

EGMONT ST.

E A T E R Y

CHRISTMAS SHARING MENU - \$60

Entrée - Please choose two options

House smoked salmon, caper salsa verde

Steamed mussels, riesling butter, confit garlic, herbs

Courgettes, basil, goats cheese, hazelnuts

Ham hock terrine, pickled veg, rocket

Main - Please choose two options

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

Baked market fish, heirloom tomatoes, pinenut cream

Slow roast lamb shoulder, cumin seed, pickled onion

Roasted Ribeye on the Bone, basil crumb

Sides - Please choose two options

Broad beans, peas, macadamia, sorrel

Asparagus, mint, cream fraiche

Cos salad, pistachio butter, spring herbs, parmesan

Jersey Binned potato, black garlic, mushroom salt

Marinated melon, prosciutto, mojo verde

Chilled green beans, gribeche sauce

Charred broccoli, pickled peppers, pancetta

Grilled leeks, almond, smoked butter

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

Chocolate cake, sherry, dried berries, whipped cream

Strawberries and Cream, shortbread

Stonefruit 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.

