

EGMONT ST.

E A T E R Y



LUNCH

PLATES

Fish of the day, Jersey benne potato, pearl onion, snap peas, rouille **28**

Angus beef bavette, charred beans, radish, fried garlic vinaigrette **33**

Grilled rice cakes, housemade XO, slow egg, aromatic salad, broccoli **24**

Roasted eggplant agnolotti, pine nut crumb, summer savory, parmesan **29**

SANDWICHES

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

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

Pork Rillete, heirloom tomato, potato chips, pickled jalapeno, aioli, rocket, milk bread **16**

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

SALADS & SIDES

Baby cos lettuce, smoked salmon, creamy dill dressing, olives, pumpkin seeds, **23**

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

Cucumber salad, dried tomato, white anchovy, herb aioli, pickled peppers, breadcrumbs **22**

Bitter leaf salad, stone fruit, ginger emulsion, macadamia and oat crumble, basil **12**

Handcut fries, rosemary salt **12**

Gluten Free Menu available- Please advise your server of any allergies or dietary requirements

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

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.