

bites

Edamame: wok tossed, black shiso salt - or - wok tossed, sambal miso (VG, *)	9
Crispy cups, pineapple, Thai chilli jam, chilled tamarind reduction (VG) 🍵	14
Pickled cucumber, plum sauce, chilli, garlic (VG) 🍵	10

small plates

Gochujang cauliflower, spring onion, sesame seeds (VG)	19
Larb salad, cos lettuce cups, Thai basil, prik nam pla (VG, *)	19
Cheung fun rice noodle rolls, crispy net, mushrooms, radish, XO sauce	20
Ginger caramelised bang bang shiitake mushrooms (VG) 🍵🍵	19
Mushroom & truffle steamed dumplings, goji, chilli oil (VG)	18
Sticky jackfruit bao bun, sweet chilli, coriander (VG) – min 2 order	10ea

salads + vegetables

Som tam, young papaya, tomato, lime, tamarind, peanut (VG, *) 🍵🍵	21
Vietnamese rice noodle salad, satay skewers, nuoc cham (VG, *)	23
Stir-fried greens, bok choy, black fungus, sesame soy (VG, *)	20

rice + noodles

Typhoon shelter fried rice, broccolini, burnt garlic (VG, *) 🍵	20
Pad Thai, tofu, egg, mung beans, peanut, chilli (*) 🍵	26
Dan dan noodles, sesame, peanut, soft egg 🍵	25
Char kway teow noodles, shiitake mushrooms, egg, garlic, chives 🍵	25

signature plates

Peking jackfruit pancakes, tapioca chips, plum sauce (VG) – 6 pieces	28
Penang curry, lotus root, kumara, mushrooms, konjac (VG)	28
Spicy garlic eggplant, spring onion, chilli (VG) 🍵🍵	28
Caramelised black pepper tofu, gai laan, shallots, garlic (VG) 🍵	29

SIDES

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

EXTRAS

'XO' sauce (VG, *)	3
Chilli sauce (VG) 🍵🍵🍵	2
Chilli oil (VG, *) 🍵	2
Fresh chopped chilli (VG, *) 🍵🍵🍵	2

desserts

Salted caramel chocolate tart, peanut, crushed almond, coconut sorbet (VG, *)	18
Kaffir lime & lemongrass crème caramel (VG, *)	18
East brûlée, coconut, freeze dried berries (*)	18

Please let our team know of any allergies.

VG = vegan | * = made with ingredients not containing gluten | 🍵 = mild 🍵🍵 = medium 🍵🍵🍵 = hot

EAT

TRUST THE CHEF	Our value-added chef's selection of East favourites, all vegan! Please ask our team for details.	
	\$65pp Minimum 4 people.	<i>Trust the Chef menu can only be ordered for the whole table.</i>

DRINK

wine

East proudly features one of the only all New Zealand wine lists with all certified organic or biodynamic and vegan-friendly!

	G	B
Huia 'Blanc De Blancs' Méthode Traditionnelle, 2017	Marlborough 19	90
Mt Edward Riesling, 2019	Central Otago	75
Rippon Gewürztraminer, 2019	Central Otago	99
Greystone Pinot Gris, 2021	Marlborough 15	75
Meltwater Sauvignon Blanc, 2021	Marlborough 15	69
Kelly Washington Sauvignon Blanc, 2018	Marlborough 16.5	75
Dog Point Chardonnay, 2019	Canterbury 19	95
Milton Chenin Blanc, 2020	Hawke's Bay	89
Momo Rosé, 2020	Marlborough 15	69
Stoneweaver Pinot Noir, 2020	Marlborough 15	69
Beautiful Chaos Syrah, 2021	Marlborough 18	89
Han Herzog Zweigelt, 2016	Marlborough	175
Decibel 'Gimblett Gravels' Malbec, 2019	Hawke's Bay 16	75
Felton Road 'Bannockburn' Pinot Noir, 2020	Central Otago	170

beer

TAP

Sapporo	12
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NEW ZEALAND CRAFT

Waiheke Brewing Company 'Heke' Lager	Auckland	13
Deep Creek 'Undercurrent' Pilsner	Auckland	13
Deep Creek 'Haze' Pale Ale	Auckland	13
Behemoth 'Something Hoppy' IPA	Auckland	16
Sawmill 'Bare' Pale Ale (<i>less than 0.5%</i>)	Auckland	10

Heineken 0.0 (<i>non-alcoholic</i>)	10
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cider

Bohemian 'Original Cyn' Apple	12.5
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kombucha

Batchwell Organic: Pineapple & Ginger Earl Grey	13
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A selection of soft drink options, please ask

spirits

WHISKY / WHISKEY

Highland Park 12yo	Single Malt, SCT	20
The Balvenie 'Double Wood' 12yo	Single Malt, SCT	25
Glenfiddich 12yo	Single Malt, SCT	15
Thomson 'Two Tone'	Blend, NZ	10
Monkey Shoulder	Blend, SCT	11
Jameson	Blend, IRL	10
Mars 'Maltage Cosmo'	Blend, JPN	25

BRANDY / COGNAC

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

BOURBON

Woodford Reserve	12
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RUM

Plantation 'Original Dark'	12
Plantation '3 Stars White'	12
Black Tears 'Spiced'	13

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Roots 'Dry' (NZ)	14
The Botanist 'Dry'	18
Whitley Neill 'Traditional Sloe'	13

VODKA

Burnt Hill (NZ)	12
Tito's	10

umeshu*

Houraisen 'Kanjuku'	14
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* non-organic

TEQUILA & MEZCAL

Arquitecto	10
Herradura 'Reposado'	16
Olmecca Altos	12
Illegal 'Mezcal Reposado'	13

PORT

Churchill's Tawny	12
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ALCOHOL-FREE SPIRITS

Seedlip 'Garden 108'	10
Seedlip 'Spice 94'	10

sake* (180ml)

Amanoto 'Jukara Junmai'	38
Yoshinogawa 'Ginjo Gokujo'	40
Heiwa Shuzo 'Tsuru-Ume' Yuzushu	35



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

EAST MARGARITA 19

Kaffir lime & chilli infused tequila, cointreau, pineapple, lime, aquafaba

NEW 'AUCK' CITY 22

Japanese whisky, umeshu, sweet & dry vermouth, orange bitters

CALL ME PURPLE 18

Gin, lemon juice, butterfly pea syrup, yuzu tonic

SOMETHING BEACHY 18

Vodka, grenadine, lychee liqueur, orange

YUZU D. 20

Yuzu sake, dark rum, lemon juice, aquafaba

DAHLIA'S DREAM 22

Jasmine infused sake, elderflower liqueur, sparkling wine, tamarind, lime

PASSIONFRUIT MOJITO (non-alcoholic) 12

Passionfruit syrup, fresh mint, lime juice, soda water

EAST SEASONAL (non-alcoholic) 8

Our mixologists rotating cocktail inspired by seasonal ingredients