

EGMONT ST.

EATERY



CONTACT
TRACING



DINNER WOAP

SMALL PLATES

Smoked mussel paté, house pickles, rye cracker 16

Broccolini fritto, coconut ranch 15

Market fish crudo, blood orange, celery, fennel, fermented chilli 22

Housemade stracciatella cheese, pickled white beetroot, wild fennel, parsley oil, sourdough 21

LARGER DISHES

Line caught market fish, dashi broth, spring greens, mussels, grilled leeks 37

Wild nasturtium gnocchi, radish, cauliflower, burnt onion espuma 32

Aged beef rump, black garlic, fermented mushroom, bone sauce 39

Wairarapa lamb, pickled turnip, mustard yoghurt, wild green onion oil 39

VEGETABLES & SALAD

Grilled savoy cabbage, sour cream, miso, dill 13

Baby potatoes, pine-needle, aged truffle butter 13

Asparagus, seaweed butter, roast hazelnut, aleppo pepper 14

Grilled baby carrots, sunflower cream, seeds, vinaigrette 14

Local leaves, wild green herb dressing 7

WOAP - DINE WELLINGTON - 'THE WHOLE BEAST'

Breaking bread, burnt spelt, honey 8

Crispy pigs ear, lamb sweetbreads, pickled turnip, cauliflower, kawakawa oil 18

Wairarapa pork loin & pork belly, crispy crackling, raddichio, fennel cream, preserved cherry, bone essence 38

Berry bread pudding, crème fraiche ice-cream, burnt butter crumb 14

Enjoy the full experience as a set menu for 75



The Whole Beast, our festival dish for Wellington on a Plate, celebrates our fantastic Wellington local produce!

A book named 'The Art of Cookery; Made Plain and Easy' written by Hannah Glass in 1747 serves as inspiration for our festival menu; a common ground of cooks across the world embracing techniques and styles old and new, and uniting people of all backgrounds through food.

Local wine match | On Giants Shoulders, Chardonnay, 2016 14 | On Giants Shoulders, Pinot Noir, 2016 14

Non alcoholic | Housemade thyme & cherry shrub with Six Barrels Soda Co. vanilla cordial 11

BURGER WELLINGTON 12-31 OCT | Casa del Egmont, Egmont Streets sunny Spanish cousin! A new, exciting, bustling and laid back setting, featuring a Spanish influenced menu with tapas and sangria galore, alongside our burger wellington entry for 2020; the decadent La Grande Gordita! Olé!

Please note, we will not be accepting bookings & will be taking walk-ins only for the burger period of VWOAP, open Mon - Sun, early 'till late!

