



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 caulilini & broccolini, burnt garlic, shichimi togarashi, black sesame, lime (V, VGO)	26
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RICE + NOODLES

Typhoon shelter fried rice, broccolini, mushroom, burnt garlic (VG, GFI) 🌶️	34
Potato noodle salad, Asian slaw', pickled mushroom, egg, sesame sauce (V, VGO)	30
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, Asian greens, 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, onion, curry (VG)	15
'Liu Sha Bao' salted egg custard bun (V)	15
'Lo Mai Gai' lotus leaf sticky rice, tofu, mushroom, bamboo shoot (V)	12
Mushroom & truffle dumplings, goji, chilli oil (VG)	16
Soya & vegetable dumplings, soya mince, cabbage, carrot, wood ear, mushroom, vermicelli (V)	15
'Cheung Fun' rice noodle rolls, crispy net, enoki mushroom, radish, 'XO' sauce (VG)	15

FRIED

Spring onion pancake, crispy seaweed, chilli sauce (VG)	11
Egg & garlic chive dumplings (V)	15
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
Portuguese egg tart (V)	15

VG = vegan | V = vegetarian | GFI = gluten free ingredients | N = contains nuts
VGO = vegan 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

Southern Thai corn cakes, pickled cucumber, kaffir lime mayo' (V)	23
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
Mushroom & truffle steamed dumplings, goji, chilli oil (VG)	24
Fried eggplant bao, pickled carrot & radish, coriander (VG) 2 pieces	24
Lotus root & water chestnut crispy wontons, sweet chilli sauce (V)	25

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 (V, VGO)	26

RICE + NOODLES

Typhoon shelter fried rice, broccolini, mushroom, burnt garlic (VG, GFI) 🌶	34
Pad Thai, tofu, egg, mung bean, peanut, chilli (V, GFI, N, VGO) 🌶	35
Pad Kra Pao, bean curd mince, fried egg, basil leaves, chilli, steamed rice (V)	32
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, Asian greens, 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
Matcha basque cheesecake, latte macchiato gelato (V)	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

East Boulevardier	23
Thomsons 'Two Tone' Whisky, Umeshu, Rinomato Bitter Scuro, 144 Vermouth #2	
Golden Glow	22
Los Arcos Tequila, Cointreau, Ginger, Honey, Lemon, Lime	
Blue Lotus	22
Stil Vodka, Heiwa 'Karakuchi Kid' Junmai, Butterfly Pea Syrup, Lavender, Lime	
Red Rum	22
Sailor Jerry 'Spiced' Rum, Grenadine, Pineapple, Lemon, Foam	
Wine Jam #2	21
Stil Gin, Wine Jam, Vanilla, Lemon, Coca Cola 'Classic'	
Ume Blossom	22
Stil Gin, Umeshu, Honey, Blood Orange Soda	
<i>*non alcoholic option available with Seedlip 'Grove 42' and non-alcoholic umeshu</i>	22
Milk Tea	22
Thomson 'Two Tone' Whisky, Remarkable Cream 'Dark Chocolate', Jasmine tea	

NON-ALCOHOLIC COCKTAILS

Spritzless	19
Pentire 'Coastal Spritz', Grapefruit, Lemon, Blood Orange Soda	
Mango Fling	19
Mango Purée, Vanilla, Lime, Coconut Water, Salt Rim	
HGH	20
Seedlip 'Spice 94', Hibiscus, Ginger, Honey, Soda	
Peach Hana	20
Lo Bros 'Passionfruit' Kombucha, Seedlip 'Grove 42', Black Tea, Peach	

WINE

G B

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

BUBBLES

Huia 'Blanc De Blancs' Méthode Traditionnelle, Marlborough 2018	18	89
Quartz Reef Méthode Traditionnelle 'Brut', NV	Central Otago	97
Decibel 'Pétillant Naturel' Rosé, 2023	Hawke's Bay	85

WHITE

Felton Road 'Dry' Riesling, 2024	Central Otago	19	85
Seresin Estate Pinot Gris, 2023	Marlborough	17	78
Mount Edward Pinot Blanc, 2024	Central Otago		88
Millton 'Te Arai' Chenin Blanc, 2022	Gisborne		84
Ara 'Zero' Sauvignon Blanc (non-alcoholic), 2022	Marlborough	14	60
Peregrine Sauvignon Blanc, 2023	Central Otago	17	80
Settlement 'Heritage' Sauvignon Blanc, 2022	Marlborough		76
Shield Albariño, 2024	Nelson	17	78
De La Terre Chardonnay, 2023	Hawke's Bay	17	78
Pyramid Valley Chardonnay, 2021	Nth Canterbury		93
Two Rivers 'Field Blend', 2023	Marlborough		78
<i>(Viognier, Pinot Gris, Pinot Noir, Riesling)</i>			

ROSÉ

Terra Sancta 'Estate', 2023	Central Otago	17	78
Schubert, 2023	Martinborough		83

RED

The Elder 'Frisson' Pinot Noir, 2023	Martinborough	17	78
te Pā Pinot Noir, 2021	Marlborough	17	78
Saddleback Pinot Noir, 2022	Central Otago		84
Black Barn Merlot Cabernet Franc, 2023	Hawke's Bay	18	85
Alpha Domus 'The Barnstormer' Syrah, 2022	Hawke's Bay	18	85
Swift 'Gamay Noir', 2024	Hawke's Bay		87
Terra Sancta 'The Italian' Special Release	Central Otago		98
<i>(Dolcetto, Lagrein, Barbera)</i>			

SAKE JUNMAI 180ml	
Heiwa Karakuchi 'Kid'	26
Yamamoto 'Pure Black' Ginjo	28

UMESHU 60ml, with ice or soda	
Heiwa Shuzō 'Tsuru-ume Kanjuku'	13
Heiwa Brewery 'Baby' (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' Lager (2.5%)	Greymouth	11
Monteith's 'Crushed Apple' Cider (4.5%)	Greymouth	13
Heineken (5%)		13
Heineken '0.0' (non-alcoholic)		12
Tiger (5%)	(on tap)	15

KOMBUCHA

Los Bros 'Passionfruit' Kombucha	11
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Stil	NZ	12
Roots 'Rosso Pinot Noir'	NZ	16
Roku		16
Damson Plum		17
The Botanist 'Dry'		18

VODKA

Stil	NZ	12
Rogue Society	NZ	13
Belvedere		14

RUM

Mount Gay 'Eclipse Gold'		12
Flor de Caña 'Extra Seco' Blanco		12
Diplomático 'Planas'		13
Sailor Jerry 'Spiced'		12

WHISKY / WHISKEY

Glenfiddich 12yo	SCT	15
Highland Park 12yo	SCT	20
Monkey Shoulder	SCT	12
Thomson 'Two Tone'	NZ	12
Jameson	IRL	12
Mars 'Maltage Cosmo'	JPN	25

BOURBON

Maker's Mark	14
Woodford Reserve	15

COGNAC

Rémy Martin VSOP	15
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TEQUILA / MEZCAL

El Jimador 'Reposado'	12
Illegal 'Mezcal Joven'	13
Olmecca Altos	13
Herradura 'Reposado'	16

LIQUEUR

Remarkable Cream	NZ	12
'Butterscotch' or 'Brazilian Coffee'		

PORT

Churchill's Tawny	12
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ALCOHOL-FREE SPIRITS

Seedlip 'Grove 42' or 'Spice 94'	12
Pentire 'Coastal Spritz'	12

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