



Unmissable Events

- Step into the city centre this August and discover extraordinary foodie experiences you simply shouldn't try at home.
- 1 Saturday 1 August - 6.30pm**
THE BATCHED BALL
Ember Upstairs at Grand Millennium celebrates BATCHED's 8th birthday with a black-tie evening of cocktails, canapés, live music, a silent auction for Save the Kiwi & a luxury goody bag.
\$189 per person
- 2 Sunday 2 August - 12pm**
TACOTECA MASA MASTERCLASS
Tacoteca **SOLD OUT**
Interactive masa session making masa, tortillas, gorditas, tostadas & tamales.
\$75 per person
- 2 Sunday 2 August - from 12pm**
AGNES X GILT BRASSERIE
Ben Williamson x Josh Emmett.
Brisbane's Agnes joins Josh Emmett with a four-course menu blending bold produce-led cooking with modern brasserie flair and a welcome drink on arrival.
\$150 per person
- 4 Tuesday 4 August - 6pm**
KHU KHU FROM CANVAS TO KITCHEN
Khu Khu.
Join Khu Khu, Roberta Queiroga and Urbanaut Brewing Co. for a creative afternoon of painting, storytelling, vegan Thai cuisine & beer pairings celebrating art, flavour & connection.
\$75 per person
- 5 Wednesday 5 August - 6.30pm**
HOW WE EAT SERIES: HOMECOOKED
Kamayan Crackling & Boodle Fight.
Experience a Filipino Boodle Fight: kamayan -style communal feast of grilled meats, seafood & rice served on banana leaves, celebrating togetherness & shared dining.
\$50 per person
- 5 Wednesday 5 August - 6.30pm**
31 YEARS & COUNTING! A SAKE JOURNEY
Tanuki Japanese Restaurant.
Embark on a sake journey with five sakes served at different temperatures with seasonal bites, celebrating sake, hospitality & connection.
\$95 per person
- 6 Thursday 6 August - 6.30pm**
HOW WE EAT SERIES: CHE VIET
A Hue Culinary Journey.
Join Angela Nguyen & mum, Mai Le, for a family -style dinner celebrating the imperial flavours & traditions, with refined shared dishes, warm hospitality & authentic Vietnamese customs.
\$60 per person
- 6 Thursday 6 August - 6pm**
YIA YIA'S DINNER
Esther. **SOLD OUT**
Celebrate the spirit of the Greek Yia Yia as chefs Sean Connolly & James Laird bring cherished family recipes to Esther, joined by revered Greek matriarchs for an evening of generous hospitality storytelling & soulful shared dining.
\$149 per person

- 6 Thursday 6 August - 6.30pm**
APPLETON ESTATE X ADVIEH
JAMAICA INDEPENDENCE DAY
Advieh. **SOLD OUT**
Celebrate Jamaican Independence Day with Chef Gareth Stewart's five-course feast, Appleton Estate rum cocktails & an unforgettable evening of music, flavour & culture.
\$179 per person
- 11 Tuesday 11 August - 6pm**
AN EVENING WITH CASSIA
Bar Albert.
Uniting for a celebration of Cassia's new city-centre home, pairing bold modern Indian snacks from Chef Sid Sahrawat with cocktails inspired by their signature spices & flavours.
\$95 per person
- 12 Wednesday 12 August - 6.30pm**
HOW WE EAT SERIES: ONGI
From Royal Court to Modern Table.
A four-course dining experience tracing Korean street food culture to today's global K- cuisine scene, paired with soju, makgeolli & Korean-inspired cocktails.
\$90 per person
- 12 Wednesday 12 August - 6.30pm**
THE NINETEENTH CENTURY TABLE
Bistro Saine.
Two chefs reimagine classical French cuisine through Aotearoa's land & sea ingredients in a unique, era-inspired dining experience.
\$160 per person

- 13 Thursday 13 August - 6pm**
METITA X TRIVET
Michael Meredith x Wallace Mua.
A collaboration, bringing together Pacific flavours, seasonal produce & a bold, contemporary menu that celebrates ocean-to-shore storytelling.
\$165 per person
- 13 Thursday 13 August - 6.30pm**
HOW WE EAT SERIES: ADDIS
Habesha Night.
An Ethiopian dining experience centred on communal sharing, with a gebeta platter, hands-on dining, gursha customs, a traditional coffee ceremony & set menu featuring vegetarian dishes & Ethiopian coffee.
\$40 per person
- 19 Wednesday 19 August - 6.30pm**
HOW WE EAT SERIES: DAIKOKU
Teppanyaki & Sake: Sizzle and Show.
Celebrate Kagami Biraki with a sake barrel opening and an immersive teppanyaki dining experience featuring premium ingredients, live chef theatrics and tableside cooking.
\$90 per person
- 19 Wednesday 19 August - from 5pm**
FOR A TASTE OF KINGI CLASSICS
kingi.
kingi Classics returns for one night only, bringing back guest-favourite dishes reimaged with fresh seasonal touches for a nostalgic three-course shared feast.
\$95 per person

