



DINNER | GLUTEN FREE

SMALL PLATES

Housemade coconut toast, burnt sesame butter **8**

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

Broccolini fritto, ranch **15**

Housemade stracciatella cheese, grilled tamarillo, wild garlic, parsley oil, coconut toast **21**

LARGER DISHES

Steamed market fish, buttered leeks, smoked mussel cream, herb butter **37**

Fried cauliflower, kamokamo squash, zucchini puree, mojo verde, pepita, pecorino **32**

Aged beef rump, black garlic, fermented mushroom, bone sauce **39**

Wairarapa lamb, almond cream, vadouvan, charred white cabbage, golden sultana, jus gras **39**

VEGETABLES & SALAD

Grilled broccoli, sour cream, miso, dill [not coeliac friendly] **13**

Baby potatoes, aged truffle butter, sage **13**

Asparagus, seaweed butter, roast hazelnut, aleppo pepper **14**

Heirloom tomato salad, soured gazpacho, nori, shiso **14**

Local leaves, green herb dressing **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**
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. Folium, 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**
16. Schloss Lieser, Riesling [off dry], *Mosel*, DE **8 | 15 | 36 | 70**
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**
17. Monastero, Local white blend, Bianco Lazio, IT **8 | 15 | 36 | 70**
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 Denis Race, 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**
16. Columbia Crest, Chardonnay, *Washington State*, USA **7 | 13 | 33 | 65**

Rose & Orange by the ½ glass, glass, ½ bottle carafe & full bottle

19. Aurum, Rosé, *Central Otago* **7 | 14 | 34 | 68**
18. Jauma, 'Great Xpectations', Rosé, AU **9 | 17 | 39 | 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**
16. On Giants' Shoulders, 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

19. The Landing, 'Boathouse Rosso', Sangiovese blend, *Bay of Islands* **8 | 16 | 38 | 75**
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**

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**
14. Ustages, Garnacha / Tempranillo / Red Blend, *Priorat*, ESP **9 | 18 | 44 | 88**

CELLARED SELECTION

18. Millton Libiamo, Orange, *Gisborne* **75**
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

- Gerard Way | *Gin, cherry heering, chartreuse, lime* **17**
Gwen Stefani | *Limoncello, vodka, elderflower liqueur fresh lemon, egg-white* **17**
David Whelan | *Havana dark rum. Sarsaparilla, kawakawa, citrus, egg-white* **17**
Edith Piaf | *Gin, Crème de cassis, Suze gentian, lemon, sugar* **17**

Classic cocktails available on request

HANDCRAFTED MIXED BEVERAGE & NON ALCOHOLIC

- Freshly squeezed orange juice **7** | Housemade lemonade, Earl Grey sugar **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**
CoAqua Coconut water **6.5** | Plimmerton Crisp apple kombucha **7**
Antipodes 1l sparkling water **11** | 1l still water **11**



EGMONT • AT • PALLISER EATERY

We are delighted to announce that we are opening a restaurant at Palliser Estate winery in Martinborough for the upcoming summer months, offering bistro style lunch dishes and grazing plates. 'Egmont at Palliser' will be serving our trademark culinary goodness inspired by the producers and food artisans of the Wairarapa, all created to match Palliser's beautiful wines and to be enjoyed in the park-like surrounds of Palliser's home vineyard and winery.

*From the 19th November, 'Egmont at Palliser' will be open five days a week (Thursday – Monday).
It's definitely the place to be this summer!*