

EGMONT ST.

EATERY



GROUP BANQUET MENU

Large plates, served sharing style - \$65pp

Entrée – Please choose two options

- Raw kingfish, celery, ponzu, crème fraiche
- Whipped hapuka roe, sea capers, focaccia
- Stracciatella, salted persimmon, sourdough
- Fried Jerusalem artichoke, black garlic & macadamia
'ranch', celery salt

Main – Please choose two options

- Celeriac schnitzel, whipped pumpkin seed, miso verde, fermented celeriac, pepita, pecorino
- Steamed market fish, squid ink escabeche, chili pickled mussels, saffron potato aioli, buttered leeks
- Aged Wairarapa bone-in ribeye, bordelaise
- Lamb shoulder, cauliflower puree, turnip, jus

Sides – Please choose two options

- Roast spaghetti squash, walnut cream, golden sultanas
- Local leaves, herb dressing, pangrattato
- Crispy Brussel sprouts, house bacon, bagna càuda
- Roast potatoes, confit garlic, truffle

Dessert – Please choose one option, as desserts will be individually served

- Coconut mousse, poached rhubarb, black sesame nougatine
- Spiced squash and walnut cake, crème fraiche gelato, roasted butternut cream, burnt hazelnut
- Selection of Gelato & Sorbet

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 - \$8 | \$10 | \$5

To end with - Cheese, bread, accompaniments - \$10pp

- Available lunch & dinner for a minimum of eight persons, with bookings essential
- Dietary requirements can be catered to, although must be advised in advance