



Malo

Dinner

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
- Agria potato hash**, smoked fish, pickled mustard seeds, chives | 18
- Bruschetta**, beetroot, whipped feta, balsamic honey, cashew salsa | 19
- Pumpkin ravioli**, ricotta, parmesan, walnut, rosemary and sage, burnt butter | 28
- Fish crudo**, avocado, radish, citrus, coriander, toasted buckwheat | 28
- Freedom farms pork rilette**, piccalilli, cornichons, mustard, toasted ciabatta | 28
- Venison carpaccio**, miso aioli, smoked daikon, radish, coriander, Telegraph Hill olive oil | 29

MAINS

- Fish of the day**, Indian spiced onion rings, cauliflower, coriander salsa | 45
- Beef cheek (12hr braised)**, potato mousseline, broccoli, kohlrabi, hazelnut dukkah | 44
- Freedom Farms pork belly**, kumara, pickled mushroom, Asian greens, dashi | 44
- Te Mata mushrooms risotto**, kale, cauliflower, Hohepa feta, pumpkin seeds | 40
- Pork and paua sausage**, beetroot relish, black garlic mustard, cress | 40

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
- Fried Brussel sprouts**, sweet and sour chilli, aioli, toasted seeds | 15
- Green leaf salad**, pickled red onion, fennel, hazelnut dukkah | 14
- Witloof and rocket salad**, parmesan, pear, balsamic | 14

[#EatAtMalo](#)

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