- 20 Thursday 20 August - 6.30pm**
HOW WE EAT SERIES: GOAT
Memories to Plate - Sid's Table.
Chef Sid Chopra presents a journey through Indian family-style dining, celebrating communal flavours, hand-eaten breads & dishes inspired by his grandmother's kitchen & global influences.
\$120 per person
- 20 Thursday 20 August - 6pm**
AN EIGHTIES WHISKEY ROAD TRIP
Vivace Restaurant & Bar at DeBretts.
A nostalgic journey back to the early 80s South Auckland road trip era, featuring classic Kiwi hits, four Pökeroo whiskies matched with food, & stories from The Whisky Baron, Nigel Kelly.
\$120 per person
- 23 Sunday 23 August - 12pm**
TACOTECA LITTLE MASA CLASS
Tacoteca.
Interactive masa session for little chefs - making masa, tortillas, gorditas, tostadas & tamales.
\$65 per child
- 27 Thursday 27 August - 6.30pm**
HOW WE EAT SERIES: EL ORIGEN
Somos Latina - a journey through Latin America.
Embark on an immersive dining experience featuring pan-Latin dishes, regional drinks pairings, live music & dance - journey through Chile, Peru, Colombia, Brazil & Mexico.
\$120 per person

- 27 Thursday 27 August - 6.30pm**
GARETH STEWART X DARIUSH LOLAIY
Advieh.
Two chefs unite for a five-course Middle Eastern-inspired collaboration celebrating their distinct styles, shared craftsmanship & ingredient-led cooking.
\$179 per person
- 29 Saturday 29 August - 11am**
GOLD BRUNCH
Saint Alice.
A luxe waterfront bottomless beverages experience of curated bites, flowing cocktails, DJs & golden-hour glamour, with an optional gold bracelet upgrade.
\$60 per person
- A TASTE OF JAPAN: 8 DISHES & GRAND BUFFET**
Katsura.
Traditional Japanese curated dishes & access to the buffet. Start with otsukuri, omiotsuke & tmakizushi, tempura, tokusei miso ramen, kushimono, tepanyaki, baikingu & finished with haru no kaori sakura mochi.
Available Friday & Saturday from 5:30pm.
Limited to 10 seats per night.
\$159 per person
- FOR MORE DETAILS VISIT HEARTOFTHECITY.CO.NZ**



Details are correct at the time of printing - subject to change & availability. Event tickets are strictly limited & may sell out, see heartofthecity.co.nz for up to date information. R18 for the service of alcohol, host responsibility limits apply, access to some events may be age restricted.

Next on the Pass

Next on the Pass, a new initiative for 2026, gives 16 emerging AUT culinary students the chance to step into some of Auckland's most celebrated kitchens, working alongside leading chefs to create dishes that will appear on Restaurant Month menus and events. The collaborations bring fresh ideas, personal stories and new talent to the table, giving diners even more reasons to head into the city and discover something new.



Ben Bayly, Owner and Executive Chef of Ahi, says: "Kai is one of the strongest ways we connect with different cultures, communities and memories. Programmes like Next on the Pass celebrate those stories, while also creating opportunities for the next generation of chefs to learn, contribute and grow. Restaurant Month gives people the chance to experience those stories first-hand through dishes that are deeply personal and crafted with care."



Partnerships across the city centre include:

- Ahi's Ben Bayly x Georgia Breeze
- Advieh's Gareth Stewart x Alisa Jantharasaman
- Culprit's Kyle Street x Aria Wood
- Depot's Al Brown x Maggie Bullock
- Esther's Ellie Corfe, with James Laird & Sean Connolly x Chamee Ratnayake
- Fed Deli's Megan Cruikshank x Anokhi Rajaakshe
- Ghost Street's Nathan Houppapa x Chelsea Vivian
- Gilt Brasserie's Jamie Hogg Wharekawa x Hannah Hancox
- Gilt Brasserie's Glen File x Solt Lizan
- Hugo's Bistro's Alex Llewellyn x Fable Karimpour
- kingi's Andrew Lautenbach x Jackson Wright
- MASU's Ju Bae x Spencer Morgan
- Onemata's Rob Hope-Ede x Kasmira Moodley
- SOUL Bar & Bistro's Gavin Doyle x Alexandria Clarke
- Trivet's Wallace Mua x Terrence (Lou) Afoa
- The Grill's Lesley Chandra x Wasu Horowala



