

EGMONT ST.

EATERY



DINNER

TO START

Housemade sourdough, wakame butter 8

Finocchiona ham [15g], pickled peppers 8 | San Daniele ham [15g], pickled peppers 8

Tempura octopus skewer, honey gastrique, espelette pepper, dill 10 pp

Whipped hapuka roe, sea capers, white anchovy, focaccia 15

Fried Jerusalem artichoke, black garlic and macadamia "ranch", celery salt, pickled Jerusalem artichoke 14

SMALL PLATES

Kingfish tartare, mandarin, ponzu, celery, crème fraiche, blood orange kosho 24

Roasted spaghetti squash, walnut cream, golden sultana, goats cheese, spiced walnut vinaigrette, oregano 14

Housemade stracciatella cheese, salted persimmon, pine nut vinaigrette, wild fennel sourdough 21

LARGER DISHES

Steamed market fish, squid ink escabeche, chili pickled mussels, saffron potato aioli, buttered leeks 37

Celeriac schnitzel, whipped pumpkin seed, miso verde, fermented celeriac, pepita, pecorino 32

Free range pork loin, caramelized swede puree, burnt quince, radicchio, toasted buckwheat 39

Aged Wairarapa bone-in ribeye, bordelaise BUTCHER'S PRICE

VEGETABLES & SALAD

Roast potatoes, confit garlic, truffle 13

Crispy Brussels sprouts, bagna càuda, house smoked bacon, tarragon 12

Local leaves, green herb dressing, pangrattato 7

CONTACT
TRACING



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 online



WINE BY THE GLASS

Sparkling by the flute & full bottle

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

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

Jansz .NV, Premium Rosé, Tasmania, AU **13 | 75**

Parés Baltà .NV, Cava, Penedès, SP **13 | 75**

Whites by the ½ glass, glass, ½ bottle carafe & full bottle

Crisp, refreshing

Deep Down .20, Sauvignon Blanc, Marlborough **7 | 14 | 34 | 68**

Rippon .19, Mature Vine Riesling [dry], Wanaka **8 | 15 | 36 | 70**

Kerpen .17, Kabinett Riesling [off dry], Mosel, DE **7 | 14 | 34 | 68**

Te Whare Ra Toru .20, Field Blend, Marlborough **7 | 14 | 34 | 68**

Textural, rich

Aurum .19, Pinot Gris, Central Otago **7 | 14 | 34 | 68**

Easthope .20, Chenin Blanc [dry], Hawkes Bay **8 | 16 | 38 | 75**

Churton .19, Viognier, Marlborough **8 | 16 | 38 | 75**

Chardonnay – listed from light & elegant to full & oaked

On Giants' Shoulders .19, Chardonnay, Martinborough **8 | 15 | 36 | 70**

Sam Harrop .18, 'Watchmaker', Chardonnay, Hawkes Bay **8 | 16 | 38 | 75**

Greywacke .17, Chardonnay, Marlborough **8 | 15 | 36 | 70**

Bogle .18, 'Phantom', Chardonnay, California, USA **8 | 15 | 36 | 70**

Rose & Orange by the ½ glass, glass, ½ bottle carafe & full bottle

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

Château Roubine .19, 'La Vie en Rosé', Rosé, Côtes de Provence, FR **7 | 14 | 34 | 68**

Frank Cornelissen .18, 'Susucaru', Rosato blend, Rosé, Etna, IT **9 | 17 | 42 | 80**

The Elder .20, Orange, Martinborough **8 | 16 | 38 | 75**

Reds by the ½ glass, glass, ½ bottle carafe & full bottle

Elegant, light – Served chilled or room temp

Easthope .19, 'Two Terraces', Gamay, Hawkes Bay **8 | 16 | 40 | 77**

Decibel .20, 'Giunta', Malbec Nouveau, Hawkes Bay **7 | 14 | 34 | 68**

Pinot Noir – Listed from savoury to fruit forward

Domaine Arnoux .16, Chorey-Lés-Beaune, Burgundy, FR **9 | 17 | 42 | 80**

Devotus .18, 'Aprentis of Devotus', Pinot Noir, Martinborough **8 | 16 | 38 | 75**

Black Estate .18, 'Home', Pinot Noir, North Canterbury **9 | 18 | 42 | 84**

Mount Edward .18, Pinot Noir, Central Otago **8 | 16 | 38 | 75**

Plush, full

The Landing .19, 'Boathouse Rosso', Sangiovese blend, Bay of Islands **8 | 16 | 38 | 75**

Seghesio .18, Zinfandel, Sonoma County, US **8 | 16 | 40 | 77**

Domaine D'Andezon .19, Syrah/Grenache, Côte-du-Rhône, FR **8 | 15 | 36 | 70**

Ant Mckenzie .18, 'Craft Farm', Syrah, Hawkes Bay **8 | 16 | 38 | 75**

Powerful, bold

Terrazas de los Andes .18, Malbec, Mendoza, AR **7 | 14 | 34 | 68**

Mount Langi Ghiran .17, 'Cliff Edge', Shiraz, Grampians, AU **7 | 14 | 34 | 68**

Craggy Range .18, 'Te Kahu', Bordeaux Blend, Hawkes Bay **8 | 15 | 36 | 70**

CELLARED SELECTION

Bollinger .12, 'La Grande Année 2012', Champagne, FR **350**

Bollinger .NV, Special Cuvee, Champagne, FR **190**

Frank Cornelissen .18, 'MunJebel' Blanco, white blend, Etna, IT **125**

Frank Cornelissen .17, 'MunJebel', Nerello Macalese, Etna, IT **145**

Amisfield .15, 'RKV', Pinot Noir, Central Otago **250**

Paul Jaboulet Aîné .15, Hermitage Blanc, Côte du Rhône, FR **230**

Jean Foillard .16, Morgon, Côtes de Py, Beaujolais, FR **MAGNUM | 320**

BEER & CIDER

Tap Beer - Rotating Local Beer

Hallertau, Granny Smith Cider, 330ml, 5.1%, Auckland **12**

Juice Head, 'Mind Funk', Tropical Sour, 330ml, 5.5%, Wellington **13**

Steinlager, Lager, 330ml, 5%, Auckland **11**

ParrotDog, 'Birdseye', Hazy IPA, 330ml, 5.8%, Lyall Bay **12**

Workshop Brewing, 'Raglan Pale Ale', 330ml, 5.4%, Raglan **13**

Garage Project, 'Fugazi', Session Ale, 330ml, 2.2%, Aro Valley **12**

Kereru, 'Apex', Hopyy APA, GF, 330ml, 5.8%, Maidstone **13**

EGMONT ST. ORIGINAL COCKTAILS

Geri Halliwell | Belvedere Vodka, elderflower liqueur, fresh lemon, **16**

Michael Bublê | Makers Mark, Lillet Blanc, Lime, marmalade, **17**

Gwen Stefani | Limoncello, vodka, elderflower liqueur fresh lemon, egg-white **17**

Billy Ocean | Spiced rum, apple syrup, lime **17**

Edith Piaf | Gin, Crème de cassis, Amaro Montenegro, lemon, sugar **17**

Classic cocktails available on request

HANDCRAFTED BEVERAGE & NON ALCOHOLIC

Freshly squeezed orange juice **7** | Housemade fresh Earl Grey lemonade **9**

Cold pressed juice | Ask your server for today's blend **9.5**

Egmont house iced tea | Black & rose tea, marmalade, lemon **10**

Palm tree highball | Coconut water, apple syrup, lime, mint **12**

Passionfruit spritz | Fresh orange, passionfruit syrup, lemon **12**

Karma Light cola **6.5** | Gingerella **6.5**

Pete's Natural Lemonade **6.5** | Lime-o-nade **6.5** | Cola **12**

Plimmerton Crisp apple kombucha **7** | Coconut water **6.5**

Antipodes 1l sparkling water **11** | 1l still water **11**

COFFEE & TEA

ALLPRESS
ESPRESSO

*Hot varieties or house made cold brew
with soy & oat alternatives available.*



LIBERTINE BLENDS

Roxy Black – Breakfast tea

Luxe Grey – Earl Grey

Minty Ohm – Mint, manuka, rosemary

Kapow – Cardamon, chili, lemongrass

Runaway Rose – Elderflower, rose, lavender, vanilla

Lightning Green – Sencha green, ginkgo biloba