

OPEN SINCE 7AM

subject to change.
you're welcome.

DEPOT EATERY

available from 8am daily.
R18 for the service of alcohol.
host responsibility limits apply.

THE RAW BAR

OYSTERS

Te Kouma (Pacific) sweet, super briny, creamy finish - Coromandel.....	5
Te Matuku (Pacific) sweet, super briny, creamy finish - Waiheke	5

CLAMS

Tuatua - sweet with a briny finish - Marlborough.....	3
Kingfish sashimi w/ oyster cream, apple & fennel seed.....	21

CHARCUTERIE

Shaved ox tongue w/ mustard custard & pecorino	20
Depot's wild rabbit rilette, popcorn duck tongues, 'Waikanae' wild pork salami, 'pinxto' chorizo, 'Otello's' paprika pork lomo & peppered coppa. Served w/ cherry relish & 'Olaf's' fig & fennel crostini.	
Small.....	29
Large.....	39

SMALL SHARE

Fish sliders w/ pickled lemon mayo & watercress.....	20
Roasted Te Mata figs w/ blue cheese cream, grilled sourdough & hazelnuts.....	22
Grilled 'Deckle' brisket w/ pickled carrot, crème fraiche & peanuts.....	24
Cumin tempura cauliflower w/ smoked fish cream & white anchovies.....	18
Fergus' bone marrow - wood roasted w/ parsley & shallot salad.....	24

BIGGER SHARE

Skirt steak w/ tobacco onions, iceberg wedge & habanero mustard.....	32
Kingfish belly w/ eggplant kasundi, lemon & toast.....	36
Crisp 'Freedom Farms' pork hock w/ apple & horseradish salsa verde.....	38
'Cloudy Bay' clams w/ coriander sauce & grilled sourdough flatbread.....	29

ON THE SIDE

Potato skins w/ 'Kingsmeade' pecorino, truffle oil & porcini salt.....	12
Grilled cos w/ 'Mahoe Blue' ranch.....	11
Heirloom tomatoes w/ saffron rouille, kalamata olives & croutons.....	14
Charred broccoli w/ labneh, medjool dates & hazelnuts	12

WINE ON TAP gls 160ml carafe 250ml/500ml

Marlborough Sauvignon Blanc by Wendy Stuckey	13/20/40
Central Otago Rosé by Duncan Forsyth	15/20/40
Central Otago Pinot Noir by Duncan Forsyth	14.5/22.5/45

CHAMPAGNE, MÉTHODE TRADITIONNELLE & SPARKLING BY THE GLASS

Ayala Brut Majeur	25
Maude Méthode Traditionnelle, Central Otago	18
Nautilus Vintage Rosé 2016, Marlborough	20

CIDER ON TAP 330ml / 600ml / 1.2l

Hallertau <i>Granny Smith</i> cider 5.1%, Riverhead	11 / 20 / 38
--	--------------

WINE BY THE GLASS 160ml

ROSÉ

Two Rivers <i>Isle of Beauty</i> Rosé, Marlborough 2020	15
---	----

WHITE

Dog Point Sauvignon Blanc, Marlborough 2019	16
Pegasus Bay Sauvignon Semillon, Waipara 2017	17
Millton <i>Te Arai Vineyard</i> Chenin Blanc, Gisborne 2018	17
Prophet's Rock Dry Riesling, Central Otago 2019	20
Craft Farm Gewurtztraminer, Hawke's Bay 2018	18
Millton <i>Riverpoint Vineyard</i> Viognier, Gisborne 2018	14
Nautilus Albariño, Marlborough 2020	16
Wet Jacket Pinot Gris, Central Otago 2019	15
Kumeu River Estate Pinot Gris, Kumeu 2019	16
Spy Valley Chardonnay, Marlborough 2017	14
Scout <i>Lowburn</i> Chardonnay, Central Otago 2019	18
Tony Bish <i>Heartwood</i> Chardonnay, Hawke's Bay 2019	18

RED

Mt Edward Gamay, Central Otago 2020 <i>Chilled</i>	19
Margrain <i>River's Edge</i> Pinot Noir, Martinborough 2018	16
Ostler Pinot Noir, North Otago 2017	16
Scout Pinot x Pinot, South Island <i>Chilled</i> 2020	17
Framingham Pinot Noir, Marlborough 2018	18
Muddy Waters Pinot Noir, Waipara 2017	19
Redmetal Vineyards Syrah, Hawke's Bay 2019	15
Head <i>Cellar Reserve</i> Shiraz, Barossa Valley 2018	17
Man O War <i>Island Estate</i> Cabernet Franc/Merlot, Waiheke & Ponui Islands 2018	17
Black Barn Merlot/Cabernet, Hawke's Bay 2018	16
Yalumba <i>The Cigar</i> Cabernet Sauvignon, Coonawarra 2017	17
Beronia Reserva Tempranillo, Rioja 2015	17