A GLUTEN FREE MENU IS AVAILABLE ON REQUEST | PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

WINE BY THE GLASS

Sparkling by the flute & full bottle

NV. Veuve Cliquot, *Champagne*, FR 19 | 110

16. Palliser Estate, 'The Griffin', *Martinborough* 14 | 79

NV. Jansz, Premium Rosé, *Tasmania*, AU 13 | 75

Whites by the ½ glass, glass, ½ bottle carafe & full bottle

Crisp, refreshing

19. Folium, Sauvignon Blanc, *Marlborough* 7 | 14 | 34 | 68

15. Cloudy Bay, 'Te Koko', Sauvignon Blanc, *Marlborough* 10 | 19 | 47 | 95

18. Rippon, Mature Vine Riesling [dry], *Wanaka* 8 | 15 | 36 | 70

16. Schloss Lieser, Riesling [off dry], *Mosel*, DE 8 | 15 | 36 | 70

18. Avó Marcelo, Albariño, *Rías Baixas*, ESP 7 | 13 | 33 | 65

Textural, rich

18. The Elder, Pinot Gris, *Martinborough* 7 | 14 | 34 | 68

17. Monastero, Local white blend, *Bianco Lazio*, IT 8 | 15 | 36 | 70

18. El Coto, Rioja Blanco, *Rioja*, ESP 7 | 13 | 33 | 65

19. Easthope, Chenin Blanc [dry], *Hawkes Bay* 8 | 16 | 38 | 75

19. Jovly, Chenin Blanc [off dry], *Vouvray*, FR 7 | 13 | 33 | 65

16. Churton, Viognier, *Marlborough* 8 | 16 | 38 | 75

Chardonnay - listed from light & elegant to full & oaked

18. Domaine Denis Race, Chablis, *Burgundy*, FR 8 | 15 | 36 | 70

17. Bret Bros., Chardonnay, *Mâcon-Villages*, FR 8 | 16 | 38 | 75

18. On Giants' Shoulders, Chardonnay, *Martinborough* 8 | 15 | 36 | 70

17. Sam Harrop, 'Watchmaker', Chardonnay, *Hawkes Bay* 8 | 16 | 38 | 75

16. Greywacke, Chardonnay, *Marlborough* 8 | 15 | 36 | 70

15. Columbia Crest, Chardonnay, *Washington State*, USA 7 | 13 | 33 | 65

Rose & Orange by the ½ glass, glass, ½ bottle carafe & full bottle

19. Ata Rangī, Rosé, *Martinborough* 7 | 14 | 34 | 68

18. Jauma, 'Great Xpectations', Rosé, *AU* 9 | 17 | 39 | 80

18. Millton Libiamo, Orange, *Gisborne* 8 | 16 | 38 | 75

Reds by the ½ glass, glass, ½ bottle carafe & full bottle

Elegant, light

18. Easthope, 'Two Terraces', Gamay, *Hawkes Bay* 8 | 16 | 40 | 77

19. Kalleske, 'Parallax', Grenache, *Barossa Valley*, AU 9 | 17 | 42 | 80

18. Frank Cornelissen, 'Susucaru', Rosso blend, *Etna*, IT 9 | 17 | 42 | 80

20. Decibel, 'Giunta', Malbec Nouveau, *Hawkes Bay* 7 | 14 | 34 | 68

Pinot Noir - listed from savoury to fruit forward

16. Domaine Arnoux, Chorey-Lès-Beaune, *Burgundy*, FR 9 | 17 | 42 | 80

16. On Giants' Shoulders, Pinot Noir, *Martinborough* 8 | 16 | 38 | 75

17. Mount Edward, Pinot Noir, *Central Otago* 8 | 16 | 40 | 77

Plush, full

16. Ant Mckenzie, 'Craft Farm', Syrah, *Hawkes Bay* 8 | 16 | 38 | 75

15. Seghesio, Zinfandel, *Sonoma County*, US 8 | 16 | 40 | 77

11. Pianirossi, 'Solus', Sangiovese / Montepulciano, *Tuscany* IT 8 | 16 | 40 | 77

17. Frank Cornelissen, 'MunJebel', Nerello Macalese, *Etna*, IT 15 | 30 | 73 | 145

17. J.L. Chave, 'Mon Coeur', Syrah/Grenache, *Côte-du-Rhône*, FR 8 | 15 | 36 | 70

Powerful, bold

17. Terrazas de los Andes, Malbec, *Mendoza*, AR 7 | 14 | 34 | 68

16. Helderberg, Cabernet Sauvignon, *Stellenbosch*, SA 7 | 13 | 33 | 65

18. Molly Dooker, 'The Boxer', Shiraz, *Barossa Valley*, AU 8 | 16 | 40 | 77

18. Château Fonbel, St. Emillion Grand Cru, *Bordeaux*, FR 12 | 23 | 57 | 115

14. Marqués de Riscal, 'Riserva', Tempranillo, *Rioja*, ESP 9 | 17 | 42 | 80

18. Craggy Range, 'Te Kahu', Bordeaux Blend, *Hawkes Bay* 8 | 15 | 36 | 70

14. Ustages, Garnacha / Tempranillo / Red Blend, *Priorat*, ESP 9 | 18 | 44 | 88

CELLARED SELECTION

15. Felton Road, 'Block 5', Pinot Noir, *Central Otago* 150

15. Amisfield, 'RKV', Pinot Noir, *Central Otago* 250

13. Giorgio Pelissero, 'Nubioula', Barbaresco, *Piedmont*, IT 125

08. Costers del Siurana, Clos de l'Obac, *Priorat*, SP 220

16. Jean Foillard, Morgon, Côtes de Py, *Beaujolais*, FR **MAGNUM** | 395

BEER & CIDER

Revolving local guest tap available

Capital Cider Co., 'Easy Rider', Medium Cider, 5.0%, *Nelson* 14

Garage Project, 'Fugazi', Low-alcohol ale, 2.4%, *Te Aro* 12

Steinlager, Lager, 5%, *Auckland* 11

ParrotDog, 'Pandemonium', Pilsner, 4.8%, *Lyll Bay* 12

ParrotDog, 'Nice', Lager, 4.5%, *Lyll Bay* 12

Panhead, 'Blacktop', Oat Stout, 5.5%, *Auckland* 13

Emersons, 'Orange Roughy' Hazy Pale Ale, 4.2%, *Dunedin* 13

Behemoth, 'Something Hoppy', IPA, 5.9%, *Napier* 13

North End, 'Super Alpha', Pacific Pale Ale, 5%, *Kapiti* 13

Keruru, 'Apex', Hoppy APA, GF, 5.8%, *Maidstone* 13

Fork and Brewer, 'Tainted Love' Passionfruit and Juniper Sour, 6.5%, *Te Aro* 16

EGMONT ST. ORIGINAL COCKTAILS

Gerard Way | *Gin, cherry heering, chartreuse, lime* 16

Robert Winkle | *Blood orange, vanilla, vodka* 16

David Whelan | *Havana dark rum, Sarsaparilla, kawakawa, citrus, egg-white* 16

Edith Piaf | *Gin, Crème de cassis, Suze gentian, lemon, sugar* 16

Classic cocktails available on request

HANDCRAFTED MIXED BEVERAGE & NON ALCOHOLIC

Freshly squeezed orange juice 7 | Housemade fresh lemonade 8

Cold pressed juice | *Ask your server for today's blend* 9

Egmont house iced tea | *Black & rose tea, marmalade, lemon* 11

Grape & mint cooler | *Housemade grape soda, mint* 12

Palm tree highball | *Coconut water, apple syrup, lime, mint* 12

Passionfruit spritz | *Fresh orange, passionfruit syrup, lemon* 12

Spring fling | *Ginger, lime, elderflower, soda* 12

Karma Cola & light cola 6.5 | Gingerella 6.5 | Lemmy 6.5

CoAqua Coconut water 6.5 | Plimmerton Crisp apple kombucha 7

Antipodes 1l sparkling water 11 | 1l still water 11

BAR SNACKS

Egmont cheeseburger 25

Beef patty, Swiss, burger sauce, tobacco onions, pickles, fries

Mushroom burger 25

Crumbed & smoked mushroom, Swiss, slow onions, Russian dressing, pickles, fries

Add something extra?

beef patty 8 | bacon 6 | halloumi 6