Because some stories are best shared around a table, these collaborations invite you to step out, discover somewhere new and experience the dishes, people and cultures shaping the future of the city's food scene. For more on Next on the Pass visit www.heartofthecity.co.nz/restaurant-month/next-on-the-pass



Bars & Bites

- Pre and post dining options - the perfect recipe for making a night of it.**
- Bar Albert**
31 Wyndham St
\$39 menu: a raclette sharing plate for 2, with saucisson, gherkins & roast potatoes. Pair with Akarua Riesling or Growers Mark Pinot Rosé for \$20.
- Joe&Joe**
16/20 Fort St
\$25 menu: includes mini beef brisket pizza & mint to be cocktail of tequila, cucumber, apple juice, mint, lime juice & soda.
- Bellini Bar**
Filton Auckland, 147 Quay St
\$45 menu: includes a snack plate of chilli prawns, salt & pepper squid, caramelised onion & feta tart & 2 cocktails or mocktails.
- Kemuri HiFi**
Commercial Bay, 1 Queen St
\$30 menu: melon cocktail (Tequila, Aperol, melon liqueur with citrus finish) served with a trio of mochi.
- Sunset Bar**
Sudima Hotel, 63-67 Nelson St
\$30 menu: choice of daiquiri plus fried chicken & herb mousse or grilled halloumi with pomegranate glaze, coriander & mint chutney.
- Corner Bar**
Hotel DeBrett, Shortland St
\$25 menu: includes mulled wine & four meatballs in tomato ragu.
- SkyBar**
Sky Tower, 78 Victoria St West
\$38 menu: includes mussels served with Sea Mist (limoncello, with citrus, mezcal smoke & dry vermouth).
\$28 menu: includes rich coffee truffle with In The Clouds (coffee cocktail with vodka, coffee liqueur, vanilla).
- Curio**
Cnr of Wyndham & 151 Queen St
\$30 menu: includes a season tostada & tomacco martini of olive oil, vodka, tomato water, sherry, black pepper.
- Slow Koi**
Strand Arcade, 233/237 Queen St
\$25 menu includes curated coffee flight showcasing the diversity of modern specialty coffee.
- Taikin**
Strand Arcade, 233/237 Queen St
\$55 menu: includes chef's omakase; 4 pieces of takoyaki, 1 piece special yakitori, 1 serving of yakisoba & your selection of Japanese lager.
- The Shakespeare Hotel**
61 Albert St
\$30 menu: includes house-made crab cakes with beer tasting paddle of any 4 of selected brews.
- Wynyard Pavilion**
17 Jellicoe Street
\$30 menu: includes your choice of featured margarita with chef curated tostadas.

Fork & Fame

There's more than bragging rights on the menu at Commercial Bay this Restaurant Month.

Alongside a line-up of exclusive offers, you will be able to cast your vote in the annual Fork & Fame Awards, presented by Commercial Bay. Running throughout August, the public-voted awards shine a spotlight on the precinct's standout dishes, with food lovers deciding which bites, sweets & signatures deserve top honours. It's one more reason to head into the city and taste your way through Commercial Bay.

Plus everyone who casts a vote will go into the draw with a chance to win "lunch for a year", a \$5,000 Commercial Bay dining voucher giving one lucky foodie the chance to enjoy their favourite Commercial Bay eateries throughout the year. Ts & Cs apply.

Dock & Dine

Anchors down, appetites up.

Food-loving boaties - bring your own boat, berth at the marina & enjoy pop-up dining from some of the city's top eateries - all served up against a stunning harbour backdrop. The deal? A special nightly berth rate of \$99 excluding GST.

Located in the vibrant heart of Auckland's city centre, Auckland Central Marina offers both seasonal and annual mooring options, along with short-stay visits. Its prime location provides easy access to upscale dining, shopping, and top-tier marine services. Ts & Cs apply. Book your spot at info@aucklandcentralmarina.co.nz.



Restaurant Month
100+ SPECIAL MENUS
20+ DINING EVENTS
HEARTOFTHECITY.CO.NZ

Auckland-City Centre
1-31 August



100+ SPECIAL

Menu Offers

Some things are better experienced, not recreated. This August, Restaurant Month's special menus offer more than just great food — they're a reason to get out, share a table and soak up the energy of Auckland city centre.

Don't try it at home.
Try it at Restaurant Month.

