



PLANT-POWERED  
MODERN-ASIAN DINING

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# TASTE OF EAST

*A selection of East's popular dishes. Our full East menu is available to enjoy every day 5pm – 10pm.*

## SMALL PLATES

Gochujang cauliflower, spring onion, sesame seed (VG)	24
Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG, GFI)	25
Ginger caramelised bang bang shiitake mushrooms (VG) 🌶️🌶️	24

## VEGETABLES

Charred caulilini & broccolini, burnt garlic, shichimi togarashi, black sesame, lime (V, VGO)	26
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## RICE + NOODLES

Typhoon shelter fried rice, broccolini, burnt garlic (VG, GFI) 🌶️	34
Potato noodle salad, Asian slaw', pickled mushroom, egg, sesame sauce (V, VGO)	30
Char kway teow noodles, shiitake mushroom, egg, garlic chives (V, VGO) 🌶️	36

## SIGNATURE PLATES

Malaysian nyonya vegetable curry, tofu puff, green beans, mushroom, coconut (VG)	35
Caramelised black pepper tofu, Asian greens, shallot, garlic (VG) 🌶️	37

## SIDES

Kimchi (VG, GFI)	7	'XO' sauce (VG, GFI)	4
Jasmine rice (VG, GFI)	7	Chilli sauce (VG) 🌶️🌶️🌶️	4
Red rice (VG, GFI)	7	Chilli oil (VG, GFI) 🌶️	4
		Fresh chopped chilli (VG, GFI) 🌶️🌶️🌶️	4

## TASTE OF YUM CHA

A selection of East's popular Yum Cha dishes. Our full Yum Cha menu is available to enjoy every Sunday 11:30am – 2:30pm.

### STEAMED

Potato bao, soya mince, potato, jackfruit, onion, curry (VG)	15
'Liu Sha Bao' salted egg custard bun (V)	15
'Lo Mai Gai' lotus leaf sticky rice, tofu, mushroom, bamboo shoot (V)	12
Mushroom & truffle dumplings, goji, chilli oil (VG)	16
Soya & vegetable dumplings, soya mince, cabbage, carrot, wood ear mushroom, vermicelli (V)	15
'Cheung Fun' rice noodle rolls, crispy net, enoki mushroom, radish, 'XO' sauce (VG)	15

### FRIED

Spring onion pancake, crispy seaweed, chilli sauce (VG)	11
Egg & garlic chive dumplings (V)	15
Glutinous rice taro roll, soya mince, peanut, sesame (VG, N, GFIO)	14
'Lo Bak Go' turnip cake, crispy lotus root, spring onion, 'XO' sauce (VG, GFIO)	17
Crispy spring rolls, sweet chilli sauce (VG)	14

### DESSERTS

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, GFI, N)	19
Mango pudding, sago pearls, toasted coconut shard, coconut sorbet (VG)	19
Portuguese egg tart (V)	15

VG = vegan | V = vegetarian | GFI = gluten free ingredients | N = contains nuts  
 VGO = vegan option available | GFIO = gluten free ingredients option available

🌶️ = mild 🌶️🌶️ = medium 🌶️🌶️🌶️ = hot

We cannot guarantee the food preparation environment is free from traces of all allergens. Please let our team know of any dietary allergies.

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## BITES

Edamame, black shiso salt (VG, GFI)	12
Crispy cups, pineapple, Thai chilli jam, chilled tamarind reduction (VG) 🌿	16
Spring onion pancake, crispy seaweed, chilli sauce (VG)	18

## SMALL PLATES

Southern Thai corn cakes, pickled cucumber, kaffir lime mayo' (V)	23
Gochujang cauliflower, spring onion, sesame seed (VG)	24
Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG, GFI)	25
Ginger caramelised bang bang shiitake mushrooms (VG) 🌿🌿	24
Mushroom & truffle steamed dumplings, goji, chilli oil (VG)	24
Fried eggplant bao, pickled carrot & radish, coriander (VG) 2 pieces	24
Lotus root & water chestnut crispy wontons, sweet chilli sauce (V)	25

