

EGMONT ST.

EATERY



DINNER

TO START

Housemade sourdough, black garlic & sunflower seed butter 8

Finocchiona ham [15g], pickled peppers 8 | 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

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, fresh fig, pickled green tomato, pine nut vinaigrette, sourdough 21

LARGER DISHES

Steamed market fish, Pāua XO butter, Asian greens, shaved Tora Pāua, pickled turnip 37

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

Free range pork loin, celeriac puree, quince, raddichio, fermented celeriac, roasted buckwheat 39

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

VEGETABLES & SALAD

Roast potatoes, cabbage cream, dill 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

- NV. Veuve Cliquot, *Champagne*, FR 19 | 110
17. Palliser Estate, 'The Griffin', *Martinborough* 14 | 79
NV. Cloudy Bay, 'Pelorus', Sparkling Rosé, *Marlborough* 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

20. Deep Down, Sauvignon Blanc, *Marlborough* 7 | 14 | 34 | 68
19. Rippon, Mature Vine Riesling [dry], *Wanaka* 8 | 15 | 36 | 70
17. Kerpen, Kabinett Riesling [off dry], *Mosel*, DE 7 | 14 | 34 | 68
19. O Do Avo Marcelo, Albariño, *Rías Baixas*, ESP 7 | 14 | 34 | 68

Textural, rich

19. The Elder, Pinot Gris, *Martinborough* 7 | 14 | 34 | 68
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
18. On Giants' Shoulders, Chardonnay, *Martinborough* 8 | 15 | 36 | 70
18. 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', Rosé, *Côtes de Provence*, FR 7 | 14 | 34 | 68
18. Frank Cornelissen, 'Susucaru', Rosato blend, Rosé, *Etna*, IT 9 | 17 | 42 | 80
20. Wooing Tree, "Blondie", Blanc de noir, *Central Otago* 7 | 14 | 34 | 68
20. The Elder, Orange, *Martinborough* 8 | 16 | 38 | 75

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

Elegant, light

19. Easthope, 'Two Terraces', Gamay, *Hawkes Bay* 8 | 16 | 40 | 77
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
17. Black Estate, "Home", Pinot Noir, *North Canterbury* 8 | 16 | 40 | 77
18. 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
18. 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

18. Terrazas de los Andes, Malbec, *Mendoza*, AR 7 | 14 | 34 | 68
17. Mount Langi Ghiran, 'Cliff Edge', Shiraz, *Grampians*, AU 7 | 14 | 34 | 68
16. 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
17. Frank Cornelissen, 'MunJebel', Nerello Macalese, *Etna*, IT 145
20. Easthope, Chenin Blanc [dry], *Hawkes Bay* 75
16. Cloudy Bay, 'Te Koko', Sauvignon Blanc, *Marlborough* 95
15. Amisfield, 'RKV', Pinot Noir, *Central Otago* 250
15. Paul Jaboulet Aîné, Hermitage Blanc, *Côte du Rhône*, FR 230
16. Jean Foillard, Morgon, *Côtes de Py*, *Beaujolais*, FR 160
16. Jean Foillard, Morgon, *Côtes de Py*, *Beaujolais*, FR MAGNUM | 320

BEER & CIDER

Revolving local guest tap available

- Capital Cider Co., 'Easy Rider', Medium Cider, 440ml, 5.0%, *Nelson* 14
North End, 'Petit Luna', Hibiscus & Lime Sour, 330ml, 4.0%, *Waikanae* 14
Steinlager, Lager, 330ml, 5%, *Auckland* 11
ParrotDog, 'Birdseye', Hazy IPA, 330ml, 5.8%, *Lyal 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', Hoppy APA, GF, 330ml, 5.8%, *Maidstone* 13
ParrotDog, Lager, 330ml, 4.5%, *Lyal Bay* 12

EGMONT ST. ORIGINAL COCKTAILS

- Geri Halliwell | *Belvedere Vodka, elderflower liqueur, fresh lemon*, 16
Harry Styles | *Reid+Reid Martinborough Cup, Lillet Blanc, 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 Earl Grey lemonade 9
Cold pressed juice | *Ask your server for today's blend* 9
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
Pete's Natural Cola 6.5 | *Lime-o-nade* 6.5 | *Lemonade* 6.5
Karma Light cola 6.5 | *Gingerella* 6.5
Plimmerton Crisp apple kombucha 7 | *Coconut water* 6.5
Antipodes 1l sparkling water 11 | 1l still water 11

eighthirty COFFEE & TEA

barista crafted coffee

*Hot varieties or housemade coldbrew
with soy & oat alternatives available.*

LIBERTINE BLENDS
locally blended tea

Please ask your server for blends