



# Malo

## Dinner

### TO START

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

**Duck liver profiteroles**, plum gel, pistachio | 19

**Goat cheese profiteroles**, whipped honey, thyme salt | 19

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

**Focaccia toast**, tomatoes, lemon ricotta, rocket, hazelnut dukkah | 18

**Fish crudo**, preserved peaches, basil, sour cream, chilli | 29

**Pressed chicken terrine**, cauliflower & vadouvan relish, mustard, focaccia toast | 28

### MAINS

**Fish of the day**, pearl barley, leek, fennel, crab bisque | 48

**Freedom Farms pork belly**, kumara fondant, witloof, burnt apple puree | 46

**Ovation lamb rump**, cauliflower, zucchini bhaji, spiced tomato compote | 47

**Brassica risotto**, charred broccoli, Hohepa feta, pickled shiitake | 44

**Pork and paua sausage**, beetroot relish, black garlic mustard, cress | 44

### BUTCHER'S BLOCK SELECTION

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

**Black Angus sirloin** (250gr) | 48

**Black Angus eye fillet** (200gr) | 52

**Malo chef's cut** | MP

### SIDES

**Hand cut chips**, thyme salt, aioli | 15

**Red Kuri Pumpkin**, red chimichurri, garlic yoghurt | 15

**Green leaf salad**, red onion, toasted seeds | 14

**#EatAtMalo**

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

