



Welcome to East.

We believe in more sustainable, health-conscious eating without sacrificing taste. Delicious modern Asian flavours, plant-focused dining. We take inspiration from the near and far East to present an innovative and flavourful menu of bites, small plates and larger dishes all designed to share.

Enjoy.

BITES

Edamame, black shiso salt (VG, GF)	7
Miang kham, betel leaf, bamboo, toasted coconut, chilli (VG) 🍴 – min 2 order	3ea
Pickled cucumber, plum sauce, chilli, garlic (VG) 🍴	10

SMALLER PLATES

Southern Thai corn cakes, pickled cucumber, kaffir lime mayo (VG)	18
Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG, GF)	18
Cheung fun rice noodle rolls, crispy net, mushrooms, radish, XO sauce	19
Ginger caramelised bang bang shiitake mushrooms (VG) 🍴🍴	19
Mushroom & truffle steamed dumplings, goji, chilli oil (VG)	16
Sticky jackfruit bao bun, sweet chilli, coriander (VG) – min 2 order	8ea

SALADS + VEGETABLES

Som tam, young papaya, tomato, lime, tamarind, peanut (VG, GF) 🍴🍴	18
Crispy tofu, cucumber, beansprouts, crushed peanut, sweet chilli (VG)	20
Stir-fried green beans, soy, black bean, dry chilli (VG)	18

RICE + NOODLES

Typhoon shelter fried rice, broccolini, burnt garlic (VG, GF) 🍴	20
Stir-fried yaki udon, edamame, beansprouts, broccolini (VG)	25
Dan dan noodles, sesame, peanut, soft egg 🍴	25
Char kway teow noodles, shiitake mushrooms, egg, garlic, chives 🍴	25

EAST PLATES

Peking jackfruit pancakes, tapioca chips, plum sauce (VG) – 6 pieces	28
Southern Thai yellow curry, pineapple, broccoli, Thai eggplant, Thai basil (VG, GF) 🍲	28
Spicy garlic eggplant, spring onion, chilli (VG) 🌶️	26
Caramelised black pepper tofu, shallots, garlic, gai laan (VG) 🍲	27

SIDES

Jasmine rice (VG, GF)	4
Red rice (VG, GF)	4
Kimchi (VG, GF)	6

EXTRAS

'XO' sauce (VG, GF)	3
Chilli sauce (VG) 🌶️🌶️	1.5
Chilli oil (VG, GF) 🌶️	1.5
Fresh chopped chilli (VG, GF) 🌶️🌶️	1.5

DESSERTS

Kaffir lime & lemongrass crème caramel (VG, GF)	16
Matchamisu	16
Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, GF)	16

VG = vegan GF = gluten free

Menu items may contain or come into contact with
WHEAT, EGGS, PEANUTS, TREE NUTS and MILK.
Please let our team know of any allergies.



signature set menu

A set menu featuring a selection of our most popular dishes, all items vegan
\$65pp food only / \$95pp with wine pairing. Minimum 4 people, entire table ordering

START

Southern Thai corn cakes, pickled cucumber, kaffir lime mayo (VG)

Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG, GF)

Ginger caramelised bang bang shiitake mushrooms (VG) 🌱🌱

FOLLOW

Crispy tofu, cucumber, beansprouts, crushed peanut, sweet chilli (VG)

Seresin 'Chiaroscuro' Pinot Gris/Gewürztraminer/Riesling 2018, Marlborough

MAINS

Char kway teow noodles, shiitake mushrooms, egg, garlic, chives 🌱

Southern Thai yellow curry, pineapple, broccoli, Thai eggplant, Thai basil (VG, GF) 🌱*

**served with jasmine rice*

Millton Chenin Blanc 2019, Gisborne

SIDE

Kimchi (VG, GF)

DESSERT

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, GF)

Seresin Late Harvest Riesling 2018, Marlborough

special menus

express lunch

Short on time, enjoy a quick and easy lunch. Monday to Thursday 11am-3pm
\$30pp, choose a main + house wine, tap beer or kombucha

MAINS

Stir-fried yaki udon, edamame, beansprouts, broccolini (VG)

Dan dan noodles, sesame, peanut, soft egg 🌶️

Char kway teow noodles, shiitake mushrooms, egg, garlic, chives 🌶️

Spicy garlic eggplant, spring onion, chilli (VG) 🌶️🌶️ *

Caramelised black pepper tofu, shallots, garlic, gai laan (VG) 🌶️ *

**served with jasmine rice*

HOUSE WINES

Rosé and a selection of whites & reds

TAP BEER

Sapporo

KOMBUCHA

Batchwell Organic Ginger & Pineapple

Batchwell Organic Earl Grey

kids

A dedicated selection of dishes that are perfect for your little people
– *please ask our team*

