



DINNER | GLUTEN FREE

TO START

Housemade coconut toast, black garlic & sunflower seed butter **8**

Finocchiona ham [15g], pickled peppers **8** | Serrano ham [15g], pickled peppers **8**

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, coconut toast **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 **13**

Local leaves, green herb dressing **7**

CONTACT
TRACING





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, Choresy-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, 5.0%, *Nelson* 14
Keruru, 'Apex', Hoppy APA, GF, 5.8%, *Maidstone* 13

EGMONT ST. ORIGINAL COCKTAILS

- 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
Karma Cola & light cola 6.5 | *Gingerella* 6.5 | *Lemmy* 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

COFFEE & TEA

eighthirty barista crafted coffee

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

♡
LIBERTINE BLENDS locally blended tea

Please ask your server for blends