



Mātangi x Decibel x Ghost Street

\$55 per head
\$83 per head with wine match

Mātangi tri-tip tartare, fermented chilli, black vinegar, soy butter, sesame rice cracker

Cold sliced Mātangi beef shin, aromatic sweet soy, chilli crisp, crushed peanuts, coriander

Shredded potato, fresh garlic, black vinegar, Sichuan chilli oil

Twice cooked Mātangi brisket, preserved tangerine peel, ginger, soy, dried chillies

Steamed skin-on snapper, scallions, ginger, soy, sesame, chilli

Stir fried ong choy, toasted sesame seeds

Jasmine rice

See overleaf for the Decibel wine match options

*Terms & Conditions: No changes to the menu. Minimum 4 people.
We require the whole table to dine on this menu & cannot cater to allergies.*



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Suggested wines

as a 75ml pour

with the Mātangi tri-tip tartare

Decibel Guinta Riesling 21

or

Decibel Pét-Nat Rose 23

with the Mātangi beef shin

Decibel Guinta Pinot Gris 22

or

Decibel Guinta Malbec Nouveau 22 (chilled)

with the Mātangi twice cooked brisket

Decibel Chenin Blanc 22

or

Decibel Malbec 21