

Autumn Menu

AUTUMN

Te Māra - The Garden

Charcoal grilled Wairarapa oyster mushrooms spinach and nettle, sour cream	26
Manuka smoked beetroot bitter radicchio, buttermilk curds local honey, walnuts	22
Salty River Farm pascal lettuce smoked ortiz anchovy, chicken skin crumble, pecorino	21
Heirloom tomatoes flatbread, whipped goat feta, basil	22
Pukekohe broccoli autumnal greens, miso 'bagna cauda' furikake	20
Egg & chips hand-cut duck fat agria potatoes smoked & salted egg yolk, pecorino	15
Beauregard kumara almond curry, coconut yoghurt coriander	17
Fried crushed potatoes tahini yoghurt, sumac, pomegranate	16

Te Whenua - The Land

Creamy garbonza bean hummus crispy duck 'nduja, dukkah, fresh pita	18
Chicken liver pâté pickled cherries, pistachio, toasted sourdough	18
Salt and pepper crispy pigs' ears green onion, chilli, fried egg	19
Grass-fed beef tartare, horseradish, warm truffle potato rosti raw egg yolk	25
Steamed duck shumai mushroom soy tea, chives toasted sesame	23
Speckled Park Angus egg yolk butter, Ortiz anchovy bone marrow shallots	43
Hawkes Bay lamb neck zucchini, cucumber, mint pine nuts, sheep feta	37
Spicy pork Bo Samm barbecue pork belly, crisp lettuce shiso, steamed rice, condiments Please ask about availability	145

Te Moana - The Ocean

Half dozen Bluff oysters on ice finger lime, dill, green hot sauce	42
Long line caught trevally taro bark, coconut, green onion coriander, mango	24
Taramasalata smoked snapper belly, radish lavosh, salmon roe	19
Fiordland crayfish bolognese potato gnocchi, pecorino, oregano	36
'Bang bang' soft shell crab tempura, sambal, creamed eggs coriander	25
Mooloolaba king prawns 'nduja butter, Parker House rolls lime salt	29
Charred New Zealand octopus hot smoked, tzatziki, dill, pickles citrus oil	34
Long line caught snapper 'on the bone' XO butter, lime	55

Te Taotaka - The Menu

Welcome to the new Euro. Our home is Tāmaki Makaurau and we are excited to present a fresh direction that reflects the ever-evolving nature of this place, this wonderland of diversity. Our Autumn Menu is inspired by a love of the moana, the ocean, with its rich bounty of moreish flavours and local delicacies. Our menus showcase artworks by local artist, Hōhua Kurene, and his personal connection to the moana. With the change in weather we offer warmer flavours alongside a deeply satisfying menu, designed to nourish and delight. We encourage you to experiment with this sharing menu, with dishes that are designed to be enjoyed together in any number of ways. We can help make the choice even easier for your group with our Table Menu. Let us bring a delicious selection of our personal favourite dishes to you. This is a beautiful way to sample the very best Euro has to offer.

70pp

Enjoy your experience at Euro.

MENU

A 2% surcharge applies to all credit card and contactless payments. Cash payment available with no surcharge.

Euro