

EGMONT ST.

E A T E R Y



DINNER

SMALL PLATES

Housemade sourdough, cultured butter **8**

Profiteroles, taleggio cream, truffle honey **10**

Smoked and spiced nuts **8**

Housemade stracciatella cheese, persimmon, orange, chives, endive, sourdough **20**

Salt and vinegar brocolinni fritto, creamy ranch **12**

Grilled beef tongue, pickles, horseradish **14**

LARGER DISHES

Lamb from the Wairarapa, yoghurt, farro, celery, mint, raddichio **35**

Pork Milanese, cavolo nero, button mushroom, preserved chilli condiment **32**

Fish of the day, cockles, carrot, golden beetroot, crème fraiche, vadouvan **34**

Chargrilled organic ½ chicken, baby leeks, confit garlic, sauce diavola **38**

Roasted pumpkin ravioli, lentil sauce, walnuts, breadcrumbs **29**

Grilled beef bavette steak, crispy brussel sprouts, caper salsa, parmesan sauce **35**

SALADS & VEGETABLES

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

Baked mushrooms, duck fat, sherry vinegar **13**

Agria potato tart, bacon and spring onion vinaigrette **12**

Stuffed red cabbage, aged comté cheese, walnut, apple **14**

Grilled broccoli, almond cream, herbed breadcrumbs **12**

Roast butternut squash, brown butter, sunflower dukkah, sage **12**

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 | info@egmontstreet.co.nz

Dinner available Tuesday – Saturday | Breakfast & lunch available Monday – Friday | Brunch available weekends

EGMONT ST.

EATERY



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.