

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

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

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

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

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

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

MAINS

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

Freedom Farms pork belly, kumara, pickled mushroom, Asian greens, dashi | 44

Ovation lamb rump, romesco, eggplant escabeche, green pea salsa, Hohepa feta | 45

Te Mata mushrooms risotto, Greenfern asparagus, parmesan, walnuts, cress | 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

Malo chef's cut | MP

SIDES

Hand cut chips, thyme salt, aioli | 14

Asparagus, smoked butter, macadamia | 15

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.