

TO START

House made garlic focaccia
Parmesan custard, preserved pimento
Chicken & duck liver parfait, preserved smoked cherries, brioche
Spicy tuna on toast, tuna carpaccio, mayo, flying fish caviar

Magda

SOMETHING COLD

Kilaw of swordfish and scallop 80g, nashi pear, macapuno, pickled lemon
Terrine of spiced ham 'SPAM', pickled cucumber, crab fat mayonnaise
Tartare of wild venison 120g, 'tinu', soy yoghurt, pickled strawberry, potato skin cracker
Magda salad, curious croppers tomatoe, rose apple, kiwifruit, coconut green goddess
Fig, honeydew melon, walnut, whipped goats cheese, longaniza crumb

SOMETHING HOT

Spicy gnocchi 200g, oyster mushroom, scrambled egg hollandaise, sauce Mee goreng
Roasted glazed eggplant, ginger soffritto, sourdough crouton
Sweetcorn, burnt coconut butter
Glazed bbq courgette, tamarind, goat's cheese, dill
Lamb ribs 'pyanggang', soft herbs, green sambal
Tocino of pork belly 300 – 350g, fennel daikon slaw, granny smith apple, yellow sambal
Charcoal steak 200g, soy butter, scallion
Bbq tiger prawns, squid noodles, butter beans, sauce Alavar
Whole roasted fish, blueberry sambal, pickled carrot, roti

SET MENU

A banquet style shared dining multi course experience that celebrates Aotearoa's seasonal bounty and a mix of our classic staples paired with Southern Philippine flavours. Each menu is designed to cater to an ideal experience for your party.

Because of the nature of the experience, the whole table has to participate in this menu.

60 / 85

40 / 55 matching wines

SOMETHING SWEET

* Please ask your waiter for the dessert menu

BAR MAGDA, 25b Cross street, Tamaki Makaurau 1010

* Please advise for any allergies or dietary preference and we will accommodate where we can.

* Credit card & paywave surcharge of 2.0% applies.

