



Malo

Dinner

TO START

Live oysters, shucked to order, served natural or tempura | MP

Duck liver profiteroles, rhubarb gel, pistachio | 18

Goat cheese profiteroles, Arataki honeycomb, thyme salt | 18

Dutch cheese souffles, crumbed and fried, black garlic mustard, chives | 19

Bruschetta, mushrooms, rocket, blue cheese, pine nut salsa | 19

Hohepa halloumi, slow roast beetroot & carrot, pistachio, red wine reduction | 28

Fish crudo, Yuzu sake, compressed cucumber, chili, herb salad, crème fraiche | 27

Pressed chicken terrine, harissa, cucumber relish, cauliflower, pumpkin seeds | 27

Wild venison carpaccio, miso, smoked daikon, radish, sesame, coriander | 27

MAINS

Fish of the day, crushed potato, lemon, wilted greens, celeriac remoulade, nduja broth | 44

Freedom Farms pork belly, black rice, parsnip, miso, nashi pear & mung bean slaw | 40

Potato gnocchi, pumpkin, mushrooms, sage, rocket, hazelnuts, burnt butter | 40

Pork and paua sausage, beetroot relish, black garlic mustard, cress | 38

BUTCHER'S BLOCK SELECTION

*served with parmesan + truffle salt Hasselback potatoes
Café de Paris butter, red wine jus*

Black Angus sirloin (250gr) | 43

Black Angus eye fillet (200gr) | 48

Ovation lamb rump (250gr) | 43

Matangi Beef Flat Iron steak (350gr) | 52

Malo chef's cut | MP

SIDES

Hand cut chips, thyme salt, aioli | 14

Seasonal vegetable crumble, ciabatta, parmesan | 15

Green leaf salad, pickled red onion, pear, hazelnut dukkah | 14

#EatAtMalo

Should you have any dietary requirements please discuss these with our friendly team.

