

THURSDAY 19<sup>TH</sup> NOVEMBER

SAMPLE MENU – SUBJECT  
TO CHANGE

**PLATTERS**  
OUR DAILY SELECTION

**MEAT**

House Charcuterie selection

Local olives • Daily cheese selection

Preserved garden vegetables • Swiss chard

House chutney • House bread & crackers

49 serves 2 | per extra person 22

**VEGETABLE**

House vegetables • House dips & chutney

Local olives • Daily cheese selection

Preserved garden vegetables • Swiss chard

House bread & crackers

49 serves 2 | per extra person 22



**EGMONT**  
• AT •  
**PALLISER**  
EATERY

*Our menu reflects the seasons, showcasing fresh, local produce, enhanced with vegetables, flowers and herbs from our garden, and exceptional produce sourced from near-by suppliers. Our joint philosophy is to deliver a food and wine experience that is a true expression of the Wairarapa, the land we call home.*

**LUNCH DISHES**

**WAIRARAPA LAMB**

Ajo blanco, courgette, mint 28

**CRAYFISH ROLL**

Cocktail sauce 19

**GRILLED OCTOPUS**

Potatoes, aioli, pimento 27

**CRISPY PORK BELLY**

Aromatic salad, peanuts 27

**ROAST EGGPLANT**

Heirloom tomato, herb oil 23  
add Remutaka smoked harvati 25

**SPRING SALAD**

Greens, grains, smoked yoghurt, dates,  
foraged herbs 17 | 24

**SIDES**

**FRIES**

Truffle salt, aioli 9

**GRILLED SWEETCORN**

Smoked paprika, herbs 10

**SWEET**

**MARTINBOROUGH MESS**

Cream, meringue, seasonal berries 11

**TORCHED APPLE CAKE**

Crème fraîche gelato 12

WE PROUDLY WORK WITH LOCAL  
SUPPLIERS & PRODUCERS  
INCLUDING:

Drunken Nanny

Woody's farm

Tora Collective

C'est Cheese

Longbush Pork

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS