

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.

THE RAW BAR (SUBJECT TO AVAILABILITY)

OYSTERS

Orongo Bay (Pacific) plump, briny and creamy finish	
- Russell.....	6
Bluff (flat) creamy, sweet, mildly briny, steely finish	
- Foveaux Strait.....	8

CLAMS

'Cloudy Bay' Tuatua sweet with a briny finish	
- Marlborough.....	4

Trevally sashimi w/ soy syrup, wasabi peas, kewpie mayo & basil.....	25
'Regal' NZ King Salmon tartare w/ preserved lemon cream & potato fritters.....	34
Wood-Fired 'Cloudy Bay' Tuatua, 'Salash' chorizo butter.....	32

CHARCUTERIE BOARD

Depot's pig head croquettes, 'Waikanae' wild pork salami, 'Salash' chorizo, 'Cazador' Heritage coppa, venison bresaola & duck liver parfait. Served w/ cherry relish, 'Daily Bread' seeded sourdough crostini and egg mayo.....	50
Wild rabbit & pork rilette w/ cherry relish, cornichons & 'Daily Bread' baguette.....	24

SMALL SHARE

Snapper sliders w/ pickled lemon mayo & watercress.....	24
Crispy brussels sprouts w/ smoked fish cream.....	22
Falafel w/ tomato kasundi, sheep feta labneh & sunflower seeds....	20
Charred eggplant w/ pinenut tahini, 'Good Joe' coffee syrup.....	23
Smoked kahawai & watercress "Do'Boy" w/ beurre blanc.....	26
Grilled octopus w/ nduja dressing & red pepper romesco.....	37
Sticky soy beef cheeks w/ kohlrabi, spring onion & ginger sauce ..	28
*dish contains peanuts	
Fergus' bone marrow - wood roasted w/ parsley & shallot salad....	29

LARGE SHARE

Skirt steak w/ tobacco onions, iceberg wedge & habanero mustard...38
Wood roasted lemon sole w/ brown butter, capers & lemon.....46
Crisp 'Freedom Farm' pork hock w/ apple & horse radish salsa verde & parsnip puree.....45
Wood roasted half chicken w/ grilled radicchio salad, & 'Zany Zeus' yoghurt.....45

ON THE SIDE

Potato skins w/ pecorino, truffle oil.....15
Cucumber salad w/ avocado dressing, sumac pickled onions.....18
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, Hawke's Bay 202215/24/44
Tipping Point 'The Beachcomber' Rosé, Hawke's Bay 202215/24/44
Tipping Point 'The Woodsman' Pinot Noir, Central Otago 202117/26/52

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, Martinborough 2023.....17
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, Waiheke 2022...21
Alamos Malbec, Argentina 2022.....15

DEPOT TIPPLES

Pineapple Spritz. Tequila, Pineapple, Lime, Prosecco, Soda.....18
Al'daflower. Prosecco, Elderflower, Lillet, Lemon & Fennel Oil..20
Passionberry Sour. Vodka, Passionfruit, Strawberry, Lemon.....20
Margapeacha. Tequila, Cointreau, Peach, Lime.....21
White Linen. Gin, Elderflower, Cucumber, Basil, Lemon21
Chocolate Orange. Whiskey, Kahlua, Cointreau, Espresso.....21
Bitter Caribbean. Rum, Passionfruit, Lime, Bitters, Lemonade...20

Classic cocktails available on request

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.