

EGMONT ST.

E A T E R Y



DINNER MENU

FEED ME | *Minimum 2 people*

Chefs' selection of small and large plates with sides **79pp** | Vegetarian **70pp**

BITES

Raw beef tartlet, smoked persimmon, braised walnut, pickled shitake, confit yolk **8 pp**

Tempura octopus skewer, hibiscus gastrique, aleppo pepper **11 pp**

Shaved paua toast, smoked mussel butter, grilled parsley **11 pp**

SMALL PLATES

Raw fish, preserved mandarin, green curry and apple granita, celery, salmon roe **24**

Housemade stracciatella cheese, salted persimmon, pinenut vinaigrette, mint, grilled sourdough **22**

Charred cabbage, sumac salsa macha, ajo blanco **16**

Whipped Hapuka roe, white anchovy, sea capers, focaccia **16**

LARGE PLATES

Steamed market fish, caramelized Jerusalem artichoke, artichoke barigoule, roast fish blanquette **37**

Celeriac schnitzel, walnut cream, oyster mushroom conserva, roast yeast vinaigrette, manchego **34**

Ethical pork loin, burnt feijoa, pickled green tomato, cauliflower purée, roast hazelnut, fermented cabbage chip **39**

Aged Angus bone-in Ribeye, bordelaise sauce **BUTCHERS PRICE**

VEGETABLES/SIDES

Roast potatoes, confit garlic, vadouvan, thyme, bay **14**

Crispy Brussels sprouts, anchovy, salsa verde, lardo di Pata Negra **15**

Mixed leaves, seeds, green herb dressing **7**

SWEET

Coconut and chocolate crémeux, salted mandarin, cocoa nib crisp **16**

Dark chocolate truffle, pumpkin seed praline **8**

Seasonal sorbet *OR* gelato **8**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

2.5% surcharge on credit card payments | For bookings & enquiries: www.egmontstreet.co.nz | info@egmontstreet.co.nz | Gift vouchers available



WINE | By the Glass

Listed from lightest to boldest

SPARKLING WINE

Glass | Bottle

Veuve Cliquot .NV, *Champagne, FR* 19 | 110

Parés Baltà .NV, *Cava, Penedès, SP* 13 | 70

Greystone .21 Pétillant Naturel Riesling, *North Canterbury* 18 | 85

WHITE WINE

1/2 Glass | Glass | 1/2 Bottle | Bottle

Redmetal 'Block Five' .21, *Albariño, Hawkes Bay* 7.5 | 15 | 36 | 72

Felton Road .21, *Vin Gris, Central Otago* 8.5 | 17 | 42 | 80

Rippon .20, *Mature Vine Riesling, Wanaka* 8 | 16 | 38 | 76

Clos Marguerite .20, *Sauvignon Blanc, Marlborough* 7 | 14 | 34 | 68

Hawkeshead .21 *Pinot Gris, Central Otago* 8 | 16 | 36 | 72

Collaboration 'Aurulent' .20, *Chardonnay, Hawkes Bay* 8 | 16 | 38 | 76

On Giants' Shoulders .20, *Chardonnay, Martinborough* 7.5 | 15 | 36 | 72

ROSÉ & ORANGE

1/2 Glass | Glass | 1/2 Bottle | Bottle

The Landing 'Boathouse' .21, *Rosé, Bay of Islands* 7 | 14 | 34 | 68

Pyramid Valley .21, *Orange, North Canterbury* 8.5 | 17 | 45 | 90

RED WINE

1/2 Glass | Glass | 1/2 Bottle | Bottle

The Landing .20, *Vino Rosso, Bay of Islands* 7.5 | 15 | 36 | 72

Easthope 'Two Terraces' .19, *Gamay, Hawkes Bay* 9.5 | 17 | 43 | 85

Framingham .20, *Pinot Noir, Marlborough* 7.5 | 15 | 36 | 72

Craggy Range 'Te Kahu' .19, *Bordeaux Blend, Hawkes Bay* 7.5 | 15 | 36 | 72

Smith and Sheath .19, *Syrah, Marlborough* 7.5 | 15 | 36 | 72

BOTTLE ONLY AND CELLAR LIST ALSO AVAILIABLE



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COCKTAILS | 19

CURIOUS AND CREATIVE

Aperol, melon, bubbles

SAKURA

Japanese whisky, apricot, berries, mint

AFTERNOON MARTINI

Peddlers gin, vermouth blend, falernum

CLOVER'S KISS

Reid & Reid gin, raspberry, vermouth, whites

CORPSE REVIVER #4

Reid and Reid gin, apple, persimmon

BEER & CIDER

Rotating taps – ask your server for details

Juicehead 'Mindfunk' 330ml | 5.5% | 13

Steinlager Classic 330ml | 5.0% | 11

ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | 12

Duncans Pilsner 330ml | 5.2% | 12

Croucher 'Lowrider' IPA 330ml | 2.5% | 12

Hallertau Granny Smith Cider 330ml | 5.1% | 11

Garage Project 'Tastee Hazzee' 330ml | 5.0% | 12

NON-ALCOHOLIC

Freshly squeezed orange juice 7

Karma cola | Sugar free | Gingerella | Lemmy lemonade 6.5

Moonsoon sparkling coconut water 6.5

Antipodes 1L sparkling water 11

COFFEE & TEA | With soy & oat alternatives available