For full menus and terms and conditions visit heartofthecity.co.nz

\$30 Menus–

Addis Café & Ethiopian

233 Queen St
Spicy Ethiopian chicken stew (Doro Wat) with berbere, niter kibbeh, onions, eggs and flat bread. Served with traditional Ethiopian coffee in a sini cup. *Available for lunch or dinner.*

Andy's Burgers & Bar

SkyCity, Cnr Federal & Victoria St West
Bottomless chicken wings (in either smoky BBQ, honey soy, Korean sweet n spicy sauce) with your choice of fries or onion rings. Half price kids (aged 4-14), 3 & under dine free. *Available for lunch or dinner. Check Ts&Cs.*

Barrel N Burger

23 Wellesley St West
Choose either a cheesy burger, cheesy chicken or blackbean burger with your choice of 3 pcs prawn cutlet or 2 pcs falafel with one bottle of beer. *Available for lunch or dinner.*

Burger Burger

Commercial Bay, 7 Queen St
2 courses: potato skins with truffle oil and homemade aioli or charred broccoli with garlic, butter & almonds. With either mcfly burger, vege burger, crispy kale chicken ceasar salad or goddess chicken salad, punchy chicken avo toss salad. Includes one Sawmill lager or house lemonade soda. *Available for lunch or dinner.*

Che Viet

Chancery Square, 2 Courthouse Ln
Mi Quang, central Vietnamese Quang Nam-style noodles served in rich concentrated broth with toppings of shrimp, chicken, herbs, roasted peanuts and crispy rice crackers. Served with Vietnamese coffee. *Available for lunch or dinner.*

Ember Restaurant

Grand Millenium, 71 Mayoral Dr
2 courses: includes market fish crudo with orange, tarragon, crème fraîche. Followed by slow-cooked lamb shoulder paired with labne, sweet peas, tamari & burnt honey. *Menu is designed for sharing. Available for lunch or dinner. Check Ts&Cs.*

Federal Delicatessen

86 Federal St
Bites of Fed: mac & cheese bites, mini hoagie board (3-way) fish, pastrami melt, frank & johnny with fries on the side & mini fed cheesecake to finish. *Available for lunch or dinner. Check Ts&Cs.*

Giapo

12 Gore St
2 courses: choice of lasagna or pizza and pistachio cup with toppings. Includes bottle of water or soft drink. *Available for lunch or dinner.*

HomeCooked

17/19 Nelson St
2 courses: Filipino grilled chicken leg marinated in lemongrass and spices. Served with rice or chips and turon, sweet banana roll to finish. Includes ice tea. *Available for lunch or dinner.*

Khu Khu
Snickel Ln, 23 Customs St East
\$30 - choose 2 options
\$45 - choose 3 options
\$55 - choose 4 options
Entrée options include fresh roll, kumara spring rolls, double crispy satay tofu. Main options include tofu pad thai, duck drunken noodles, bangkok fried rice. Finished with deep fried banana & ice cream. Includes daily mystery cocktail or mocktail. *Available for lunch or dinner.*

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kingi

Tuawhiti Lane, 29 Galway St
Your choice of: steak frites, truffle jus, watercress or fish & chips, market fish, green cabbage, tartare or kingi burger, preserved lemon yoghurt, harissa slaw and halloumi with your choice of fries. Finished with fairy bread ice cream and a peach vodka iced tea. *Available for lunch.*

Lowbrow

Elliott Stables, 39 Elliott St
Includes a Moroccan spiced chicken burger, preserved lemon yoghurt, harissa slaw and halloumi with your choice of fries. Finished with fairy bread ice cream and a peach vodka iced tea. *Available for lunch or dinner.*

Portofino

Viaduct, 87/89 Customs St West
Choice of a selected pasta or pizza paired with a glass of wine. *Available for lunch or dinner.*

Ramen Daikoku

1 Tyler St
3 courses: includes deep fried chicken (2pc), your choice of ramen, followed by mini chashu-donburi or mini curry on rice. *Available for lunch or dinner.*

Remy's Deli

HSBC Tower 2/188 Quay Street
3 courses: includes choice of arancini or chicken bites to start. Followed by choice of brisket reuben or lamb birria or vegan steak & cheese sandwich. Finished with a choice of basque cheeseecake or tiramisu. *Available for dinner.*

Seoul Night

16/20 Fort St
2 courses: choose one dish from our entree & one dish from our main menu. *Available for dinner.*

Sienna

Tribe Hotel, 40 Fort St
Tuna tostadas, guacamole, jalapeno, basil & lime. With a mango colada. *Available for lunch daily 11-12 or dinner 5-7pm Tuesday - Saturday.*

Ssam Jang

26 Lorne St
2 courses: includes Kimchi mushrooms, fresh ssam vegetables & ssam-style grilled pork belly or tofu steak served with vegetables, sauces, kimchi & rice. *Available for lunch or dinner.*

