

EGMONT ST.

E A T E R Y



GLUTEN FREE DINNER MENU

FEED ME | *Minimum 2 people*

Chefs' selection of small and large plates with sides **79pp** | Vegetarian **70pp**

BITES

Raw beef tartlet, smoked umeboshi, braised walnut, pickled shitake, confit yolk **8 pp**

Tempura octopus skewer, hibiscus gastrique, aleppo pepper **11 pp**

SMALL PLATES

Raw fish, preserved tangelo, green curry and apple granita, celery, salmon roe **24**

Housemade stracciatella cheese, squashed fig, burnt honey, buckwheat, grilled coconut bread **22**

Charred cabbage, sumac salsa macha, ajo blanco **16**

LARGE PLATES

Steamed market fish, whey and red miso butter, roast grape, charred broccolini, nori **37**

Fried cauliflower, whipped pumpkin seed, caper mojo verde, pepita, Pecorino **34**

Ethical pork loin, burnt feijoa, pickled green tomato, celeriac purée, roast hazelnut, fermented cabbage chip **39**

Aged Angus bone-in Ribeye, bordelaise sauce **BUTCHERS PRICE**

VEGETABLES/SIDES

Roast potatoes, confit garlic, vadouvan, thyme, bay **14**

Crispy Brussels sprouts, anchovy, salsa verde, lardo di Pata Negra **15**

Mixed leaves, seeds, green herb dressing **7**

SWEET

Whipped Milky Bar, poached feijoa, macadamia dacquoise **16**

Dark chocolate truffle, pumpkin seed praline **8**

Seasonal sorbet **8**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

2.5% surcharge on credit card payments | For bookings & enquiries: www.egmontstreet.co.nz | info@egmontstreet.co.nz | Gift vouchers available



WINE | By the Glass

Listed geographically from north to south

SPARKLING WINE

Glass | Bottle

Veuve Cliquot .NV, Champagne, FR **19 | 110**

Parés Baltà .NV, Cava, Penedès, SP **13 | 70**

Greystone .21 Pétillant Naturel Riesling, North Canterbury **18 | 85**

WHITE WINE

1/2 Glass | Glass | 1/2 Bottle | Bottle

Milton 'Les Trois Enfants' .17, Field Blend, Gisborne **6 | 12 | 30 | 60**

Redmetal 'Block Five' .21, Albariño, Hawkes Bay **7.5 | 15 | 36 | 72**

Collaboration 'Aurulent' .20, Chardonnay, Hawkes Bay **8 | 16 | 38 | 76**

On Giants' Shoulders .19, Chardonnay, Martinborough **7.5 | 15 | 36 | 72**

Clos Marguerite .20, Sauvignon Blanc, Marlborough **7 | 14 | 34 | 68**

Rippon .20, Mature Vine Riesling, Wanaka **8 | 16 | 38 | 76**

Felton Road .21, Vin Gris, Central Otago **8.5 | 17 | 42 | 80**

Hawkeshead .21 Pinot Gris, Central Otago **8 | 16 | 36 | 72**

ROSÉ & ORANGE

1/2 Glass | Glass | 1/2 Bottle | Bottle

The Landing 'Boathouse' .21, Rosé, Bay of Islands **7 | 14 | 34 | 68**

Pyramid Valley .20 Orange, North Canterbury **7.5 | 15 | 36 | 72**

RED WINE

1/2 Glass | Glass | 1/2 Bottle | Bottle

The Landing .20, Vino Rosso, Bay of Islands **7.5 | 15 | 36 | 72**

Easthope 'Two Terraces' .19, Gamay, Hawkes Bay **9.5 | 17 | 43 | 85**

Craggy Range 'Te Kahu' .19, Bordeaux Blend,
Hawkes Bay **7.5 | 15 | 36 | 72**

Smith & Sheth 'Heretaunga' .19, Syrah, Hawkes Bay **7.5 | 15 | 36 | 72**

Framingham .20, Pinot Noir, Marlborough **7.5 | 15 | 36 | 72**

BOTTLE ONLY AND CELLAR LIST ALSO AVAILIABLE

COCKTAILS | 19

EGMONT AND STORMY

Goslings Black Seal, pomegranate, feijoa, ginger

DISCO HIGHBALL

Scotch, pisco, passionfruit, bubbles

AFTERNOON MARTINI

Peddlers gin, vermouth blend, falernum

RACHEL'S COSMO

Belvedere vodka, Calvados, raspberry, black tea

BEER & CIDER

Rotating taps – ask your server for details

Juicehead 'Mindfunk' 330ml | 5.5% | **13**

Steinlager Classic 330ml | 5.0% | **11**

ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | **12**

ParrotDog 'Sundog' Pilsner 330ml | 5.2% | **12**

Croucher 'Lowrider' IPA 330ml | 2.5% | **12**

Garage Project 'Tiny' IPA 330ml | 0.5% | **10**

Hallertau Granny Smith Cider 330ml | 5.1% | **11**

NON-ALCOHOLIC DRINKS

Freshly squeezed orange juice **7**

Karma cola | Sugar free | Gingerella | Lemmy lemonade **6.5**

Moonsoon sparkling coconut water **6.5**

Antipodes 1L sparkling water **11**

COFFEE & TEA | With soy & oat alternatives available



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