

EGMONT ST.

E A T E R Y



DINNER

TO START

Housemade sourdough, sunflower seed butter 8

Ibérico ham [15g], pickled peppers 14 | Serrano ham [15g], pickled peppers 8

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

Fried oyster mushroom, pickled shitake, furikake, nori mayo 14

SMALL PLATES

Raw kingfish, lemon verjuice, peach, sorrel, green chilli, nasturtium oil 24

Heirloom tomatoes, soured gazpacho, kohlrabi, shiso, fried bread 14

Housemade stracciatella cheese, beetroot, pickled green tomato, pine nut vinaigrette, sourdough cracker 21

LARGER DISHES

Steamed market fish, dashi beurre blanc, pickled clams, Asian greens, nori 37

Fried cauliflower, kamokamo squash, zucchini puree, mojo verde, pepita, pecorino 32

Free range pork loin, macadamia cream, nectarine, trotter jus, nduja crumb, purple basil 39

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

VEGETABLES & SALAD

Roast potatoes, cabbage cream, dill 13

Creamed corn, dried citrus, burnt husk, smoked labne, pickled shallot, oregano 14

Grilled green beans, fresh radish, fennel pollen, mustard vinaigrette 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

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

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

20. Black Estate, 'Home', Chenin Blanc Pet-Nat, *North Canterbury* 14 | 79

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

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

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

Crisp, refreshing

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

15. Cloudy Bay, 'Te Koko', Sauvignon Blanc, *Marlborough* 10 | 19 | 47 | 95

18. El Coto, Rioja Blanco, *Rioja*, ESP 7 | 13 | 33 | 65

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

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

18. Terras Gauda, Albariño, *Rías Baixas*, ESP 7 | 14 | 34 | 68

Textural, rich

18. Javier Sanz, Verdejo, *Rueda*, ESP 7 | 13 | 33 | 65

18. The Elder, Pinot Gris, *Martinborough* 7 | 14 | 34 | 68

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

19. Jovly, Chenin Blanc [off dry], *Vouvray*, FR 7 | 13 | 33 | 65

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

Chardonnay – listed from light & elegant to full & oaked

18. Domaine Chevallier, Chablis, *Burgundy*, FR 8 | 15 | 36 | 70

17. Bret Bros., Chardonnay, *Mâcon-Villages*, FR 8 | 16 | 38 | 75

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

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

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

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

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

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

18. Jauma, 'Great Xpectations', Rosé, AU 9 | 17 | 39 | 80

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

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

19. Pyramid Valley, Orange, *North Canterbury* 8 | 15 | 36 | 70

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

Elegant, light

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

19. Kalleske, 'Parallax', Grenache, *Barossa Valley*, AU 9 | 17 | 42 | 80

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

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

Pinot Noir – listed from savoury to fruit forward

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

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

16. Mountford Estate, 'Liaison' Pinot Noir, *North Canterbury* 8 | 15 | 36 | 70

17. Mount Edward, Pinot Noir, *Central Otago* 8 | 16 | 40 | 77

Plush, full

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

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

11. Pianirossi, 'Solus', Sangiovese / Montepulciano, *Tuscany* IT 8 | 16 | 40 | 77

17. Frank Cornelissen, 'MunJebel', Nerello Macalese, *Etna*, IT 15 | 30 | 73 | 145

17. J.L. Chave, 'Mon Coeur', Syrah/Grenache, *Côte-du-Rhône*, FR 8 | 15 | 36 | 70

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

Powerful, bold

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

18. Molly Dooker, 'The Boxer', Shiraz, *Barossa Valley*, AU 8 | 16 | 40 | 77

15. Château Fonbel, St. Emillion Grand Cru, *Bordeaux*, FR 12 | 23 | 57 | 115

15. Marqués de Riscal, 'Riserva', Tempranillo, *Rioja*, ESP 9 | 17 | 42 | 80

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

CELLARED SELECTION

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

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

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

13. Giorgio Pelissero, 'Nubioula', Barbaresco, *Piedmont*, IT 125

08. Costers del Siurana, Clos de l'Obac, *Priorat*, SP 220

16. Jean Foillard, Morgon, Côtes de Py, *Beaujolais*, FR MAGNUM | 395

BEER & CIDER

Revolving local guest tap available

Capital Cider Co., 'Easy Rider', Medium Cider, 440ml, 5.0%, *Nelson* 14

ParrotDog, 'Lucy', Apricot Sour, 440ml, 5.1%, *Lyal Bay* 16

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

ParrotDog, 'Nice', Lager, 330ml, 4.5%, *Lyal Bay* 12

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

Urbanaut, 'Brixton' Pale Ale, 330ml, 4.4%, *Auckland* 13

Keruru, 'Apex', Hoppy APA, GF, 330ml, 5.8%, *Maidstone* 13

EGMONT ST. ORIGINAL COCKTAILS

Harry Styles | Reid+Reid *Martinborough Cup*, Lillet Blanc, marmalade, lemon, 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 MIXED BEVERAGE & NON ALCOHOLIC

Freshly squeezed orange juice 7 | Housemade Earl Grey lemonade 9

Cold pressed juice | Ask your server for today's blend 9

Egmont house iced tea | Black & rose tea, marmalade, lemon 11

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

Passionfruit spritz | Fresh orange, passionfruit syrup, lemon 12

Karma Cola & light cola 6.5 | Gingerella 6.5

Pete's Natural Lemonade 6.5 | Lime-o-nade 6.5

Plimmerton Crisp apple kombucha 7 | Coconut water 6.5

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

eighthirty♥

barista crafted coffee

Hot varieties or housemade coldbrew
with soy & oat milk alternatives available



LIBERTINE BLENDS

Locally blended organic tea

Roxy Black – Breakfast tea | Luxe Grey – Earl Grey

Kapow – Cardamon, chilli, lemongrass | Minty Ohm – Mint, manuka, rosemary

Runaway Rose – Elderflower, rose, lavender, vanilla

Lightning Green – Sencha green, ginkgo biloba