

EGMONT ST.

EATERY

FUNCTION MENU – SERVED SHARING STYLE

\$60 PER PERSON

Entrée – Please choose two options for the table

House smoked salmon, caper salsa verde

Ham hock terrine, pickled veg, rocket

Steamed clams, diavola butter, coriander

Courgettes, basil, goats cheese, pinenuts

Main – Please choose two options for the table

Toasted pearl barley risotto, pumpkin, preserved lemon, ricotta salata

Grilled Rice cakes, aromatic herbs, broccoli, peanut dressing, chilli

Baked market fish, caramelized onion vierge, pinenut cream

Slow roast lamb shoulder, herbs, piccalilli

Braised and glazed Pork Shoulder, fennel seed

Roasted Sirloin, burnt onion bernaïse, parsley salad

Crispy braised chicken thighs, mojo verde, pickled peppers



Sides – *Please choose two options for the table*

Braised lentils, ginger dressing, mint

Roast carrots, burnt honey, buckwheat

Cos salad, pistachio butter, spring herbs, parmesan

Marble potato, black garlic, mushroom salt

Bitter leaf salad, citrus dressing, croutons

Marinated mushrooms, chilli salt

Charred broccoli, pickled peppers, pancetta

Grilled leeks, almond, smoked butter

Dessert – *Please choose one, desserts will be plated individually*

Chocolate cake, sherry, dried berries, whipped cream

Apple cake, whey caramel, cream fraiche gelato

Seasonal fruit crumble, vanilla ice cream

Selection of Gelato and Sorbets

Supplements – *Extras to enhance your meal*

To begin with - Chilled market seafood platter, house condiments - \$10pp

An option of - an extra choice entrée, main or side - \$5pp

To end with - Cheese, bread, accompaniments - \$5pp

Available dinner only for a minimum of eight persons, with bookings essential

Please enquire for a bespoke wine-matching package, tailored to taste and budget

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