VG = vegan GF = gluten free

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🌶️ Mild
🌶️🌶️ Medium
🌶️🌶️🌶️ Hot

COCKTAILS

- OMO SAKE** 18
Jasmine infused tengumai junmai sake, campari, sweet vermouth, edible flower
- SHOCHU SESAME SOUR** 20
Hombo shuzo shochu, lemon juice, honey syrup, sesame, grapefruit & hops bitters
- GUAVA GOCHUGARU** 20
Gold rum, guava, cucumber, gochugaru salt rim
- EAST MARGARITA** 18
Kaffir lime & chilli infused tequila, pineapple, cointreau, lemon juice, aquafaba
- UMESHU DANDY** 22
Mars cosmo maltage whisky, sweet vermouth, houraisen kanjuku umeshu, coffee & pimento bitters, lapsang souchong atomiser
- EARL GREY COCONUT SUAVE** 16
White rum, earl grey, seedlip spice, orgeat syrup, coconut cream, toasted coconut
- KIWI FEIJOA MULE (non-alcoholic)** 16
Seedlip garden, kiwi, feijoa, ginger beer, fresh mint, peychauds bitter

Enjoy our carefully selected range of certified organic or biodynamic and vegan friendly wines.

BY THE GLASS

BUBBLES

Huia Blanc de Blancs 2017	<i>Marlborough, NZ</i>	17
Serenello Prosecco Extra Dry	<i>Veneto, Italy</i>	13

WHITES

Hunky Dory Sauvignon Blanc 2020	<i>Marlborough, NZ</i>	12
Greenhough 'River Garden' Sauvignon Blanc 2020	<i>Nelson, NZ</i>	14
Greenhough 'Road Block' Chardonnay 2020	<i>Nelson, NZ</i>	14
Pacific Potion Pinot Gris 2019	<i>Hawke's Bay, NZ</i>	12
The Darling Pinot Gris 2020	<i>Marlborough, NZ</i>	15
Framingham Classic Riesling 2020	<i>Marlborough, NZ</i>	13
Seresin 'Chiaroscuro' Pinot Gris/Gewürztraminer/Riesling 2018	<i>Marlborough, NZ</i>	15
Millton Chenin Blanc 2019	<i>Gisborne, NZ</i>	15

ROSÉ

Quartz Reef Single Vineyard 2020	<i>Central Otago, NZ</i>	14
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REDS

Seresin 'Leah' Pinot Noir 2017	<i>Marlborough, NZ</i>	15
Ted Pinot Noir 2018	<i>Central Otago, NZ</i>	18
d'Arenberg 'The Love Grass' Shiraz 2017	<i>McLaren Vale, AUS</i>	13
Kennedy Point 'Red Trumpet' Cabernet/Merlot 2019	<i>Waiheke Island, NZ</i>	20
d'Arenberg 'The Custodian' Grenache 2016	<i>McLaren Vale, AUS</i>	13

SWEET

Seresin Late Harvest Riesling 2018	<i>Marlborough, NZ</i>	12
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UMESHU*

Houraisen Kanjuku		10
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SAKE*

Amanoto Jukara Junmai		180ml 35
Yoshinogawa Ginjo Gokujo		35
Tengumai Yamahai Jikomi Junmai		25
Zenkuro Wakatipu Sleeping Giant (NZ)		30

