

LARGE GROUPS OF 4 OR MORE ARE SUBJECT TO A ONE BILL POLICY A CREDIT CARD AND PAYWAVE SURCHARGE OF 2% 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) Marlborough Oysters (Pacific) crisp, briny, creamy finish - Marlborough.....7.5 each Clams (Subject to Availability) 'Cloudy Bay' Tuatua sweet with a briny finish - Marlborough.....5 each	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.....26 Trevally ika mata w/ gochujang dressing & taro chips.....28	MÉTHODE TRADITIONNELLE & PROSECCO Ayala Brut Majeur, Champagne.....29 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 rilette w/ cherry relish, cornichons, 'Daily Bread' sourdough.....24	ROSÉ Laurette du Midi, Occitanine 2024.....17.5 Two Rivers "Isle of Beauty" Rosé, Marlborough 2025.....17
Hora Kai Iti / Small Share Snapper sliders w/ pickled lemon mayo & watercress.....24 Falafel w/ tomato kasundi, labneh & sunflower seeds.....22 Grilled asparagus w/ kalamata olive mayo & toasted almonds.....24 Wood-fired NZ green-lip mussels w/ 'Salash' chorizo butter.....23 Grilled kahawai w/ spring greens, whipped goat cheese & miso butter sauce 28 Charred eggplant w/ pinenut tahini, 'Good Joe' coffee syrup.....24 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 2025.....19 Swiftsure Sauvignon Blanc, Marlborough 2023.....14 Neudorf "Tiritiri" Chardonnay, Nelson 2023.....20 Čuvar Iris Chardonnay, Hawke's Bay 2023.....18 Wet Jacket Pinot Gris, Central Otago 2024.....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
Hora Kai Nui / Large Share Skirt steak w/ tobacco onions, iceberg wedge, ranch dressing.....42 Wood roasted sole w/ brown butter, capers & lemon.....47 Crisp 'Freedom Farm' pork hock w/ apple & horseradish salsa verde, parsnip puree.....50 Braised lamb neck w/ courgette pickles & smoked yoghurt.....50 Wood roasted half chicken w/ grilled radicchio salad, 'Zany Zeus' yoghurt.....48	RED Catalina Sounds Pinot Noir, Marlborough 2024 21 Redmetal Merlot/Cabernet Franc Blend, Hawke's Bay 2025.....22 Scout "Pinot x Pinot" Chilled Red, Central Otago 2024.....20 Mica Cabernet Franc, Hawkes Bay 2023.....19 Tipping Point Shiraz, Barossa Valley 2023.....20 Čuvar Iris Syrah, Hawke's Bay 2024.....16
Hei Āpiti Kai / On the Side Potato skins w/ pecorino, truffle oil.....16 Heirloom tomatoes w/ ricotta salata, cashew cream.....20 Baby cos w/ ranch dressing, sunflower seeds.....14 Cucumber salad, avocado dressing, sumac pickled onions.....18	DEPOT TIPPLES Benihime. Roku Sakura Gin, Strawberry & Earl Grey Clarification, Strawberry Foam.....20 Miso Crazy. Miso Brown Butter Washed Toki Whiskey, Salted Caramel.....20 Shizen. Roku Gin Infused w/ Lime Leaf, Lemongrass & Ginger, Umeshu, Cucumber.....20 Mango Margarita. Infused Jalapeño Reposado, Mezcal, Cointreau, Mango, Lime.....24 Botanical Bite. Infused Rosemary Gin, Raspberry, Blackberry.....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.	