Sunflower Thai Vegan Restaurant

6/50 High St
2 courses: includes laksa stir fry noodles served with vegan chicken katsu and vegan vanilla ice cream sundae, caramel sauce & crunchy peanuts to finish. Includes passionfruit mocktail soda. *Available for lunch or dinner.*

Tacoteca

City Works Depot, 1/90 Wellesley St West
2 courses: includes baby guacamole or baby market fish ceviche plus x 2 tacos. Choose from carmitas, fish or grilled mushrooms. *Available for lunch or dinner.*

The Pantry

Park Hyatt, 99 Halsey St
2 courses: includes slow braised lamb ragu pappardelle pasta, parmesan, gremolata. Finished with tiramisu lamington. *Available for lunch or dinner.*

The Parasol & Swing

Viaduct, 7/204 Quay St
3 courses: includes corn chips, beef barbacoa quesadillas & chocolate mousse with brownie crumb. *Available for lunch or dinner.*

The Queen's Ferry

12 Vulcan Lane
2 courses: includes choice of foccacia & bone marrow button or chicken skewers. Followed by choice of fish & chips or slow cooked lamb shoulder or hummus roasted cauliflower. A purchase beverage is required for each diner. *Available for lunch.*

Wander Café, Bistro & Bar

2 Madden St
2 courses: includes homemade smoked trevally rillettes, followed by a crispy chicken schnitzel served with cos, green goddess dressing & cherry tomato salad. *Available for lunch.*

\$45 Menus–

16 Tun

10/26 Jellicoe St
2 courses: includes slow braised pork belly bites, confit-garlic, Oklahoma smash burger with American mustard, ketchup, pickles, melted cheddar in a soft pretzel bap. *Available for lunch or dinner.*

Cookes Restaurant & Bar

58-60 Queen St
2 courses: French onion soup – 72-hour braised onion consommé, Gruyère custard, sourdough crouton. Scotch egg – heritage pork, black pudding, piccaililli gel, grain mustard cream. *Available for lunch or dinner.*

East Restaurant

Sudima, 63-67 Nelson St
2 courses: includes crispy cups, pineapple, mango, Thai green curry cauliflower mousse & dumpling selection (2 pp) followed by your choice of char kway teow noodles or Malaysian nyonya vegetable curry or spicy kung pao with a glass of wine. *Available for lunch or dinner.*

FISH Restaurant

Hilton, 147 Quay St
2 courses \$45 or 3 courses \$55: includes a glass of wine & amuse-bouche on arrival. Your choice of burrata or prawns crumbed nobashi or salt & pepper squid. Main choice of market fish or crispy pork belly or scotch fillet or spinach & ricotta ravioli. Desserts of chocolate mousse or french cheese board. *Available for lunch or dinner.*

Forester Bar & Grill

80 Wellesley St West
2 courses \$45 or 3 courses \$55: includes tuna nicoise or retro prawn cocktail or chargrilled beef sirloin or hapuka steak followed by Tahitian vanilla crème brulee or chocolate berry delice. *Available for lunch or dinner.*

Frida Cocina Mexicana & Tequila Bar

85/89 Customs St West
2 courses: includes your choice of sizzling fajita de pollo or traditional oaxacan playuda, followed by an indulgent chocoflan dessert and a refreshing house roja sangria. *Available for lunch or dinner.*

Hazy Tiger

22 Durham St West
3 courses: includes your choice of one of each dish from our tapas style \$8, \$11 and \$16 menus paired with a drink. *Available for dinner.*

Harbour Society

SO/ Hotel, Corner Customs East St & Gore St
2 course \$45 or 3 course \$65: includes red cabbage or roasted pumpkin with your choice of roasted chicken leg or market fish over embers or coal-roasted cauliflower. Option to finish with feijoa oat crumble or burnt honey cheeseecake. *Available for dinner.*

The Lodge Bar & Dining

Commercial Bay, 7 Queen St
1 course: includes confit duck pappardelle, duck jus, chilli, mushroom, parmesan, chive. Includes a glass of Rodd & Gunn Pinot Noir 2024. *Available for lunch or dinner*

Mozzarella & Co

Voco Hotel, 13 Wyndham St
3 courses: includes market fish crudo with crispy seaweed, chilli, lime and sorrel, your choice of squid ink pasta with prawns, lamb ragout with pappardelle or kale and spinach pesto fettucini, followed by tiramisu to share. *Available for lunch or dinner.*

Odettes

City Works Depot, 90 Wellesley St West
2 courses: includes mezze of puff bread, pickles & dips & your choice of skewers. Either charcoal grilled lamb, chicken or halloumi & shitate followed by dark chocolate & almond cannoli. *Available for lunch.*

