

# EGMONT ST.

EATERY



## DINNER

### **CHARCUTERIE, MEAT & CHEESE** | INCLUDES HOUSEMADE SOURDOUGH

House cured Bresaola 30g | mixed pickles 12

Lonzino 30g | mixed pickles 12

Coppa Riserva 30g | mixed pickles 12

Housemade lamb sausage 200g | grapefruit mustard, frisse salad 20

Housemade stacciatella cheese, beetroot, chives, red endive 20

### **SMALL PLATES**

Housemade sourdough, cultured butter 8

Profiteroles, taleggio cream, truffle honey 10

Smoked and spiced nuts 8

Salt and vinegar brocolinni fritto, avocado ranch 12

Market fish ceviche, watermelon, tomato, passionfruit, rice cracker 16

### **LARGER DISHES**

Wairarapa lamb, courgette, yogurt, turnip, charred onion, bone sauce 37

Line caught market fish, wild fennel, seasonal greens, fermented blood orange, dashi broth 36

Chargrilled organic ½ chicken, braised leeks, herb soffritto sauce 38

Mustard leaf gnocchi, roasted cauliflower, pickled & raw radish, cauliflower espuma 30

Grilled 42 day aged beef rump, kohlrabi, beef cheek nugget, black garlic sauce 37

### **SALADS & VEGETABLES**

Baby cos lettuce, creamy dill dressing, olives, pumpkin seeds 12

Mixed mushrooms, watercress Genovese, chives, pinenuts 13

Baby potatoes, spring onion, truffle, wild nettle butter 12

Local leaves, herb vinaigrette 9

Sweetcorn, diavola butter, fragrant herbs 13

Green beans, espelette oil, confit garlic, sunflower dukkah 11

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

*For bookings & function enquiries: [www.egmontstreet.co.nz](http://www.egmontstreet.co.nz) | [info@egmontstreet.co.nz](mailto:info@egmontstreet.co.nz) | Gift vouchers available at reception*

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

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

We forage for ingredients and source produce from a local community garden.

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

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.