

# EGMONT ST.

E A T E R Y



## LUNCH

### SMALL PLATES

Housemade sourdough, cultured butter **8**

Salt and vinegar brocolinni fritto, avocado ranch **12**

Coppa Riserva 30g | mixed pickles, sourdough **12**

Housemade lamb sausage 200g | grapefruit mustard, frisse salad, sourdough **20**

### SANDWICHES | *Served on our housemade breads*

Salted beef, mustard, pickles, housemade smoked stracciatella cheese, fontina, potato chips **19**

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

Open grilled halloumi sandwich, avocado, pea, roast capsicum, pecorino, watercress Genovese, dukkah **19**

Open marinated mushroom sandwich, grilled zucchini, whipped cream cheese, sumac, crispy chickpea, basil **17**

### DISHES

Market fish, wild fennel, soft seasonal greens, fermented blood orange, dashi broth **26**

The 'Fatty Melt' burger, beef patty, Swiss, Russian dressing, beef fat onions, pickles, house bun **20** | add bacon **26**

Grilled rice cake, pinenut & black garlic cream, confit turnip, slow egg, sorrel **19**

Mustard leaf gnocchi, roasted cauliflower, pickled & raw radish, cauliflower espuma **25**

### SALADS & SIDES

Heirloom tomato, watermelon, feta cream, macerated strawberries, urban shoots **18**

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

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

Handcut fries, rosemary salt **10**

*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](http://www.egmontstreet.co.nz) | [info@egmontstreet.co.nz](mailto: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.