

# EGMONT ST.

E A T E R Y



## DINNER

### BITES

Smoked tomato & anchovy butter, grilled sourdough, fish head terrine **8 pp**

Fermented cabbage chip, oyster mushroom, mushroom marmalade **8 pp**

Brawn croquette, burnt quince, green mustard **7 pp**

Tempura octopus skewer, pomegranate gastrique, aleppo pepper **11 pp**

### SMALL PLATES

Raw fish, macadamia ajo blanco, blood orange, celery **23**

Housemade stracciatella cheese, buttercup agro dolce, walnut vinaigrette, grilled sourdough **22**

Whipped Hapuka roe, white anchovy, sea capers, focaccia **15**

### LARGE PLATES

Steamed market fish, skordalia, fennel barigoule, roast fennel gravy **37**

Fried celeriac, celeriac cream, caper mojo verde, pepita, Pecorino **32**

Aged Wairarapa bone-in Ribeye, bordelaise sauce **BUTCHERS PRICE**

Free range pork loin, onion soubise, black bean purée, confit rhubarb, trotter jus **39**

### VEGETABLES/SIDES

Roast potatoes, confit garlic, vadouvan, thyme, bay **14**

Grilled asparagus, confit yolk, salsa verde, garlic crumb **14**

Mixed leaves, seeds, green herb dressing **7**

## SWEET

Milky Bar parfait, burnt hazelnut, macadamia dacquoise **12**

Strawberry & coconut mousse, black sesame nougatine, purple basil **14**

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

Seasonal sorbet & gelato **7**

A GLUTEN FREE MENU IS AVAILABLE ON REQUEST | 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

### SPARKLING WINE

#### BY THE FLUTE & BOTTLE

Veuve Cliquot .NV, *Champagne, FR* 19 | 110

Palliser Estate 'The Griffin' .18, *Martinborough* 14 | 79

Parés Baltà .NV, *Cava, Penedès, SP* 13 | 70

### WHITE WINE

#### BY THE ½ GLASS | GLASS | CARAFE (375ML) | BOTTLE

Easthope 'Two Terraces' .20, *Chenin Blanc, Hawkes Bay* 8 | 16 | 38 | 75

Collaboration 'Aurulent' .20, *Chardonnay, Hawkes Bay* 7.5 | 15 | 36 | 72

On Giants' Shoulders .19, *Chardonnay, Martinborough* 7.5 | 15 | 36 | 72

Greywacke .18, *Wild Sauvignon, Marlborough* 7 | 14 | 34 | 68

Te Whare Ra 'Toru' .20, *Field Blend, Marlborough* 6 | 12 | 30 | 60

Rippon .20, *Mature Vine Riesling, Wanaka* 7.5 | 15 | 36 | 72

Mount Edward 'Ted' .18, *Pinot Blanc, Central Otago* 6.5 | 13 | 32 | 64

### ROSE & ORANGE WINE

#### BY THE ½ GLASS | GLASS | CARAFE (375ML) | BOTTLE

Ata Rangī .20, *Rosé, Martinborough* 7 | 14 | 34 | 68

Pyramid Valley .20, *Orange, North Canterbury* 7.5 | 15 | 36 | 72

### RED WINE

#### BY THE ½ GLASS | GLASS | CARAFE (375ML) | BOTTLE

The Landing 'Boathouse Rosso' .20, *Sangiovese Blend, Bay of Islands* 8 | 16 | 38 | 75

Smith & Sheth 'Heretaunga' .19, *Syrah, Hawkes Bay* 7 | 14 | 34 | 68

Craggy Range 'Te Kahu' .19, *Bordeaux Blend, Hawkes Bay* 7.5 | 15 | 36 | 72

Paritua 'Scarlet' .18, *Red Blend, Hawkes Bay* 6.5 | 13 | 32 | 64

Huntress 'Kuretea' .21, *Chilled Pinot Noir, Wairarapa* 7 | 14 | 34 | 68

Mount Edward .18, *Pinot Noir, Central Otago* 8.5 | 17 | 42 | 80

**BOTTLE ONLY AND CELLARED WINE LIST ALSO AVAILIABLE**



Covid 19 Sign in