

The shared menu

Trust our chef's selection

\$75 per person or \$120

with wine matches

Nose to tail

Free range Devon Large Black

Berkshire cross from North of Kaitaia.

Ask your server about today's special cut.

Dunleavy Cab Merlot

Special library releases

2006 by the glass

\$25

2006 by the bottle

\$95

Vertical of the month

\$200

Cellar Door take away

2003, 2005, 2006

please don't hesitate to ask your
server any questions

winter specials



Te Motu traces its roots back to 1987, when the Dunleavy family - a pioneer of the Waiheke wine movement - discovered 30 acres of prime “vineyard valley” and nourished it into a haven of premier wine. Their vision was clear from the outset: to make highly complex and long-lived wines.

The shed has always been at the heart of the Te Motu vineyard; a place to shelter from the sun and rain; a place to meet for ‘smoko’; a place to share laughter and refreshment.

With our winter menu we’re throwing our support behind the local greats. Each of our dishes heroes the hard work of incredible, ethical, sustainable producers from Waiheke, and throughout New Zealand.

the story

Marinated Waiheke Olives	10
House-Made Sourdough Bread, Waiheke EVO	10
Pakaraka Pickles	12
Seasonal Arancini, Aioli, Basil oil	15 /4 ^{each}
Te Matuku Oysters,	25 ^{half doz}
Garlic Pickle, The Shed Rosé Granita	4.5 ^{each}
Yotam's Salad, Preserved Lemon Dressing	12
Chicken Liver Parfait, Persimmon, Brioche	21
Butcher's Skewers, Salsa Verde	10 ^{each}
Cappelletti	28
Buffalo Mozzarella, Kawakawa, Chicken Broth, Mushroom	
Pumpkin Tortilla	17
BBQ Korean Brisket, Kiwifruit Salsa, Sauerkraut	
Seasonal Vegetables	POA
Dry Aged Fish, Smoked Macadamia,	38
Mushroom Broth, Pearl Barley, Foraged Greens	
Nose To Tail, Devon Large Black Berkshire Cross	POA
Puff Pastry, Black Lime, Goat Dulce De Leche,	10
Whipped Cream	
Chocolate, Tamarillo, Extra Virgin Olive Oil	15
Blood Orange, Macadamia Espuma,	15
Wood Sorrel Granita	
Selection Of Two Cheeses	12/24
Waiheke Honeycomb, Knäckebröd, Preserve	

Please let us know any dietary requirements.

winter menu

DRINKS

Antipodes sparkling water	12
Six Barrel sodas	9
cola six, ginger ale, lemonade, raspberry and lemon	
Phoenix juice	9
mango apple passionfruit	

BEER & CIDER

Heke Lager	10
Garage Project Hapi Daze	12
Garage Project Fugazi 2.2%	12
Apple cider	14

OTHER WINES

Nautilus N.V Brut	75	
Sparkling Marlborough		
J.Lassalle	150	
Champagne France		
Kumeu River Mate's Vineyard	130	
Chardonnay 2017 Auckland		
Milton	19	80
Organic Chenin Blanc 2017 Gisborne		
Helio	18	75
Chardonnay 2019 Hawkes Bay		
Goldie Estate		85
Reserve Viongier 2017 Waiheke		
Famille Perrin	15	60
Muscat Beaumes de Venise Blanc 2017 France		

DIGESTIFS

Mazurans Port Tawny	19
Hennessy VS	16
Glendronach 15yr	21
Fernet-Branca	16

HOT DRINKS

coffee or tea	5
coconut + \$0,50 + buffalo milk +\$1	

& other

DUNLEAVY WINES

The Dunleavy family is the founding family of Te Motu.
Our Dunleavy wines are from our second growth.

Marlborough Sauvignon 2019	14	60
Marlborough Riesling 2016	14	60
'The Shed' Rose 2019	15	65
'The Grafter' Syrah 2017	16	75
'The Strip' Cabernet/Merlot 2017	18	80
'The Family' Cabernet/Merlot 2016	15	65

TE MOTU WINES

The flagship wines of our Waiheke Island vineyard. Produced only from outstanding hand picked fruit, these wines enjoy extended élevage and maturing in premium French oak before beginning a minimum 3 year term resting in bottle.

TE MOTU:

Cabernet Sauvignon dominant blend with Merlot and Cabernet Franc

Te Motu 2015	30	140
Te Motu 2014		165
Te Motu 2013		225
Te Motu 2012	40	185
Te Motu 2009		225

KOKORO:

Merlot dominant blend with Cabernet Sauvignon, Franc, Malbec and Syrah

Te Motu 'Kokoro' 2014	25	95
Te Motu 'Kokoro' 2013		185