## SALADS + VEGETABLES

Som tam, young papaya, tomato, lime, tamarind, peanut (VG, GFI, N) 🌿🌿	26
Potato noodle salad, Asian slaw', pickled mushroom, egg, sesame sauce (V, VGO)	30
Charred caulilini & broccolini, burnt garlic, shichimi togarashi, black sesame, lime (V, VGO)	26

## RICE + NOODLES

Typhoon shelter fried rice, broccolini, burnt garlic (VG, GFI) 🌿	34
Pad Thai, tofu, egg, mung bean, peanut, chilli (V, GFI, N, VGO) 🌿	35
Pad Kra Pao, bean curd mince, fried egg, basil leaves, chilli, steamed rice (V)	32
Char kway teow noodles, shiitake mushroom, egg, garlic chives (V, VGO)	36
Crumbed maki roll, palm heart, avocado, sriracha mayo', chilli floss (V)	31

## SIGNATURE PLATES

Malaysian nyonya vegetable curry, tofu puff, green beans, mushroom, coconut (VG)	35
Water chestnut wontons, chilli broth, coriander, peanut crumb (VG, N) 🌿	34
Spicy garlic eggplant, spring onion, chilli (VG) 🌿🌿	35
Caramelised black pepper tofu, Asian greens, shallot, garlic (VG) 🌿	37

## SIDES

Kimchi (VG, GFI)	7	'XO' sauce (VG, GFI)	4
Jasmine rice (VG, GFI)	7	Chilli sauce (VG) 🌿🌿🌿	4
Red rice (VG, GFI)	7	Chilli oil (VG, GFI) 🌿	4
		Fresh chopped chilli (VG, GFI) 🌿🌿🌿	4

## DESSERTS

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, GFI, N)	19
Mango pudding, sago pearls, toasted coconut shard, coconut sorbet (VG)	19
Silken tofu pudding, seasonal berries, lychee syrup, berry sorbet (V, GFIO)	19
Macha basque cheesecake, latte macchiato gelato (V)	19

TRUST THE CHEF	Our value-added chef's selection of East favourites. Please ask for details.	
	\$85pp	Can only be ordered for the whole table. Min 2 people.

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## COCKTAILS

<b>East Boulevardier</b>	23
Thomsons 'Two Tone' Whisky, Umeshu, Rinomato Bitter Scuro, 144 Vermouth #2	
<b>Golden Glow</b>	22
Los Arcos Tequila, Cointreau, Ginger, Honey, Lemon, Lime	
<b>Blue Lotus</b>	22
Stil Vodka, Heiwa 'Karakuchi Kid' Junmai, Butterfly Pea Syrup, Lavender, Lime	
<b>Red Rum</b>	22
Sailor Jerry 'Spiced' Rum, Grenadine, Pineapple, Lemon, Foam	
<b>Wine Jam #2</b>	21
Stil Gin, Wine Jam, Vanilla, Lemon, Coca Cola 'Classic'	
<b>Ume Blossom</b>	22
Stil Gin, Umeshu, Honey, Blood Orange Soda <i>*non alcoholic option available with Seedlip 'Grove 42' and non-alcoholic umeshu</i>	22
<b>Milk Tea</b>	22
Thomson 'Two Tone' Whisky, Remarkable Cream 'Dark Chocolate', Jasmine tea	

## NON-ALCOHOLIC COCKTAILS

<b>Spritzless</b>	19
Pentire 'Coastal Spritz', Grapefruit, Lemon, Blood Orange Soda	
<b>Mango Fling</b>	19
Mango Purée, Vanilla, Lime, Coconut Water, Salt Rim	
<b>HGH</b>	20
Seedlip 'Spice 94', Ginger, Honey, Soda	
<b>Peach Hana</b>	20
Lo Bros 'Passionfruit' Kombucha, Seedlip 'Grove 42', Black Tea, Peach	

## WINE

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*East proudly features one of the only all New Zealand wine lists with all vegan friendly and many also organic or biodynamic.*

## BUBBLES

Huia 'Blanc De Blancs' Méthode Traditionnelle, Marlborough 2018	18	89
Quartz Reef Méthode Traditionnelle 'Brut', NV	Central Otago	97
Decibel 'Pétillant Naturel' Rosé, 2023	Hawke's Bay	85

