

EGMONT ST.

E A T E R Y



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, pickled tomato, fresh fig, sourdough
- Cherry tomatoes, plum, shiso, fried bread

Main – Please choose two options

- Fried cauliflower, zucchini puree, caper mojo verde
- Aged Wairarapa bone-in ribeye, bordelaise
- Steamed market fish, Pāua XO butter, Asian greens
- 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, cabbage cream, dill

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

- Coconut mousse, peach, white chocolate
- Selection of gelato and sorbet
- Chocolate & macadamia mousseline, cherry curd, cannoli chip

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