Origine Bistro

Commercial Bay, 172 Quay St
3 courses: includes duck liver parfait, slow roasted lamb shoulder, agria potato gnocchi, buttered leeks, carrots, mint chimichuri finished with chocolate mousse, dulce de leche, mandarin. *Available for lunch or dinner. Check Ts&Cs*

Paname Social

1/3 Lorne St
2 course \$45 or 3 course \$55: includes a choice of beef tartare or trevally rillette, followed by your choice of beef bourguignon or market fish cassiolette both served with mash potatoes & option to finish with a lime & basil infused crème brulee. *Available for lunch or dinner.*

Paskatsu

20 Lorne St
3 courses: includes smoked salmon carpaccio with yuzu dressing, followed by korean style bulgogi ol pasta, finished with crème brulee. *Available for lunch or dinner.*

Rooftop at QT

QT Hotel, 4 Viaduct Harbour Ave
2 course: includes mezze with dips, followed by market fish crudo, smoked labneh, chilli oil, sumac, grassfed beef "Picanha", chermoula sauce, charred lemon pide, tomato, rocket, olive oil, ras-el-hanout chicken & safran mayonnaise frites. Includes QT club cocktail. *Designed for sharing. Available for dinner. Check Ts&Cs.*

Somm Wine Bar & Bistro

Shed 22 Princes Wharf
2 courses: includes your choice of shallot tarte tatin or trevally tartare or crispy fried chicken. Followed by your choice or market fish or venison port pie or grass-fed sirloin. Optional \$10 dessert: includes chocolate marquise or sticky date pudding. *Available for lunch or dinner.*

Tanuki Japanese Restaurant

319 Queen St
2 courses: includes your choice of 3 donburi; sukiyaki, kaisen or chicken miso katsu & miso soup. Followed by Japanese sundae of roasted soya bean ice cream, chewy warabi mochi & sweet azuki bean. *Available for dinner.*

Thai Street Restaurant

3/12 Jellicoe St
2 courses: includes crispy prawn cake followed by Panang pork curry & rice. *Available for lunch or dinner.*

The CUT Restaurant & Bar

Rydgjes, 59 Federal Street
2 course \$45 or 3 course \$55: includes classic winter soup, followed by twice cooked venison ribs, kumara chips with BBQ glaze & finish with salted caramel basque cheeseecake. *Available for dinner.*

The Queen's Ferry

12 Vulcan Lane
3 courses: includes choice of foccacia & bone marrow button or chicken skewers or hummus & roasted cauliflower. Followed by fish & chips or lamb shoulder or supergreens bowl. Finished with choice of tiramisu or sticky date pudding or apple & berry crumble. A purchase of beverage is required for each diner. *Available for lunch or dinner.*

The Shakespeare Hotel

61 Albert St
Slow-cooked lamb shank, with smashed potatoes, steamed seasonal vegetables & tzatziki sauce with a pint of Shakespeare Kinglear beer. *Available for lunch or dinner.*



\$55+ Menus–

Advieh Restaurant and Bar

Commercial Bay, 1 Queen St
2 course lunch \$65: includes Turkish pide, whipped butter & choice of chicken liver parfait or split pea hummus. Followed by your choice of soused market fish, celeriac shish or lamb neck 'shawarma' with little gem lettuce & confit potatoes. Optional \$10 dessert: spiced sunchoke cake, poached rhubarb & artichoke ice cream.

3 course dinner \$95: includes Turkish pide with whipped butter, chicken liver parfait, split pea hummus & tuna carpaccio. Followed by your choice of market fish, celeriac shish, spatchcock chicken or coastal lamb shoulder with sides. Finished with spiced sunchoke cake, poached rhubarb & artichoke ice cream. *Menu is a sharing-style banquet*

Ahi

Commercial Bay, 7 Queen St
3 courses \$89: includes scampi corn dog with burger sauce, Akaroa salmon with kina crème fraîche & salmon roe. Followed by your choice of lamb or steamed fish with seasonal vegetables. Check Ts & Cs. *Available for lunch or dinner.*

AKA Rooftop

Radisson RED, 33 Lorne St
2 courses \$59: includes your choice of golden crab wontons or rice paper spring rolls. Followed by your choice of kung pao chicken or mapo tofu with rice & glass of prosecco. *Available for lunch or dinner. Check Ts & Cs.*

Angeline French Restaurant

33 Victoria St East
3 courses \$150: includes your choice of ceviche or leeks with crème légère, followed by grass-fed eye fillet or cauliflower steak with portobello mushrooms and seasonal greens, finished with Ile flottante or crème brûlée. Includes a chef-selected French wine pairing. *Available for dinner, Thu, Fri, Sat from 5.30pm.*

