



TE MOTU

(the island)

## The shared menu

Trust our chef's selection

\$75 per person or \$120 with wine matches

## Nose to tail

Please ask your server or check the chalkboard about today's special cut.

## Dunleavy Cab Merlot

Special library releases

2006 by the glass \$25

2006 by the bottle \$95

## CORAVIN Library special

Please ask your server about today's special vintage

## Vertical of the month \$200

Cellar Door take away

Dunleavy 2003, 2005 & 2006

specials



TE MOTU

(the island)

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 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.

Marinated Waiheke Olives	10
Sourdough Bread, Waiheke EVO	10
Pakaraka Pickles	12
Te Matuku Oysters Garlic Pickle, The Shed Rosé Granita	25 <sup>half doz</sup> / 4.5 <sup>each</sup>
House Cured Meats	18
Asparagus, Smoked Macadamia, Chilli Oil, Black Lime	18
Raw Kingfish, Soy Cream, Kaffir Lime Oil	18
Butcher's Skewers, Salsa Verde	10 <sup>each</sup>
Pork Rilette, Garlic Sourdough, Preserve	21
Cavatelli, Garden Beans, Nasturtium Pesto, Pumpkin Seeds, Cured Egg Yolk	25
Ruakaka Paua Ravioli, Shiitake, Fish Broth, Celery, Edam	28
Pumpkin Tortilla, BBQ Korean Brisket, Kiwifruit Salsa, Sauerkraut	18
Garden Salad, Preserved Lemon Dressing	12
Seasonal Vegetables	POA
Dry Aged Fish, Soy Beans, Te Motu Greens, Namjim, Mussels	38
Nose To Tail	POA
Puff Pastry, Black Lime, Goat Dulce De Leche, Whipped Cream	10
Chocolate, Soft Hazelnut Nougat, Salted Caramel, Buffalo Curd	15
Passionfruit, Macadamia Espuma, Wood Sorrel Granita	15
Selection Of Cheese	12/24
Waiheke Honeycomb, Knäckebröd, Preserve	

Please let us know any dietary requirements.

## 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	18	80
'The Strip' Cabernet/Merlot 2017	16	75
'The Family' Merlot/Cabernet 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

Please ask your server for the library selection list

## 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
Hallertau Granny Smith apple cider	12

## OTHER WINES

Nautilus N.V Brut	18	75
Sparkling Marlborough		
Laurent Perrier Rose Champagne		185
Champagne France		
J.Lassalle		150
Champagne France		
Kumeu River Mate's Vineyard		130
Chardonnay 2018 Auckland		
Milton	19	80
Organic Chenin Blanc 2018 Gisborne		
Helio	18	75
Chardonnay 2019 Hawkes Bay		
Goldie Estate		85
Reserve Viognier 2018 Waiheke		
Famille Perrin	15	60
Muscat Beaumes de Venise Blanc 2017 France		

## DIGESTIFS

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

## HOT DRINKS

coffee or tea	5
coconut + \$0,50	

& other