

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 crumbed cheese soufflés, black garlic mustard, chives | 19

Bruschetta, Jerusalem artichoke, ricotta, parmesan, rocket, pine nut salsa | 19

Slow roast carrot tartare, capers, shallot, pistachio, vintage Gouda mousse | 28

Fish crudo, fermented celery, preserved lemon creme, citrus, chilli, herbs | 28

Freedom farms pork rilette, quince jelly, cornichons, mustard, toasted ciabatta | 28

Venison carpaccio, miso aioli, smoked daikon, radish, coriander, Telegraph Hill olive oil | 29

MAINS

F.A.W.C. Dish of the Bay

Matangi beef, Jerusalem artichoke hash, poached Hendon egg, Hohepa aged Danbo mousse | 34

Fish of the day, crushed potato, lemon, wilted greens, celeriac remoulade, nduja broth | 45

Wakanui beef cheek, cauliflower, macadamia, parmesan, truffle oil | 43

Freedom Farms pork belly, onion soubise, red cabbage, burnt apple puree, watercress | 43

Potato gnocchi, pumpkin, beetroot, Hohepa feta, sage, rocket, hazelnuts | 40

Pork and paua sausage, beetroot relish, black garlic mustard, cress | 39

BUTCHER'S BLOCK SELECTION

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

Black Angus sirloin (250gr) | 44

Black Angus eye fillet (200gr) | 49

Ovation lamb rump (250gr) | 44

Malo chef's cut | MP

SIDES

Hand cut chips, thyme salt, aioli | 14

Roast pumpkin, gochujang glaze, toasted seeds | 14

Brussel sprouts and kale slaw, mustard dressing, Hohepa feta, persimmon | 14

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

#EatAtMalo

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