## EGMONT ST.

EATERY



#### LUNCH

#### **SALADS & SIDES**

Cos salad, cream dill dressing, pumpkin seeds, smoked salmon 23

Rye noodles, pickled carrots, kale, coriander, peanut dressing, chilli thread 18

Grilled broccoli, almond cream, herbed breadcrumbs 13 | white anchovy and peppers 20

Handcut fries, rosemary salt 12

Parker House rolls, cultured garlic butter 10

Smoked and spiced nuts 8

#### **PLATES**

Fish of the day, rouille, spinach, potato, pearl onion 28

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

Grilled rice cakes, cockles, housemade XO, slow egg, aromatic salad 24

Burnt Eggplant Agnolotti, pinenut caponata, local olive oil, basil, pecorino 29

#### **SANDWICHES** Served on our housemade bread

Harissa spiced lamb, giardinera, labne, watercress pesto, polenta bread 18

Fried fish piadina, Old Bay mayonnaise, iceberg lettuce, celery, shallot 19

Pork rillete, pickled green tomato, potato chips, rocket, milk bread 19

Egmont burger, house cheese, tobacco onions, pickles, sauce 20 | add bacon 6

# 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 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.