Beast & Butterflies

M Social Hotel, 196/200 Quay St
2 course menu \$55: includes a choice of fried chicken or trevally ceviche or buttered ravioli to start. Followed by lamb rump or fish of the day or salt-baked potato gnocchi with seasonal accompaniments. *Available for lunch or dinner.*

Bistro Saine

Hotel Indigo, 51 Albert St
3 courses \$65: includes your choice of chicken liver parfait or steak tartare or pomme dauphine to start. Followed by market fish or coq au vin or ratatouille. Finish with chocolate whisky mousse or Ile flottante with lemon curd & praline. *Available for dinner.*

Boda

Top Floor, 8 Customs St East
3 courses \$59: includes Boda canapes-mystery box experience to start, your choice of steak or salmon for main followed by your choice of pavlova or petit four for dessert, includes your choice of cocktail. *Available for dinner.*

Botswana Butchery

99 Quay St
5 course degustation \$75: includes house-made rye sourdough with buffalo rillettes. Followed by pāua & scallop brochette & venison tartare. Enjoy a butcher's block selection with duck fat potatoes & sides. Finished with a Mont Blanc-style chestnut dessert. Vegetarian option & \$50 wine pairing available. Check Ts & Cs. *Available for lunch or dinner.*

Bravo at Cracker Bay

9 Westhaven Dr
2 course \$55 or 3 courses \$65: includes cured salmon with wasabi & apple, burrata with chilli crisp or sesame prawn toast with spicy aioli. Followed by your choice of grilled pork scotch fillet or spiced chicken breast or fazzoletti pasta. Finished with crème brulée, biscoff crumb & berry sorbet. *Available for lunch or dinner.*

Cafe Hanoi

Tuawhiti Lane, 27 Galway St
3 courses \$55: includes fresh rice paper rolls with crispy tofu or honey-glazed pork skewers. Followed by wok-seared lemongrass chicken with Asian greens, peanuts & herbs. Finished with deep-fried banana, ice cream & chocolate caramel sauce with toasted hazelnuts. *Available for lunch or dinner.*

Culprit

Level 1, 12 Wyndham St
Multi-course \$75: includes smoked kahawai crème and wakame frybread, followed by a selection of shared plates including venison tatakhi tostada, tofu mayo caesar and creamed corn madeleine. Enjoy braised lamb neck rigatoni with brussels sprouts slaw before finishing with a playful take on lolly cake. Add a kaimoana platter of oysters, sashimi & salmon cones for an additional \$25pp. *Designed to share. Available for dinner.*

Daikoku on Quay Street

148 Quay St
3 courses \$176 for 2: includes a selection of Japanese-inspired entrées including salmon sashimi, miso soup and Daikoku's signature salad. Followed by teppan favourites of yum-yum prawns, soy-glazed scallops, lobster tail & Japanese wagyu, served with chop-chop egg fried rice & teppan vegetables, before finishing with matcha cheeseecake. *Available for lunch or dinner.*

El Origen

37/49-63 Jellicoe St
3 courses \$60: includes Chilean consommé, followed by lomo saltado served with tallarines & la huancaina. Finish with suspiro limeño, a Peruvian caramel-like dessert with port-wine meringue & cinnamon. *Available for lunch or dinner.*

Esther

QT Auckland, 4 Viaduct Harbour Ave
3 courses \$65: includes pitta with taramasalata, baked saganaki, spanakopita & coastal lamb souvlaki to start. Enjoy moussaka with village salad for the main, before finishing with a kataifi nest with rose water ice cream & pistachio. *Menu is designed for sharing. Available for lunch or dinner.*

Ferizas

7/12 Jellicoe St
3 courses \$79: includes Anatolian pumpkin hummus, falafel and pita to start, followed by a sharing feast of mixed skewers, spiced vegetables, grilled halloumi and traditional sides, finished with baklava, vanilla bean ice cream and apple or pomegranate tea. *Menu is designed for sharing. Available for lunch or dinner.*

First Mates, Last Laugh

121 Westhaven Dr
3 courses \$55: includes your choice of tempura fish taco or beef croquettes, followed by grilled snapper with saffron and ginger butter sauce or braised beef cheek with aji mash potato, finished with a scoop of sorbet or gelato. *Available for lunch or dinner.*

Ghost Street

Tuawhiti Lane, 27 Galway St
3 courses \$60: includes kung pao bao, shiitake & vegetable dumplings, & prawn sesame toast. Followed by beef biang biang noodles & finished with toasted rice bavorois with poached pear, nut crèmeux & goji berries. *Menu is designed for sharing. Available for dinner.*

