

umeshu*

served with ice or soda

Houraisen 'Kanjuku'	14
Heiwa Shuzō 'Tsuru-ume Kanjuku' (non-alcoholic)	12

* non-organic

spirits

APÉRITIFS

served with ice or soda

144 Islands Vermouth '#2' (NZ)	14
Rinomato 'Aperitivo Deciso'	14
Rinomato 'Bitter Scuro'	14

GIN

Rifters 'Original Dry' (NZ)	14
Roots 'Rosso Pinot Noir' (NZ)	16
The Botanist 'Dry'	18

VODKA

Stil (NZ)	12
Rogue Society (NZ)	13
Belvedere	14

TEQUILA / MEZCAL

Olmeca Altos	13
Illegal 'Mezcal Joven'	13
Herradura 'Reposado'	16

RUM

Sailor Jerry 'Spiced'	12
Plantation 'Original Dark'	12
Plantation '3 Stars White'	12
Plantation 'Stiggins' Fancy Pineapple	13

BOURBON

Maker's Mark	14
Woodford Reserve	15

sake*

(180ml)

Amanoto 'Jukara Junmai'	38
Heiwa Shuzo 'Tsuru-Ume' Yuzushu	35

WHISKY / WHISKEY

Glenfiddich 12yo Single Malt, Scotland	15
Highland Park 12yo Single Malt, Scotland	20

Monkey Shoulder Blend, Scotland	12
---------------------------------	----

Thomson 'Two Tone' Blend, New Zealand	12
---------------------------------------	----

Jameson Blend, Ireland	12
------------------------	----

Mars 'Maltage Cosmo' Blend, Japan	25
-----------------------------------	----

BRANDY / COGNAC

Rémy Martin VSOP Fine Champagne Cognac	15
Darroze Armagnac 12yo	17

PORT

Churchill's Tawny	12
-------------------	----

LIQUEUR

Baileys	11
Frangelico	11

ALCOHOL-FREE SPIRITS

Seedlip 'Grove 42'	12
Seedlip 'Spice 94'	12



P
L
A
N
T
-
P
O
W
E
R
E
D
M
O
D
E
R
N
-
A
S
I
A
N
D
I
N
I
N
G

cocktails

SAKETINI

Rifters 'Original Dry' Gin, Amanoto 'Jukara Junmai' Sake, Dolin 'Dry' Vermouth, Lemon or Olives

26

TIKI

Plantation 'Stiggins' Fancy Pineapple Rum, Quick Brown Fox Coffee Liqueur, Rinomato 'Deciso' Aperitivo, Almond, Lemon, Pineapple

23

NEW FASHIONED

Thomson 'Two Tone' Whisky, Illegal Mezcal, Hazelnut, Cracked Pepper

25

EAST NEGRONI

Roots 'Rosso Pinot Noir' Gin, Houraisen 'Kanjuku' Umeshu, Rinomato Bitter Scuro, 144 Islands Vermouth '#2'

24

RINOMATO SPRITZ

Rinomato 'Deciso' Aperitivo, St Germain Elderflower Liqueur, Huia 'Blanc De Blancs' Méthode Traditionnelle, Mandarin Soda

23

WINE JAM

Stil Vodka, St Germain Elderflower Liqueur, Wine Jam, Vanilla, Lemon, Cranberry

23

non-alcoholic cocktails

WINNIE'S HONEY

Honey, Strawberry, Ginger, Lemon, Yuzu Soda

22

*alcoholic option available with Sailor Jerry 'Spiced' Rum

26

MANGO FLING

Mango Purée, Vanilla, Lime, Coconut Water, Salt Rim

22

SWEET & STORMY

Almond, Bitters, Lemon, Ginger Beer

22

SEEDLIP GROVE

Seedlip 'Grove 42', Mandarin Soda

18

SEEDLIP SPICE

Seedlip 'Spice 94', Yuzu Soda

18

@EASTEATS NZ

Larger format menu available on request

EAT

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)	17

small plates

Gochujang cauliflower, spring onion, sesame seed (VG)	23
Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG, GFI)	24
Mushroom & truffle steamed dumplings, goji, chilli oil (VG)	23
Lotus root & water chestnut crispy wontons, sweet chilli sauce	24
Spicy miso eggplant, crispy kale, Japanese mayo'	25
Turnip cake, crispy lotus root, spring onion, XO sauce (VG)	23
Ginger caramelised bang bang shiitake mushrooms (VG) 🍵	23
Crumbed maki roll, palm heart, avocado, sriracha mayo', chilli floss	23

