

EGMONT ST.

EATERY



CHRISTMAS BANQUET MENU

Large plates, served sharing style

Entrée – Please choose two options

- House smoked salmon, caper salsa verde
- Steamed mussels, riesling butter, confit garlic, herbs
- Courgettes, basil, goats cheese, hazelnuts
- Ham hock terrine, pickled veg, rocket

Main – Please choose two options

- Pearl barley risotto, asparagus, lemon, ricotta salata
- Slow roast lamb shoulder, cumin seed, pickled onion
- Baked market fish, heirloom tomatoes, pinenut cream
- Roasted Ribeye on the bone, basil crumb

Sides – Please choose two options

- Broad beans, peas, macadamia, sorrel
- Marinated melon, prosciutto, mojo verde
- Asparagus, mint, crème fraîche
- Chilled green beans, gribeche sauce
- Cos salad, pistachio butter, spring herbs, parmesan
- Charred broccoli, pickled peppers, pancetta
- Jersey Benne potato, black garlic, mushroom salt
- Grilled leeks, almond, smoked butter

Dessert – Please choose one option, as desserts will be plated individually

- Chocolate cake, sherry, dried berries, whipped cream
- Stonefruit crumble, vanilla ice cream
- Strawberries and cream, shortbread
- Selection of Gelato and Sorbets

Supplements – Extras to enhance your meal

To begin with – Chilled market seafood platter, house condiments - \$10pp

An option of - an extra choice entrée, main or side - \$5pp

To end with - Cheese, bread, accompaniments - \$5pp

- Available lunch & dinner for a minimum of eight persons, with bookings essential
- Dietary requirements can be catered to, although must be advised in advance