



PLANT-POWERED
MODERN-ASIAN DINING

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 cauliflora & broccolini, burnt garlic, shichimi togarashi, black sesame, lime (VG)	26
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RICE + NOODLES

Typhoon shelter fried rice, broccolini, burnt garlic (VG, GFI) 🌶️	34
Pho, tofu, fried bean curd, shiitake mushroom, Vietnamese mint, sriracha (VG, GFI)	34
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, gai lan, 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, curry, onion (VG)	15
'Chiu chow fun guo' dumplings, carrot, shallot, garlic chives, fried peanut (VG, N)	14
Mushroom & truffle dumplings, goji, chilli oil (VG)	16
'Cheung fun' rice noodle roll, crispy net, enoki mushroom, radish, 'XO' sauce (VG)	15

FRIED

Spring onion pancake, crispy seaweed, chilli sauce (VG)	11
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

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
 N = contains nuts | VGO = vegan option available
 DFO = dairy free 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.

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

Vietnamese summer roll, cucumber, mint, coriander, nahm jim (VG, GFI)	22
Gochujang cauliflower, spring onion, sesame seed (VG)	24
Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG, GFI)	25
Lemongrass & chilli fried tofu (VG) 🍵	23
Mushroom & truffle steamed dumplings, goji, chilli oil (VG)	24
Lotus root & water chestnut crispy wontons, sweet chilli sauce (V)	25
Fried caramelised eggplant, sweet & spicy wasabi (VG) 🍵	24
Ginger caramelised bang bang shiitake mushrooms (VG) 🍵🍵	24

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 (VG)	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
Pho, tofu, fried bean curd, shiitake mushroom, Vietnamese mint, sriracha (VG, GFI)	34
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, gai laan, 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

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

Saketini	26
Stil Gin, Heiwa 'Karakuchi Kid' Junmai, Dolin 'Dry' Vermouth	
Japanese Slipper	22
Midori, Cointreau, Lemon	
Cherry Sailor	22
Sailor Jerry 'Spiced' Rum, Pineapple, Lemon	
East Negroni	24
Roots 'Rosso' Pinot Noir' Gin, Houraisen 'Kanjuku' Umeshu, Rinomato Bitter Scuro, 144 Islands Vermouth '#2'	
Rinomato Spritz	23
Rinomato 'Deciso' Aperitivo, Elderflower Liqueur, Huia 'Blanc De Blancs' Méthode Traditionnelle, Mandarin Soda	
Wine Jam	23
Stil Vodka, Elderflower Liqueur, Wine Jam, Vanilla, Lemon, Cranberry	
Citrus Sinensis	24
Stil Vodka, Blood Orange, Lemon, Grapefruit Tonic	
<i>*non-alcoholic option available with Seedlip 'Grove 42'</i>	22
NON-ALCOHOLIC COCKTAILS	
Mango Fling	22
Mango Purée, Vanilla, Lime, Coconut Water, Salt Rim	
Elderflower Elixir	22
Seedlip 'Spice 94', Elderflower, Lime, Soda	
Winnie's Honey	22
Honey, Strawberry, Ginger, Lemon, Yuzu Soda	
<i>*alcoholic option available with Sailor Jerry 'Spiced' Rum</i>	26
Righteous Tommy	22
Seedlip 'Grove 42', Heiwa Umeshu, Honey, Pineapple, Strange Love Yuzu Soda	
<i>*alcoholic option available with Stil Vodka</i>	26

WINE

	G	B
<i>East proudly features one of the only all New Zealand wine lists with all vegan friendly and many also organic or biodynamic.</i>		
Huia 'Blanc De Blancs' Méthode Traditionnelle, Marlborough 2018	19	93
Quartz Reef Méthode Traditionnelle 'Brut', NV	Central Otago	97
Black Estate 'Damsteep' Pét Nat, 2023	Nth Canterbury	98
Felton Road 'Dry' Riesling, 2023	Central Otago	19 85
Seresin Estate Pinot Gris, 2023	Marlborough	17 78
Millton 'Te Arai' Chenin Blanc, 2021	Gisborne	84
Mount Edward Grüner Veltliner, 2018	Central Otago	17 79
Settlement 'Heritage' Sauvignon Blanc, 2022	Marlborough	76
Peregrine Sauvignon Blanc, 2023	Central Otago	17 80
Ara 'Zero' Sauvignon Blanc (non-alcoholic), 2022	Marlborough	14 60
The Darling 'Blue' Gewürztraminer, 2021	Marlborough	17 78
Shield Chardonnay, 2022	Marlborough	17 78
Pyramid Valley Chardonnay, 2021	Nth Canterbury	93
Two Rivers 'Field Blend', 2023 (Viognier, Pinot Gris, Pinot Noir, Riesling)	Marlborough	78
Terra Sancta 'Estate' Rosé, 2023	Central Otago	17 78
Kelly Washington Rosé, 2024	Marlborough	18 81
The Elder 'Frisson', 2023 (chilled)	Martinborough	17 78
Bryterlater 'Brambles' Red, 2022 (chilled)	Nth Canterbury	18 89
te Pā Pinot Noir, 2021	Marlborough	17 78
Saddleback Pinot Noir, 2022	Central Otago	84
Swift Cabernet Franc, 2022	Hawke's Bay	19 87
Terra Sancta 'The Italian' Special Release (Dolcetto, Lagrein, Barbera)	Central Otago	98
Stoncroft 'Ruhanui' Merlot / Cabernet Sauvignon, 2022	Hawke's Bay	90
Alpha Domus 'The Barnstormer' Syrah, 2021	Hawke's Bay	18 84

SAKE JUNMAI			UMESHU <i>with ice or soda</i>		
Heiwa Karakuchi 'Kid'		13	Heiwa 'Kanjuku'		18
Yamamoto 'Pure Black' Ginjo		15	Heiwa Shuzō 'Tsuru-ume Kanjuku' (non-alcoholic)		12
BEER & CIDER					
Waiheke Brewing Co' '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 (500ml)		17
Monteith's Golden Light (2.5%)			Greymouth		11
Monteith's 'Crushed Apple' (4.5%)			Greymouth		13
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Tiger (5%)				(on tap)	15
Heineken (5%)					13
Heineken '0.0' (non-alcoholic)					12
GIN			BOURBON		
Stil	NZ	12	Maker's Mark		14
Roots 'Rosso Pinot Noir'	NZ	16	Woodford Reserve		15
Roku		16			
The Botanist 'Dry'		18	BRANDY		
			Rémy Martin VSOP Cognac		15
			Darroze Armagnac 12yo		17
VODKA			TEQUILA / MEZCAL		
Stil	NZ	12	Olmecca Altos		13
Rogue Society	NZ	13	Ilegal 'Mezcal Joven'		13
Belvedere		14	Herradura 'Reposado'		16
RUM			LIQUEUR		
Sailor Jerry 'Spiced'		12	Remarkable Cream	NZ	12
Plantation 'Original Dark'		12	'Butterscotch' or 'Brazilian Coffee'		
Flor de Caña 12yo		13			
WHISKY / WHISKEY			PORT		
Glenfiddich 12yo	SCT	15	Churchill's Tawny		12
Talisker 10yo	SCT	19			
Monkey Shoulder	SCT	12	ALCOHOL-FREE SPIRITS		
Thomson 'Two Tone'	NZ	12	Seedlip 'Grove 42' or 'Spice 94'		12
Jameson	IRL	12			
Mars 'Maltage Cosmo'	JPN	25			

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