

# EGMONT ST.

E A T E R Y



## GLUTEN FREE 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**

### SMALL PLATES

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

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

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

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

Seasonal sorbet **8**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

2.5% surcharge on credit card payments | For bookings & enquiries: [www.egmontstreet.co.nz](http://www.egmontstreet.co.nz) | [info@egmontstreet.co.nz](mailto: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 AVAILABLE

## 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



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