

EGMONT ST.

EATERY

FUNCTION MENU – SERVED SHARING STYLE

\$70 PER PERSON

Entrée – Please choose two options for the table

House cured salmon, kohlrabi, orange, foraged sea herbs

Cucumber, celery, Kaffir lime, aged feta, chilli

Stracciatella, sourdough, pickled beetroot, fermented watermelon

Smoked mussel pate, rye cracker, house pickles

Main – Please choose two options for the table

Wild herb gnocchi, smoked cauliflower, radish, truffle

Toasted pearl barley risotto, mushroom, walnut, basil

Baked market fish, lemon sabayon, fennel, seaweed

Slow roast lamb shoulder, fermented mint, house pickles

Braised pork belly, pickled apple, orange, bone sauce

Roasted aged sirloin, black garlic, mushroom

Crispy braised organic chicken breast, chimichurri, wild onion

Sides – Please choose two options for the table

Roast carrots, cannellini hummus, dukkah

Grilled cos salad, dill, mint, crème fraiche

Marble potato, truffle, chives

Local & foraged leaf salad, citrus dressing, fermented leek

Marinated mushrooms, smoked chili salt, parsley

Charred broccoli, confit garlic, preserved lemon, parmesan

Grilled root veg, ranch, pickled shallot, dukkah

Dessert – Please choose one, desserts will be plated individually

Chocolate cake, coffee, chantilly cream

Date cake, whey caramel, banana, sorrel

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 - \$15pp

An option of - an extra choice entrée, main or side - \$8pp

To end with - Cheese, bread, accompaniments - \$8pp

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.

