

OPEN SINCE 7AM

DEPOT EATERY

ALCOHOLIC BEVERAGES
AVAILABLE FROM 11AM
DAILY. R18 FOR THE SERVICE
OF ALCOHOL.
HOST RESPONSIBILITY LIMITS
APPLY.

LARGE GROUPS
OF 4 OR MORE
ARE SUBJECT TO
A ONE BILL
POLICY

A CREDIT CARD AND
PAYWAVE SURCHARGE
OF 1.8% WILL APPLY

THE RAW BAR (SUBJECT TO AVAILABILITY)

OYSTERS

'Northern water' (Pacific) creamy and briny finish
- Kaipara.....7

Mahurangi oysters (pacific) crisp, briny, sweet finish
- Mahurangi.....6

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

'Regal' NZ king salmon tartare w/ preserved lemon cream & potato fritters.....34

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

Grilled asparagus w/ kalamata olive butter & almonds.....24

Tempura cauliflower w/ smoked kahawai cream, white anchovies.....18

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

Charred eggplant w/ pinenut tahini & 'Good Joe' coffee syrup.....23

Grilled octopus w/ nduja dressing, red pepper romesco & crispy potatoes.....37

Sticky soy beef cheeks w/ kohlrabi, spring onion sauce & peanuts. 28

Fergus' bone marrow - wood roasted w/ parsley & shallot salad....29

LARGE SHARE

Skirt steak w/ tobacco onions, iceberg wedge & ranch dressing....38

Wood roasted lemon sole w/ brown butter, capers & lemon.....46

Furikake kahawai w/ jerusalem artichoke cream, shiitake mushrooms & pickled wakame.....46

Crisp 'Freedom Farm' pork hock w/ apple & horseradish 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

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

Cucumber salad w/ avocado dressing & sumac pickled onions.....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 '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

Los Cardos Malbec, Mendoza Argentina 202216

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

DEPOT TIPPLES

Tamarillo. Sangria Rum, White Rum, House-Made Tamarillo Syrup, Honey, Lime Juice.....21

Tamarillo Spritz. House-made Tamarillo Syrup, St Germain, Tipping Point Prosecco, Lime Juice.....21

That's Cap. Gin, Lillet Blanc, Kraken Rum, Pineapple Juice, Lime Juice.....21

Chai Martini. Vanilla Vodka, House-made Chai, Espresso, Sugar Syrup.....21

Brazil Nut. Sagatiba Cachaça, Disaronno Amaretto, Pineapple Juice, Lime Juice, Bitters.....21

Paper Plane. Bourbon, Aperol, Amaro Montenegro, Lemon.....21

O&Co Margarita. Tequila, Orange, Coconut Cream, Lime, Sugar.....21

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.