

# EGMONT ST.

E A T E R Y



## DINNER

### BITES

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

Zucchini tartlet, confit kamo kamo, fresh peas, nasturtium **7 pp**

Raw beef, fried potato, pickled shiitake, nori, shiso **8 pp**

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

### SMALL PLATES

Raw fish, watermelon aguachile, cucumber, avocado, salmon roe, ginger oil **24**

Housemade stracciatella cheese, grilled peach, burnt honey, mint, chilli, grilled sourdough **22**

Tomato salad, soured gazpacho, smoked ricotta salata, crispy onions, shiso **16**

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

### LARGE PLATES

Steamed market fish, corn velouté, succotash, buttered leek, burnt husk **37**

Fried cauliflower, hazelnut romesco, black garlic tapenade, Pecorino **32**

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

Ethical pork loin, grilled cos, blackberry vinaigrette, onion soubise, tarragon **39**

### VEGETABLES/SIDES

Roast fingerling 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**

Chocolate & coconut mousse, coconut nougatine, cherry **14**

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

Seasonal sorbet *OR* gelato **7**

A GLUTEN FREE MENU IS AVAILABLE ON REQUEST | PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

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## WINE BY THE GLASS

### SPARKLING WINE

#### BY THE FLUTE & BOTTLE

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

Greystone .21, Pétillant Naturel Riesling, North Canterbury **18 | 85**

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

### WHITE WINE

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

Redmetal 'Block Five' .21, Albariño, Hawkes Bay **7.5 | 15 | 36 | 72**

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**

Felton Road .21, Vin Gris, Central Otago **8.5 | 17 | 42 | 80**

### ROSE & ORANGE WINE

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

The Landing 'Boathouse' .21, Rosé, Bay of Islands **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**

Stone Paddocks .20, Cabernet Franc, 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**



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