

## 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

**Dutch crumbed cheese souffles**, black garlic mustard, chives | 19

**Fish crudo**, cucumber, chili, calendula, toasted buckwheat, radish | 28

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

## LIGHT LUNCH

**Prawn linguine**, Nduja, spinach, parsley, parmesan, Telegraph Hill 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**, Greenfern asparagus, parmesan, walnuts, cress | 40

**Fish of the day**, crushed potato, wilted greens, fennel, crayfish bisque | 45

## SIDES

**Hand cut chips**, thyme salt, aioli | 14

**Green leaf salad**, pickled red onion, radish, Kanapu hemp seeds | 14

[#EatAtMalo](#)

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