

TO START

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

Duck liver profiteroles, plum gel, pistachio | 18

Goat cheese profiteroles, Arataki honeycomb, thyme salt | 18

Bruschetta, beetroot, whipped feta, balsamic honey, cashew salsa | 19

Fish crudo, avocado, radish, citrus, coriander, toasted buckwheat | 28

Freedom farms pork rilette, piccalilli, cornichons, mustard, toasted ciabatta | 28

LIGHT LUNCH

Pumpkin ravioli, ricotta, parmesan, walnut, rosemary and sage, burnt butter | 28

Prawn linguine, Nduja, spinach, parsley, parmesan, Broadfields olive oil | 29

Vietnamese pancake, pork belly, prawns, nuoc cham, spring onion, coriander and mint | 28

Pulled duck tostada, avocado, cucumber, spring onion, plum hoisin, coriander | 29

Fish and chips, tempura battered, hand cut chips, salad, dill aioli | 32

Steak sandwich, salad greens, ciabatta, blue cheese, mustard glaze | 28

Pork and paua sausage, beetroot relish, black garlic mustard, cress | 40

MAINS

Black Angus sirloin, Hasselback potatoes, Café de Paris butter, red wine jus | 44

Black Angus eye fillet, Hasselback potatoes, Café de Paris butter, red wine jus | 49

Te Mata mushrooms risotto, kale, cauliflower, Hohepa feta, pumpkin seeds | 40

Fish of the day, Indian spiced onion rings, cauliflower, coriander salsa | 45

Beef cheek (12hr braised), potato mousseline, kohlrabi, hazelnut dukkah | 44

SIDES

Hand cut chips, thyme salt, aioli | 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.

