

EGMONT ST.

E A T E R Y

DINNER MENU

FEED ME | *Minimum 2 people*

Chefs' selection of plates to share | **85pp**

Snapper carpaccio, nectarine, avocado, peppers, ajo blanco **23**

Sourdough focaccia, The Olive Press olive oil **7pp**

Crudités, sesame whip, herb oil **16**

Mussel toast, corn custard, curry leaf **9pp**

Spicy beef tartare, cured yolk, fried potato **24**

Socca, pepita tahini, zucchini, kalamata **18**

Comté cheese souffle, shiitake mushroom **28**

Potato gnocchi, eggplant, piri piri **26**

Grilled market fish, seasonal greens, fregola, pea sauce **37**

Coffee spiced beef ribs, apricot ketchup, beetroot **47**

Butter lettuce, cucumber, green goddess **13**

Shoestring fries, aioli **10**

Poached pear, vanilla ice cream, rockmelon granita, honey tuille **15**

Alpha domus 2022, late harvest Semillon, Hawke's Bay | **13**

Lemon curd bombe alaska, strawberry **18**

Churton 2019, Petit Manseng, Marlborough | **13**

Passionfruit sorbet **7**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

For bookings & enquiries: www.egmontstreet.co.nz | info@egmontstreet.co.nz | Gift vouchers available online

COCKTAILS | 20

ESPRESSO

Vodka, Allpress espresso liqueur

OLIVE

House-infused olive gin, citrus, cointreau, olive oil

BITTER BLACKCURRANT

Rum, campari, amaro, cassis

APRICOT

Rye, ESE apricot honey liqueur, Punt e Mes

LIMONCELLO

Tequila, Housemade Limoncello, salt, agave

WINE BY THE GLASS

SPARKLING

Pares Balta Cava .NV, *Penedes, SP* 12 | 68

Ayala Brut Majeur .NV, *Champagne, FR* 23 | 130

WHITE

Gladstone Vineyard 2022, Sauvignon Blanc, *Wairarapa* 14 | 65

Dal Cero 2022, Soave, *Roncà, IT* 16 | 74

Greywacke 2022, Riesling, *Marlborough* 16 | 74

Dal Cero 2022, Pinot Grigio, *Veneto, IT* 14 | 65

Ata Rangi 'Potiki' 2021, Chardonnay, *Martinborough* 18 | 82

ROSE

Château de Hartes 2022, Bordeaux Rosé, *FR* 15 | 70

RED

Deep Down 2022, Pinot Noir, *Marlborough* 18 | 82

Dune 'Tirari' 2021, Chilled Red Blend, *McLaren Vale, AUS* 16 | 74

Das Quintas 2020, Douro Tinto, *PT* 15 | 70

Craggy Range 'Te Kahu' 2020, Bordeaux Blend, *Hawkes Bay* 17 | 78

SWEET

Churton 2019, Petit Manseng, *Marlborough* | 13

Alpha Domus 'Leonarda' 2022, Semillon Viognier, *Raukawa* | 14

BOTTLE & CELLAR LIST AVAILABLE

APERITIVO

PORTO & TONIC | Ramos Pinto white port, tonic 14

AMERICANO | Campari, sweet vermouth, soda 15

APEROL | Aperol, soda, cava 16

BEER & CIDER

Asahi Dry Lager | On tap | 4.5% | 15

ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | 13

Steinlager 330ml | 5.0% | 10

DVB 'Repeat Offender' Pilsner 330ml | 5.1% | 13

Croucher 'Lowrider' IPA 330ml | 2.5% | 13

ParrotDog 'WatchDog' Non-alc IPA 330ml | 0.5% | 12

Rochdale Pear Cider 330ml | 4.5% | 12

NON-ALCOHOLIC

MANGO FIZZ | Mango, sparkling coconut water 12

ESE ICED TEA | House tea blend, citrus, agave, soda 10

HOUSE SODA | ask your server for today's flavour 9

Freshly squeezed orange juice 8

Almighty juice 330ml | Guava, apple & lime 8

Karma cola | Sugar free | Gingerella | Lemmy lemonade 7

'Monsoon' sparkling coconut water 6.5

ALLPRESS COFFEE

Long black | Short black | Americano 5

Flat White | Piccolo | Macchiato 5.5

Latte | Cappuccino | Mocha | Chai latte | Hot chocolate 6

Iced mocha | Iced coffee | Iced chocolate 6

House-made Cold Brew 6

Soy, oat, coconut milk | 50c Decaf | 50c

LIBERTINE TEAS | 6

Roxy Black – Breakfast tea

Luxe Grey – Earl Grey

Minty Ohm – Mint, manuka, rosemary

Kapow – Kawakawa, chilli, lemongrass

