

OPEN SINCE 7AM

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.

## NGĀ HUA Ō TANGAROA / THE RAW BAR

### OYSTERS (SUBJECT TO AVAILABILITY)

Marlborough Oysters (Pacific) crisp, briny, creamy finish	
- Marlborough.....	7.5 each
Mahurangi oysters (pacific) crisp, briny, sweet finish	
- Mahurangi.....	7 each

### WINE PAIRING

Laurette Picpoul de Pinet.....	21 gls
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Bloody mary oyster shooter w/ granny smith, celery & lemon oregano oil.....	12 each
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

## 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 rilette 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
Wood-fired NZ green-lip mussels w/ nori and miso butter, and seaweed crumb.....	23
Grilled kahawai w/ creamed sweetcorn, 'Salash' chorizo & pickled chilli.....	28
Charred eggplant w/ pinenut tahini, 'Good Joe' coffee syrup.....	23
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

Bavette 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

## HEI ĀPITI KAI / ON THE SIDE

Potato skins w/ pecorino, truffle oil.....	16
Heirloom tomatoes w/ ricotta salata, cashew cream.....	20
Grilled sweetcorn w/ marmite butter & pecorino.....	14
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

## 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 2024.....	17.5
Two Rivers "Isle of Beauty" Rosé, Marlborough 2025.....	16.5

## WHITE

Dog Point Sauvignon Blanc, Marlborough 2024.....	21
Craggy Range "Te Muna" Sauvignon Blanc, Martinborough 2025.....	19
Swiftsure Sauvignon Blanc, Marlborough 2023.....	14
Te Kano "Kin" Chardonnay Central Otago 2024.....	18
Wet Jacket Pinot Gris, Central Otago 2024.....	19
Neudorf "Tiritiri" Chardonnay, Nelson 2023.....	20
Laurette Picpoul de Pinet, Languedoc 2024.....	21
Chaffey Bros "Düfte Punkt" Field Blend, Eden Valley 2024.....	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 2024.....	19
Redmetal Merlot/Cabernet Franc Blend, Hawke's Bay 2025.....	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

Golden Margarita. 1800 Tequila, Golden Kiwi, Jalapeno, Honey....	22
86 Fed St. Tequila, St Germain, Lime, Lemon & Oregano oil.....	24
Mango Margarita. Infused Jalapeno Reposado, Mezcal, Cointreau, Mango, Lime.....	24
Botanical Bite. Infused Rosemary Gin, Raspberry, Blackberry.....	23
Hear Me Out. Vanilla Vodka, House Infused Chilli Passionfruit Liqueur, Pineapple, Lemon, Prosecco.....	24
Pandan Negroni. Infused Pandan Gin, Fat Washed Coconut Campari, Martini Bianco.....	23
Paper Plane. Bourbon, Aperol, Amaro Montenegro, Lemon.....	22

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.