

GROUP BANQUET MENU

ALL COURSES ARE SERVED SHARING STYLE

\$75pp

EGMONT ST.

EATERY



Entrée – Please choose one bite and two small plates and

CHOOSE ONE

Raw beef tartlet, smoked umeboshi, braised walnut, pickled shitake, confit yolk

Tempura octopus skewer, hibiscus gastrique, aleppo pepper

Smoked beetroot tartlet, smoked umeboshi, braised walnut, pickled shitake, confit yolk

CHOOSE TWO

Raw fish, preserved tangelo, green curry and apple granita, celery, salmon roe

Housemade stracciatella cheese, squashed fig, burnt honey, buckwheat, grilled sourdough

Charred cabbage, sumac, salsa macha, ajo blanco

Whipped Hapuka roe, white anchovy, sea capers, focaccia

Main – Please choose two options

Steamed market fish, whey and red miso butter, roast grape, charred broccolini, nori

Fried cauliflower, hazelnut romesco, black garlic tapenade, Pecorino

Ethical pork loin, burnt feijoa, pickled green tomato, celeriac purée, roast hazelnut, fermented cabbage chip

Aged Angus bone-in Ribeye, bordelaise sauce

Sides – Please choose two options

Roast potatoes, confit garlic, vadouvan, thyme, bay

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

Mixed leaves, seeds, green herb dressing

Dessert – Please choose one option

Whipped Milky Bar, poached feijoa, macadamia dacquoise

Chocolate & coconut crèmeux, coconut nougatine, cherry

Seasonal sorbet & gelato

Cheese, bread & accompaniments

Supplements – Extras to enhance your meal

To start - A spread of all the bites **15pp** | Oysters *min 2 dozen* **5.5 per oyster**

An option of - An extra entrée, main or side **8 | 10 | 5pp**

To finish - Cheese, bread & accompaniments **10pp**

Drinks matches for courses are also available at an additional cost

Dietary requirements can be catered to, although must be advised in advance

Below is an example of what your set menu could look like. As the menu is designed to be shared all food is placed in centre of the table with serving cutlery. As a group you need to choose one set of food that everyone on the table will eat, if you feel like there isn't enough variation you can add extras

If you have people in your group with dietarys (*for example vegetarian*) we will send out additional food to supplement the meal for them, you don't as a group all have to eat vegetarian because one person is.

All dietarys, number of people and your food choices need to be confirmed in advance of your booking.

Please don't hesitate to ask any questions

SAMPLE SET MENU

Bites | Entrée

Raw beef tartlet, smoked umeboshi, braised walnut, pickled shitake, confit yolk (*meat eaters*)

Smoked beetroot tartlet, smoked umeboshi, braised walnut, pickled shitake, confit yolk (vege)

Raw fish, preserved tangelo, green curry and apple granita, celery, salmon roe

Housemade stracciatella cheese, squashed fig, burnt honey, buckwheat, grilled sourdough

Main

Steamed market fish, whey and red miso butter, roast grape, charred broccolini, nori

Ethical pork loin, burnt feijoa, pickled green tomato, celeriac purée, roast hazelnut, fermented cabbage chip

Fried cauliflower, hazelnut romesco, black garlic tapenade, Pecorino (vege)

Sides

Roast potatoes, confit garlic, vadouvan, thyme, bay

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

Dessert

Chocolate & coconut crèmeux, coconut nougatine, cherry

Please note that we change dishes regularly, therefore components and dishes may slightly differ from the menu provided.