



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

2005 by the bottle

\$95

CORAVIN Library special

Please ask your server about today's special vintage

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
Te Motu pickles	12
Te Matuku oysters garlic pickle, the shed rosé granita	30 ^{half doz}
House cured meats	21
Garden vegetables, burnt eggplant, cumin	13
Raw fish, soy cream, kaffir lime oil	22
Matangi beef tartare preserved cherries, potato	19
Fried bread, sambal, sauerkraut, coriander	15
Salt baked beetroot passionfruit, macadamia, bottarga, mint	17
Grilled courgette caramelised onion, garden broad-beans, NZ Beans, gremolata	28
Calamata NZ arrow squid, charred tomato, preserved lemon	30
Dry aged fish, tomato gazpacho, NZ wakame, garden cucumber	42
Nose to tail	POA
Handpicked sirloin kiwifruit salsa, garden pea shoots	45
Garden salad preserved lemon dressing	10
Seasonal vegetables	POA
Housemade dulce de leche ice cream puff pastry, Clevedon Strawberries, black lime	15
Dark chocolate ganache preserved Hawke's Bay mandarins, basil	15
Poukawa Fog and/or Blue Rhapsody Waiheke honeycomb, knäckebröd, preserve	19/38

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
'The Shed' Rose 2020	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 2016	30	140
Te Motu 2015		165
Te Motu 2014		165
Te Motu 2013		225
Te Motu 2012	40	185
Te Motu 2009		225

Other Vintages may be available on Coravin.

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
Hallertau Granny Smith apple cider	12

OTHER WINES

Nautilus N.V Brut		
Sparkling Marlborough	18	75
Laurent Perrier Rose Champagne		
Champagne France		185
J.Lassalle		
Champagne France		150
Kumeu River Mate's Vineyard		
Chardonnay 2018 Auckland		130
144 Islands		
Pinot Gris 2019 Bay of Islands		65
Milton		
Organic Chenin Blanc 2019 Gisborne	20	90
Helio		
Chardonnay 2020 Hawkes Bay,	19	80
Goldie Estate		
Reserve Viognier 2018 Waiheke		85
Famille Perrin		
Muscat Beames de Venise Blanc 2017 France	15	60

DIGESTIFS

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

HOT DRINKS coffee or tea

oat milk + \$0.50	5
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& other



AFTERNOON SNACKS MENU

Marinated Waiheke olives	10
Sourdough bread, Waiheke Olive oil	10
Te Motu garden pickles	12
House cured meats	21
Chocolate ganache Hawke's bay mandarins, basil	15
Poukawa Fog and/or Blue Rhapsody Waiheke honeycomb, knäckebröd, preserve	19/38

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