

GROUP BANQUET MENU

ALL COURSES ARE SERVED SHARING STYLE

\$72pp

EGMONT ST.

EATERY



Entrée – Please choose two small plates and one bite

CHOOSE TWO

Raw fish, watermelon aguachile, cucumber, avocado, salmon roe, ginger oil

Housemade stracciatella cheese, grilled peach, burnt honey, mint, chilli, grilled sourdough

Tomato salad, soured gazpacho, smoked ricotta salata, crispy onions, shiso

Whipped Hapuka roe, white anchovy, sea capers, focaccia

CHOOSE ONE

Smoked tomato & anchovy butter, grilled sourdough, fish head terrine

Zucchini tart, confit kamo kamo, fresh peas, nasturtium

Raw beef, fried potato, pickled shitake, nori, shiso

Main – Please choose two options

Steamed market fish, corn veloute, succotash, buttered leek, burnt husk

Fried cauliflower, hazelnut romesco, black garlic tapenade, Pecorino

Aged angus bone-in Ribeye, bordelaise sauce

Lamb shoulder, cauliflower puree, turnip, jus

Sides – Please choose two options

Roast potatoes, confit garlic, vadouvan, thyme, bay

Grilled asparagus, confit yolk, salsa verde, garlic crumb

Mixed leaves, seeds, green herb dressing

Dessert – Please choose one option

Milky Bar parfait, burnt hazelnut, macadamia dacquoise

Chocolate & coconut mousse, coconut nougatine, cherry

Seasonal sorbet & gelato

Cheese, bread & accompaniments

Supplements – Extras to enhance your meal

To start - A spread of all the bites **15pp** | Oysters *min 2 dozen* **5.5 per oyster**

An option of - An extra entrée, main or side **8 | 10 | 5pp**

To finish - Cheese, bread & accompaniments **10pp**

Drinks matches for courses are also available at an additional cost

Dietary requirements can be catered to, although must be advised in advance