salads + vegetables

Som tam, young papaya, tomato, lime, tamarind, peanut (VG, GFI) 🍵	26
Mung bean noodle salad, pickled carrot, cucumber (VG)	29
Charred caulilini & broccolini, burnt garlic, shichi-mi tōgarashi, black sesame, lime (VG)	26

rice + noodles

Typhoon shelter fried rice, broccolini, burnt garlic (VG, GFI) 🍵	33
Pad Thai, tofu, egg, mung bean, peanut, chilli (GFI) 🍵	34
Pho, shiitake mushroom, tofu, fried bean curd, Vietnamese mint, sriracha (VG, GFI)	32
Char kway teow noodles, shiitake mushroom, egg, garlic, chive 🍵	34

signature plates

Massaman curry, potato, baby onion, coconut, cashew (VG)	35
Water chestnut wontons, chilli broth, coriander, peanut crumb 🍵	33
Spicy garlic eggplant, spring onion, chilli (VG) 🍵	35
Caramelised black pepper tofu, gai laan, shallot, garlic (VG) 🍵	36

SIDES

Jasmine rice (VG, GFI)	7
Red rice (VG, GFI)	7
Kimchi (VG, GFI)	7

EXTRAS

'XO' sauce (VG, GFI)	4
Chilli sauce (VG) 🍵🍵	4
Chilli oil (VG, GFI) 🍵	4
Fresh chopped chilli (VG, GFI) 🍵🍵	4

desserts

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, GFI)	19
Kaffir lime & lemongrass crème caramel (VG, GFI)	19
Mango pudding, sago pearls, toasted coconut shard, coconut sorbet (VG)	19

We cannot guarantee the food preparation environment is free from traces of all allergens.

Please let our team know of any dietary allergies.

VG = vegan | GFI = gluten free ingredients

🍵 = mild 🍵🍵 = medium 🍵🍵🍵 = hot

TRUST THE CHEF	Our value-added chef's selection of East favourites. All vegan. Please ask our team for details.	
	\$85pp Minimum 2 people.	<i>Trust the Chef menu can only be ordered for the whole table.</i>

wine

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

		G	B
Huia 'Blanc De Blancs' Méthode Traditionnelle, 2018	Marlborough	19	93
Quartz Reef Méthode Traditionnelle Brut, NV	Central Otago		97
Black Estate 'Damsteep' Pét Nat, 2023	Waipara Valley		99
Seresin Estate Pinot Gris, 2022	Marlborough	17	77
Beautiful Chaos Pinot Gris/Riesling, 2022	Marlborough		88
Felton Road 'Dry' Riesling, 2023	Central Otago	19	84
The Darling 'Blue' Gewürztraminer, 2021	Marlborough	17	75
Kelly Washington Sauvignon Blanc, 2023 (barrel fermented)	Marlborough		78
Peregrine Sauvignon Blanc, 2023	Central Otago	17	80
Ara 'Zero' Sauvignon Blanc, 2022 (non-alcoholic)	Marlborough	14	60
Shield Chardonnay, 2022	Marlborough	17	78
Pyramid Valley Chardonnay, 2021	North Canterbury		94
Millton 'Te Arai' Chenin Blanc, 2021	Gisborne	19	88
Oblix Rosé, 2023	Hawke's Bay	17	80
Te Kano Blanc De Noir, 2022	Central Otago		85
Mt Edward Gamay, 2022 (chilled)	Central Otago	18	91
te Pā Pinot Noir, 2021	Marlborough	17	78
Decibel Pinot Noir, 2021	Martinborough	19	88
Dacey 'Bannockburn' Pinot Noir, 2022	Central Otago		95
Swift Cabernet Franc, 2022	Hawke's Bay		86
Stonecroft 'Ruhanui' Merlot / Cabernet Sauvignon, 2022	Hawke's Bay	18	85
Seresin 'Beautiful Chaos' Syrah, 2023	Marlborough	19	88

beer

TAP

Tiger (5%)		15
------------	--	----

NEW ZEALAND CRAFT

Waiheke Brewing Company 'Heke' Lager (4.8%)	Auckland	13
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	17

Heineken (5%)		13
Heineken Light (2.5%)		11
Heineken 0.0 (non-alcoholic)		1

cider

Rekorderlig 'Passionfruit' (4%)	22
---------------------------------	----

A selection of soft drink options, please ask

kombucha

Daily Organics 'Original' (2.5%)	13
Daily Organics 'Chai Spices & Ginger' (2.5%)	13