Gilt Brasserie

2 Chancery St
2 courses \$65: includes your choice of calamari a la plancha or chevre buche blanche. Followed by your choice of porchetta, rainbow chard & apple mustard sauce or bouillabaisse, steamed mussels, clams & scampi bisque, market fish, rouille. Check Ts&Cs. *Available for lunch or dinner.*

Giraffe

Viaduct, 85-87 Custom St West
2 courses \$60 or 3 courses \$75: includes your choice of eggplant polpette or lamb cigar to start, followed by your choice of osso buco risotto or catch of the day or lamb or roasted kumara stack. Finish with an optional autumn ivory cheeseecake with hazelnut crumble & plum confit. *Available for lunch or dinner.*

GOAT

12 Wyndham St
4 courses \$75: includes bites to start raj kachori & mushroom pepper fry tart, followed by shared entrées of kerala-style squid and kashmiri lamb ribs. Choose from awadhi nimona, purani dilli chicken ishtoo or kashmiri beef rogan josh, served with butter naan & rice. Finished with mango tres leches. *Available for lunch or dinner.*

Hello Beasty

95-97 Customs St West
5 courses \$60: includes edamame with chilli & moromi miso, spiced tofu dumplings & sticky beef cheek buns to start. Enjoy Korean BBQ chicken with steamed rice & charred broccoli to finish. Served with kkwabaegi twisted doughnuts with chocolate fudge & miso buttermilk caramel. *Available for lunch or dinner.*

HQ Viaduct

103 Customs St West
3 courses \$80: includes cheese on toast with foraged honey, grilled ciabatta & candied walnuts, seafood chowder with prawns, scallops, fish & mussels, followed by puaa patty on creamed puaa base served with ciabatta. Includes glass of Astrolabe Albarino. *Available for lunch or dinner.*

Huami

87 Federal St
3 courses \$55: includes traditional honey walnut chicken, your choice of sweet corn and crab soup or minced beef soup, followed by Fujian-style seafood glass noodles or Anhui-style braised bean curd. *Menu is designed for sharing. Available for lunch or dinner. Check Ts & Cs.*

Hugo's Bistro

67 Shortland St
3 courses \$65: includes socca, brie, cranberry & venison & pork corndog, sour cherry ketchup. Followed by your choice of market fish, Pernod veloute, herb salad or braised venison, beetroot & cashew curry. Finished with your choice of dark chocolate mousse, white chocolate meringue, prune, milk chocolate crumb or olive oil & sea salt semifreddo. *Available for dinner.*

Ima Cuisine

53 Fort St
3 courses: includes a classic mezze platter to start. Followed by your choice of slow braised lamb shoulder with caramelised onions or chicken mesachan with almonds & sumac

onions or vegan senbiyox mince kofta in tahini crust, tomatoes, red onions, pomegranate molasses, pine nuts & herbs or pan fried halloumi with roasted courgette. *Menu is designed for sharing. Available for dinner.*

kingi

Tuawhiti Lane, 27 Galway St
2 courses \$55: includes your choice of lamb pithivier, celeriac béchamel, savoy or snapper, almond sauce, smoked eel gribiche or wood-roasted forest mushrooms, muscatel, hazelnut, velouté. Finished with chocolate mousse, chantilly, pumpkin seed or roasted parsnip semifreddo, kawakawa, smoked citrus. *Available for dinner.*

Kome

Commercial Bay, 7 Queen St
3 courses \$75: includes edamame & kimchi to start, followed by sushi & sashimi, aburi salmon & beef nigiri. Choose 2 of either Tokyo chicken wings, karaage chicken, agedashi tofu or pork & vege gyoza to share. Includes a selected beverage. *Minimum 2 guests. Check Ts & Cs. Available for lunch or dinner.*

Kureta

22/26 Albert St
10 courses \$120pp: includes oysters with miso & carrot purée, sashimi & Japanese egg custard, followed by wagyu oden & yaki-shabu. Enjoy hibachi prawns, aged beef & char-grilled rice, with a wasabi sorbet palate cleanser, finishing with a matcha affogato. Check Ts & Cs. *Available for dinner.*

La Maree

21 Viaduct Harbour Ave
3 courses \$69: includes your choice of chicken liver parfait, steak tartare or pomme dauphine to start, followed by market fish, coq au vin or ratatouille. Finish with chocolate whisky mousse or Ile flottante with lemon curd & praline. *Available for lunch or dinner.*

Mad Samurai

Snickel Lane, 8/23 Customs St East
4 courses \$65: includes sizzling garlic-infused edamame & curated contemporary sashimi. Followed by 10 piece omakase sushi showcase.

4 courses \$55: includes sizzling garlic-infused edamame followed by slow braised spiced pork belly with garlic butter rice.

4 courses \$58: includes sizzling garlic-infused edamame, followed by