

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) Kawhia Oysters (Pacific) crisp, briny, creamy finish - Raglan.....8ea Marlborough Oysters (Pacific) crisp, briny, creamy finish - Marlborough.....7.5ea Clams Diamond Shell - salty with a clean ocean finish - Marlborough.....4ea Wine Pairing Smith & Sheth Albariño.....23 gls Trevally sashimi w/ soy syrup, wasabi peas, kewpie mayo & basil.....25 'Regal' NZ King Salmon tartare w/ preserved lemon cream & potato fritters.....34	Beer on Tap.....330ML/600ML/1.2L Hallertau #09 Beer of Auckland lager 4.5%, Riverhead.....13/22/41 Sawmill Pilsner, Matakana 4.8%.....13/22/41 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 Tipping Point Prosecco NV DOC, Italy.....17 Rosé Laurette du Midi, Occitanine 2023.....17.5 Greystone, North Canterbury 202419
	White Dog Point Sauvignon Blanc, Marlborough 2024.....21 Craggy Range "Te Muna" Sauvignon Blanc, Martinborough 2024.....19 Wet Jacket Pinot Gris, Central Otago 2024.....19 Neudorf "Tiritiri" Chardonnay, Nelson 2023.....20 Te Kano "Kin" Chardonnay Central Otago 2022.....17 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 2023.....21 Red Akarua Pinot Noir, Bannockburn 2022.....25 Los Cardos Malbec, Mendoza Argentina 202416 Scout "PxP" Chilled Red, Central Otago 2024.....20 Capel Vale Shiraz, Mount Barker 2021.....20 Tipping Point Shiraz, Barossa Valley 2023.....20 Man O' War "Island Blend" Cabernet Franc/Merlot, Waiheke 2023...23
	Depot Tipples Heatwave. Tequila, Cointreau, Passionfruit syrup, Chilli syrup, Lime, Tajin21 Raspberry Lamington. Vodka, Raspberry, Coconut, Lemon.....21 → Dry July? Make it Zero Proof.....18 Sour Peach. Vanilla Vodka, Peach, Cointreau, Lemon.....21 Rumberry Cola. Rum, Six Barrel Cola, Raspberry, Lemon.....21 Paper Plane. Bourbon, Aperol, Amaro Montenegro, Lemon.....21 Pineapple Chunk. Vodka, Pineapple, Chocolate syrup.....21
Hora Kai Mīti / Charcuterie Board Depot's pig head croquettes, 'Waikanae' wild pork salami, 'Salash' chorizo, venison bresaola, pork coppa & duck liver parfait Served w/ cherry relish, 'Daily Bread' seeded sourdough crostini & egg mayo.....50 Pork rillettes w/ cherry relish, cornichons & 'Daily Bread' baguette.....24 Hora Kai Iti / Small Share Snapper sliders w/ pickled lemon mayo & watercress.....24 Wood-fired NZ green-lip mussels w/ 'Salash' chorizo butter.....22 Falafel w/ tomato kasundi, feta labneh & sunflower seeds.....21 Furikake kahawai w/ jerusalem artichoke cream, shiitake mushrooms & pickled wakame.....28 Charred eggplant w/ pinenut tahini & 'Good Joe' coffee syrup.....23 Fergus' bone marrow - wood roasted w/ parsley & shallot salad....29	
Hora Kai Nui / Large Share Skirt steak w/ tobacco onions, iceberg wedge & ranch dressing....38 Wood roasted lemon 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/ creamed cavolo nero, mint jelly, celeriac & yorkshire pudding50 Wood roasted half chicken w/ grilled radicchio salad, 'Zany Zeus' yoghurt.....46 Hei Āpiti Kai / On the Side Potato skins w/ pecorino & truffle oil.....16 Beetroot salad w/ walnuts & smoked yogurt.....17 Bitter green salad w/ orange vinaigrette, pumpkin seeds.....16 Crispy brussels sprouts w/ gochujang, buttermilk ranch.....18	
86 Federal St, Auckland. EATATDEPOT.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.	