



TE MOTU

(the island)

The shared menu

Trust our chef's selection

\$95 per person - min. 2 people

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	30 ^{half doz} / 5 ^{each}
House Cured Meats	21
Raw Fish, Soy Cream, Kaffir Lime Oil	22
Pork Rilette, Garlic Sourdough, Preserve	21
Fried Bread, Sambal, Sauerkraut, Coriander	13
Garden Pumpkin, Urban Hippie Miso, Celery, Lemon	18
Butcher's Skewers, Salsa Verde	12 ^{each}
Via Vio Scamorza, Onion Broth, Hazelnut, Chili Oil, Dough Boys	32
House-Made Finocchiona and Ricotta Ravioli, Brown Butter, Sage, Walnuts, Ricotta Salatta	30
Dry Aged Fish, House-Made Chorizo, NZ Beans, Fennel Pistou, Preserved Lemon, Confit Garden Tomato	44
Nose To Tail	POA
Matangi Beef, Burnt Eggplant Puree, Pickled Onion	50
Garden Salad, Preserved Lemon Dressing	10
Seasonal Vegetables	POA
Potato Gratin, Rosemary, Garlic	12
Gooseberry, Annabel's Crème Fraîche, Lemon Tuile	15
Dark Chocolate Ganache, Hawks Bay Mandarins, Basil	15
Grinning Brie and/or Blue Monkey Waiheke Honeycomb, Knäckebröd, Preserve	18/36

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 2020	14	60
'The Shed' Rose 2019	15	65
'The Grafter' Syrah 2019	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' 2017	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
Sawmill Sour Session 440ml	16
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		
144 Islands		65
Pinot Gris 2019 Bay of Islands		
Milton	20	90
Organic Chenin Blanc 2019 Gisborne		
Helio	19	80
Chardonnay 2020 Hawkes Bay,		
Goldie Estate		85
Reserve Viognier 2018 Waiheke		
Famille Perrin	15	60
Muscat Beames 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
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& other