

# EGMONT ST.

EATERY



## DINNER

### SMALL PLATES

- Housemade sourdough, cultured butter 8
- Profiteroles, taleggio cream, truffle honey 10
- Housemade stracciatella cheese, preserved fennel, sourdough 20
- Salt and vinegar brocolinni fritto, avocado ranch 12
- Grilled beef tongue, pickles, horseradish 14

### LARGER DISHES

- Lamb from the Wairarapa, yoghurt, green beans, celery, chilli, berbere 35
- BBQ Pork neck, salted shiitake, heirloom tomato, coriander, pickled onion 34
- Fish of the day, green tomato, spinach, jersey benne potato, shellfish salt 34
- Ricotta cheese dumplings, courgette, pistachio, tarragon, pecorino 29
- Wakanui sirloin, sweetcorn, mustards, pearl onion, breadcrumbs 38

### SALADS & SIDES

- Baby cos lettuce, creamy dill dressing, olives, pumpkin seeds 12
- Baked mushrooms, duck fat, sherry vinegar 13
- New season potato tart, spring onion, English cheddar 12
- Cucumber salad, white anchovy, herb aioli, dried tomatoes 14
- Steamed spring greens, pinenut cream, local olive oil 12

*A gluten free version of our menu is available on request - please let your server know of any dietary requirements*

**For reservation & private / semi-private hire enquiries: [info@egmontstreet.co.nz](mailto:info@egmontstreet.co.nz)**

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E A T E R Y



Our menus reflect the season, showcasing fresh, local products.

We love bold flavours, and we make vegetables the hero.

We buy whole Wairarapa lamb, butcher it ourselves, and use every part.

We source produce from a local community garden.

We use long line, sustainably caught fish.

We preserve, ferment and dehydrate to maximise use of every ingredient.

We do our best to achieve “zero waste” and we make as much as possible in house,  
including breads and baking, vinegars and soft cheeses.

We encourage sharing, however portion sizes also allow meals to be enjoyed individually.

We love wine, nearly as much as we love food.

Our wine list showcases organic, bio-dynamic and natural wines,  
amongst more traditional options, all selected to reflect the best of their  
relative terroir, vintage and culture.

Enjoy! We hope you can taste the difference.