



DINNER | GLUTEN FREE

TO START

Housemade coconut toast, sunflower seed butter **8**

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

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, nori, shiso **14**

Housemade stracciatella cheese, beetroot, pickled green tomato, pine nut vinaigrette, coconut toast **21**

LARGER DISHES

Steamed market fish, dashi beurre blanc, pickled clams, choysum, 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 bone-in ribeye, bordelaise **BUTCHER'S PRICE**

VEGETABLES & SALAD

Roast potatoes, cabbage cream, dill **13**

Creamed corn, dried citrus, burnt husk, smoked crème fraîche, pickled shallot, oregano **14**

Grilled green beans, fresh peas, charred lemon dressing, fennel pollen **12**

Local leaves, green herb dressing, pangrattato **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

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, *Rias 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, Choresy-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

18. Ant Mckenzie, 'Craft Farm', Syrah, *Hawkes Bay* 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

19. The Landing, 'Boathouse Rosso', Sangiovese blend, *Bay of Islands* 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

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, 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, 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 | Lemmy 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

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



EGMONT
• AT •
PALLISER
EATERY

*Serving our trademark culinary goodness,
inspired by the producers & food artisans
of the Wairarapa & created to match
Palliser Estate's beautiful wines.*

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It's definitely the place to be this summer!

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