OF 1.8% WILL APPLY OPEN SINCE 7AM DEPOT EATERY ALCOHOLIC BEVERAGES AVAILABLE FROM 11AM DAILY. R18 FOR THE SERVICE OF ALCOHOL. HOST RESPONSIBILITY LIMITS APPLY.	
NGĀ HUA Ō TANGAROA / THE RAW BAR OYSTERS (SUBJECT TO AVAILABILITY) Mahurangi oysters (pacific) crisp, briny, sweet finish - Mahurangi.....7 each CLAMS (SUBJECT TO AVAILABILITY) 'Cloudy Bay' Tuatua sweet with a briny finish - Marlborough.....5 each WINE PAIRING Laurette Picpoul de Pinet.....21 gls	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
Trevally sashimi w/ soy syrup, wasabi peas, kewpie mayo & basil.....25 'Regal' NZ King Salmon tartare w/ preserved lemon cream & potato fritters.....34 'Tora Collective' NZ Paua fritters, ginger and lime syrup.....35 Bloody mary oyster shooter w/ granny smith, celery & lemon oregano oil.....12 each	MÉTHODE TRADITIONNELLE & PROSECCO Maude Méthode Traditionnelle, Central Otago.....22.5 Tipping Point Prosecco NV DOC, Italy.....17
HORA KAI MĪTI / CHARCUTERIE BOARD Depot's pig head croquettes, 'Waikanae' wild pork salami, 'Salash' chorizo, pork lonzo, beef bresaola, & 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	ROSÉ Laurette du Midi, Occitanine 2023.....17.5 Two Rivers "Isle of Beauty" Rosé, Marlborough 2024.....16.5
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 Charred eggplant w/ pinenut tahini, 'Good Joe' coffee syrup.....23 Wood-fired NZ green-lip mussels w/ 'Salash' chorizo butter.....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	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 202320 Rockferry "Orchard Vineyard" Pinot Blanc, Marlborough 2018.....17 Two Paddocks "Picnic" Riesling, Central Otago 2024.....21
HORA KAI NUI / LARGE SHARE Skirt steak w/ tobacco onions, iceberg wedge, ranch dressing.....39 Wood roasted sole w/ brown butter, capers & lemon.....46 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.....46	RED Akarua "Rua" Pinot Noir, Central Otago 2023.....19 Redmetal Merlot/Cabernet Franc Blend, Hawke's Bay 2025.....22 Los Cardos Malbec, Mendoza Argentina 202416 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
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	DEPOT TIPPLES Arancia Spritz. Campari, Prosseco, thyme, soda, orange15 Bella Spritz. Aperol, Rose, strawberry, lemon, soda.....15 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
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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.	