## WHITE

Seresin Estate Pinot Gris, 2023	Marlborough	17	78
Shield Albariño, 2024	Nelson	17	78
Mount Edward Pinot Blanc, 2024	Central Otago	88	
Felton Road 'Dry' Riesling, 2024	Central Otago	19	85
Ara 'Zero' Sauvignon Blanc (non-alcoholic), 2022	Marlborough	14	60
Settlement 'Heritage' Sauvignon Blanc, 2022	Marlborough	76	
Peregrine Sauvignon Blanc, 2023	Central Otago	17	80
Millton 'Te Arai' Chenin Blanc, 2022	Gisborne	84	
de la terre Chardonnay, 2023	Hawke's Bay	17	78
Pyramid Valley Chardonnay, 2021	Nth Canterbury	93	
Two Rivers 'Field Blend', 2023 (Viognier, Pinot Gris, Pinot Noir, Riesling)	Marlborough	78	

## ROSÉ

Terra Sancta 'Estate', 2023	Central Otago	17	78
Novum, 2024	Marlborough	80	

## RED

Swift 'Gamay Noir', 2024	Hawke's Bay	87	
The Elder 'Frisson' Pinot Noir, 2023	Martinborough	17	78
te Pā Pinot Noir, 2021	Marlborough	17	78
Saddleback Pinot Noir, 2022	Central Otago	84	
Black Barn Merlot Cabernet Franc, 2023	Hawke's Bay	18	85
Terra Sancta 'The Italian' Special Release (Dolcetto, Lagrein, Barbera)	Central Otago	98	
Alpha Domus 'The Barnstormer' Syrah, 2022	Hawke's Bay	18	85

<b>SAKE JUNMAI</b> 180ml		<b>UMESHU</b> 60ml, with ice or soda	
Heiwa Karakuchi 'Kid'	26	Heiwa Shuzō 'Tsuru-ume Kanjuku'	13
Yamamoto 'Pure Black' Ginjo	28	Heiwa Brewery 'Baby'	12
		(non-alcoholic)	

## BEER & CIDER

Waiheke Brewing Co' 'Heke' Lager (4.8%)	Auckland	13
Monteith's 'Golden Light' Lager (2.5%)	Greymouth	11
Sawmill Pilsner (4.8%)	Auckland	14
Urbanaut 'Newtown' Hazy Pale Ale (4.8%)	Auckland	14
Behemoth 'Something Hoppy' IPA (5.9%)	Auckland	16
Sawmill 'The Doctor' Doppelbock (6.5%)	Auckland (500ml)	17
Monteith's 'Crushed Apple' Cider (4.5%)	Greymouth	13
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Heineken (5%)		13
Heineken '0.0' (non-alcoholic)		12
Tiger (5%)	(on tap)	15

## KOMBUCHA

Los Bros 'Passionfruit' Kombucha		11
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## GIN

Stil	NZ	12
Roots 'Rosso Pinot Noir'	NZ	16
Damson Plum	NZ	17
Roku		16
The Botanist 'Dry'		18

## VODKA

Stil	NZ	12
Rogue Society	NZ	13
Belvedere		14

## RUM

Flor de Caña 'Extra Seco' Blanco		12
Mount Gay 'Eclipse Gold'		12
Sailor Jerry 'Spiced'		12
Diplomático 'Planas'		13

## WHISKY / WHISKEY

Glenfiddich 12yo	SCT	15
Highland Park 12yo	SCT	20
Monkey Shoulder	SCT	12
Thomson 'Two Tone'	NZ	12
Jameson	IRL	12
Mars 'Maltage Cosmo'	JPN	25

## BOURBON

Maker's Mark		14
Woodford Reserve		15

## COGNAC

Rémy Martin VSOP		15
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## TEQUILA / MEZCAL

El Jimador 'Reposado'		12
Illegal 'Mezcal Joven'		13
Olmecca Altos		13
Herradura 'Reposado'		16

## LIQUEUR

Remarkable Cream	NZ	12
'Butterscotch' or 'Brazilian Coffee'		

## PORT

Churchill's Tawny		12
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## ALCOHOL-FREE SPIRITS

Seedlip 'Grove 42' & 'Spice 94'		12
Pentire 'Coastal Spritz'		12

*A selection of soft drink options available, please ask our team.*