

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, herb mustard **6 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 cauliflower, whipped pumpkin seed, caper mojo verde, pepita, Pecorino **32**

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

Ethical pork loin, onion soubise, black bean purée, confit rhubarb, trotter jus **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**

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

2.5% surcharge on credit card payments | For bookings & enquiries: www.egmontstreet.co.nz | 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

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

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**

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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