*non-organic

BAR

TAP BEER

Sapporo 12

NEW ZEALAND CRAFT BEER

Waiheke Brewing Company Heke Lager 12

Hallertau No 8 Yakimoto Rice Lager 12

McLeod's Longboarder Lager 12

McLeod's Paradise Pale Ale 12

Deep Creek Undercurrent Pilsner 12

Deep Creek Local Low Carb IPA 12

Deep Creek Lotus Pale Ale 12

Deep Creek Haze Pale Ale 12

Deep Creek Redwood APA 12

Behemoth Brain Smiles Hazy IPA 13

Behemoth Hopportunity Double IPA 15

Behemoth Something Hoppy IPA 13

Croucher Lowrider IPA 11

Kereru Auro Gluten Free Ale 11

CIDER

Bohemian Organic Original Crushed Apple 12

Hallertau C Granny Smith 12

NON-ALCOHOLIC

Heineken 0.0 10

Seedlip Garden 108 / Spice 94 10

Ecology & Co Asian Spice 10

KOMBUCHA

Batchwell Organic Ginger & Pineapple 9

Batchwell Organic Earl Grey 9

JUICE

Karma Carrot, Orange & Turmeric 8

SOFT DRINKS | SODAS | TONICS

Karma Cola, Gingerella, Lemmy Lemonade, Lemmy Lime & Bitters 7

East Imperial Grapefruit Soda, Yuzu Tonic, Ginger Beer 7

SPECIALTY TEA

loose-leaf tea by T2 – pot

Lemongrass & Ginger | Sencha | China Jasmine 6

CELLAR

SPARKLING

Serenello Prosecco Extra Dry	Veneto, Italy	70
Huia Blancs des Blancs 2017	Marlborough, NZ	85
Rockferry Sparkling Rosé Brut 2014	Marlborough, NZ	90

WHITES

Hunky Dory Sauvignon Blanc 2020	Marlborough, NZ	55
Greenhough 'River Garden' Sauvignon Blanc 2020	Nelson, NZ	65
Windrush Sauvignon Blanc 2020	Marlborough, NZ	60
Greenhough 'Road Block' Chardonnay 2019	Nelson, NZ	65
Te Whare Ra Chardonnay 2019	Marlborough, NZ	75
Kelly Washington Chardonnay 2018	Marlborough, NZ	90
Felton Road 'Block 2' Chardonnay 2018	Central Otago, NZ	130
Pacific Potion Pinot Gris 2019	Hawke's Bay, NZ	60
The Darling Pinot Gris 2020	Marlborough, NZ	65
Framingham Classic Riesling 2020	Marlborough, NZ	60
Settlement 'Ashmore' Riesling 2019	Marlborough, NZ	70
Seresin 'Chiaroscuro' Pinot Gris/Gewürztraminer/Riesling 2018	Marlborough, NZ	60
Millton Chenin Blanc 2019	Gisborne, NZ	70
Rippon Gewürztraminer 2019	Wanaka, NZ	80
Hans Herzog Grüner Veltliner 2015	Marlborough, NZ	120

ROSÉ

Quartz Reef Single Vineyard 2020	Central Otago, NZ	65
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REDS

Seresin 'Leah' Pinot Noir 2017	Marlborough, NZ	70
Ted Pinot Noir 2019	Central Otago, NZ	85
Burn Cottage 'Moonlight Race' Pinot Noir 2018	Central Otago, NZ	100
Felton Road 'Block 5' Pinot Noir 2019	Central Otago, NZ	180
d'Arenberg 'The Love Grass' Shiraz 2017	McLaren Vale, AUS	60
Kennedy Point 'Red Trumpet' Cab/Merlot 2019	Waiheke Island, NZ	90
Hans Herzog 'Spirit of Marlborough' Merlot/Cab 2015	Marlborough, NZ	160
d'Arenberg 'The Custodian' Grenache 2016	McLaren Vale, AUS	60

SWEET

Seresin Late Harvest Riesling 2018 (375ml)	Marlborough, NZ	70
Churton Petit Manseng 2019 (375ml)	Marlborough, NZ	80

SPIRITS

WHISKY | WHISKEY

Balvenie Caribbean Cask 14yo Single Malt (SCT)	26
Jura 10yo Single Malt (SCT)	14
Highland Park 12yo Single Malt (SCT)	18
Mars Iwai Tradition Blended (JPN)	16
Mars Cosmo Maltage Blended (JPN)	18
Mackinlay's 'Shackleton' Blended (SCT)	12
The Gospel Solera Rye (AUS)	12
Tin Cup Rye (USA)	10
Teeling Single Malt (IRL)	14

BOURBON

Russell's Reserve 10yo	14
Michter's	16

VODKA

Burnt Hill (NZ)	12
Tito's	10
Blue Duck (NZ)	14

GIN

Roots Dry (NZ)	14
Fords	12
Twelfth Hour Dry (NZ)	12
Reid & Reid Reverend Dawson's (NZ)	10

RUM

Flor de Cana Extra Secco 4yo	11
Brugal Añejo	11
Matusalem Gran Reserva 15yo	14

TEQUILA

Ocho Añejo	15
Calle 23 Blanco	11
Illegal Mezcal Reposado	13

BRANDY | COGNAC

Delamain Cognac Pale & Dry XO	16
Darroze 12yo Armagnac	15
Remy Martin VSOP Fine Champagne Cognac	13

PORT

Churchills Tawny	12
Churchills 10yo	15

thank
you

  @eastatsnz

