

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.

**THE RAW BAR (SUBJECT TO AVAILABILITY)**

**OYSTERS**

Orongo Bay (Pacific) plump, briny and creamy finish  
- Russell.....6

Trevally Sashimi w/ soy syrup, wasabi peas, kewpie mayo  
& basil.....25

Wood-Fired 'Cloudy Bay' Tuatua, 'Salash' chorizo butter.....32

**CHARCUTERIE BOARD**

Depot's wild rabbit rilette, pig's head croquettes, 'Waikanae'  
wild pork salami, 'Salash' chorizo, 'Cazador' game & pistachio  
salami & pork coppa. Served w/ cherry relish, 'Daily Bread' seeded  
sourdough crostini and egg mayo.....40

**SMALL SHARE**

Snapper Sliders w/ pickled lemon mayo & watercress.....24

Shaved Lamb Tongue w/ leek mayo, chilli & mint.....21

Falafel w/ tomato kasundi, sheep feta labneh  
& sunflower seeds.....20

Grilled asparagus w/ nduja dressing, ricotta, almond.....24

Charred Eggplant w/ pinenut tahini, 'Good Joe' coffee syrup.....23

Spiced kahawai w/ pickled red capsicum, babaganoush.....28

Braised leek flatbread w/ pickled fennel, beurre blanc.....22

Fergus Bone Marrow - wood roasted w/ parsley  
& shallot salad.....29

**BIGGER SHARE**

Skirt Steak w/ tobacco onions, iceberg wedge  
& habanero mustard.....36

Braised 'Silere' lamb shoulder croquette w/ courgette pickles  
& smoked yogurt .....45

Crisp 'Freedom Farm' Pork Hock w/ apple, parsnip puree  
& horse radish salsa verde.....42

Wood Roasted Half Chicken w/ grilled radicchio salad, 'Zany Zeus'  
yoghurt.....42

**ON THE SIDE**

Potato Skins w/ pecorino, truffle oil.....15

Heirloom tomatoes, salsa verde, macadamia romesco .....18

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 2021  
.....15/24/44

Tipping Point 'The Beachcomber' Rosé, Hawke's Bay 2020  
.....15/24/44

Tipping Point 'The Woodsman' Pinot Noir, Central Otago 2020  
.....15/24/44

**CHAMPAGNE, MÉTHODE TRADITIONNELLE, PROSECCO  
& SPARKLING BY THE GLASS**

Ayala Brut Majeur.....29

Maude Méthode Traditionnelle, Central Otago.....18.5

Tipping Point Prosecco NV DOC, Italy.....15

Nautilus Vintage Rosé 2019, Marlborough.....21

**ROSÉ**

Man O' War "Pinque" Rosé, Waiheke Island 2022.....17

Two Rivers Rosé, Marlborough 2022.....16.5

**WHITE**

Dog Point Sauvignon Blanc, Marlborough 2022.....17

Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough 2022.....15

Wet Jacket Pinot Gris, Central Otago 2022.....17

Neudorf 'Tiritiri' Chardonnay, Nelson 2021.....17

TW Vineyard Viognier, Gisborne 2019.....14.5

Rippon 'Jeunesse' Riesling, Central Otago 2022.....18

**RED**

Akarua 'Rua' Pinot Noir, Central Otago 2022.....16

Tipping Point 'The Opportunist' Syrah, Hawke's Bay 2021.....18

Two Hands 'Gnarly Dudes' Shiraz Barossa Valley 2021.....19

Catena 'Alamos' Malbec, Argentina 2021.....15

Black Barn Merlot/Cabernet, Hawke's Bay 2021.....17

**DEPOT TIPPLES**

Al'daflower. Prosecco, Elderflower, Lillet, Lemon & Fennel Oil..20

Passionberry Sour. Vodka, Passionfruit, Strawberry, Lemon.....20

Margapeacha. Tequila, Cointreau, Peach, Lime.....20

White Linen. Gin, Elderflower, Cucumber, Basil, Lemon .....20

Chocolate Orange. Whiskey, Kahlua, Cointreau, Espresso.....20

Apple Pie. Fireball Whiskey, Tuaca, Apple Syrup, Apple Juice,  
Lemon, Soda.....20

Bitter Caribbean. Rum, Passionfruit, Lime, Bitters, Lemonade....20

\*Classic cocktails available on request\*

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.