

EGMONT ST.

E A T E R Y



DINNER

TO START

Housemade sourdough, whipped lardo **8**

Crème fraiche, salmon roe, capers, chives **12**

Profiteroles, tallegio cream, dried olive, honey **10**

Smoked nuts, pepitas **6**

Housemade stracciatella cheese, wild fennel pollen, sourdough **18**

Green bean fritto, lemon and seaweed salt, mustard dip **12**

Beef tongue coppa, giardiniera, mascarpone **15**

LARGER PLATES

Smoked Pork Shoulder, strawberry sofrito, pinenuts, endive **32**

Marinated Calamari, jersey benne potato, salsa verde, dried shellfish **28**

Fish of the day, fermented tomato vierge, clams, crispy chickpea **32**

Lamb, zucchini, salted cucumber, ajo blanco, mint **35**

Crispy skin ½ chicken, apricots, fried chilli dressing, broccoli **35**

Rice cake, agro dolce peppers, coriander, spring onion **26**

Chargrilled Angus ribeye, celery, hazelnuts, cured egg, truffled pecorino **36**

SALADS & SIDES

Grilled fennel, nectarines, almond, rosemary, frisee **16**

Newtown mixed leaves, citrus dressing, radish **9**

Summer beans, green goddess, grains and seeds **14**

Marble potatoes, black garlic, mushroom salt **12**

Corn on the cob, nduja dressing, oregano, garlic chips **12**

Heirloom tomato and watermelon salad, basil, fried bread **16**

A gluten free version of our menu is available on request - please let your server know of any dietary requirements

Christmas set menu available to view & Christmas bookings now being taken!

For reservation & private/ semi-private hire enquiries: info@egmontstreet.co.nz