

EGMONT ST.

E A T E R Y



DINNER

SMALL PLATES

- Housemade sourdough, cultured butter **8**
- Crème fraiche, salmon roe, vadouvon, chives **12**
- Profiteroles, taleggio cream, truffle honey **10**
- Housemade stracciatella cheese, wild onion flatbread **20**
- Spicy capicola, tangelo, red onion, watercress **13**
- Broccolini fritto, lemon and seaweed salt, mustard dip **12**
- Grilled beef tongue, pickles, horseradish **14**

LARGER DISHES

- Grilled heritage pork loin, celeriac, green apples, shiitake **34**
- Octopus a la plancha, olives, potato, lardo, bortolotti beans **30**
- Fish of the day, cauliflower escabeche, clams, oregano, capers **32**
- Duck breast and leg, carrots, prunes, pumpkin seed vinaigrette, endive **39**
- Ricotta cheese dumplings, asparagus, pistachio, dill, pecorino **28**
- Bone in Sirloin, burnt onion béarnaise, black sesame, chervil **36**

SALADS & SIDES

- Roast pumpkin, brown butter, seed dukkah **13**
- Mixed green leaves, herb dressing, radish **9**
- Fried and raw brussel sprouts, romanescos, yuzu, chilli **14**
- New season potato tart, spring onion, English cheddar **12**
- Crispy Jerusalem artichokes, buttermilk, espelette **13**
- Steamed greens, pinenut cream, herbed breadcrumbs **12**

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

Christmas group menus are available to view and bookings now being taken!

For reservation & private / semi-private hire enquiries: info@egmontstreet.co.nz

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

We love umami and bold flavours, and we make vegetables the hero.
We buy whole Wairarapa pork, 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.