

EGMONT ST.

EATERY



CHRISTMAS BANQUET MENU

Large plates, served sharing style - \$65pp

Entrée – Please choose two options

- Torched salmon, avocado, kohlrabi
- Smoked mussel pate, house pickles, rye cracker
- Stracciatella, pickled beetroot, chives, sourdough
- Cucumber, celery, kaffir lime, aged feta, chilli

Main – Please choose two options

- Gnocchi, cauliflower, radish, urban shoots
- Toasted barley risotto, mushroom, walnut, basil
- Baked market fish, smoked tomato, beurre blanc
- Herbed prime rib, truffle, cherry
- Wairarapa lamb shoulder, pickled turnip, tobacco onion

Sides – Please choose two options

- Asparagus, citrus dressing, pecorino
- Green beans, ranch, pickled shallot, dukkah
- Grilled cos salad, dill, mint, crème fraiche
- Charred broccoli, almond butter, sourdough crumb
- Crispy potato, garlic butter, herb oil
- Marinated mushrooms, smoked chilli salt, parsley

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

- Chocolate cake, berries, seasonal ice cream
- Pistachio financier, lemon, tangelo sorbet
- Seasonal fruit crumble, vanilla ice cream
- Selection of gelato and sorbet

Supplements – Extras to enhance your meal

To begin with - Chilled market seafood platter, house condiments - \$15pp

An option of - an extra choice entrée, main or side - \$8 | \$10 | \$5

To end with - Cheese, bread, accompaniments - \$10pp

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