

EGMONT ST.

E A T E R Y



LUNCH

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**

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

SANDWICHES Served on our housemade breads

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

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

Pork rilette, piccalilli, potato chips, rocket, milk bread **19**

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

SALADS

Frisée aux duck bacon lardon, shallot, soft boiled egg, crouton, warm maple mustard dressing **23**

Caramelized brassica salad, coconut yoghurt, almond butter, grains, curry vinaigrette, apple **20**

Baby cos lettuce, creamy dill dressing, smoked salmon, olives, pumpkin seeds **20**

Rye noodles, pickled vegetables, kale, coriander, radish, peanut dressing **18**

Handcut fries, rosemary salt **8**

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 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.