

# EGMONT ST.

E A T E R Y



## DINNER

### TO START

- Parker House roll, chicken fat butter **3**
- Goat cheese beignets, spiced honey, rosemary **8**
- Crème fraiche, smoked fish, broad beans **15**
- Lamb tartare, brioche, sesame, olive **13**
- Smoked nuts, pepitas **6**
- Shitake mushrooms, ricotta salata, sesame oil **12**

### LARGER PLATES

- Pork chop, bitter leaves, bacon vinaigrette, hazelnut gremolata **32**
- Braised paua, dirty rice, shiitake, crispy shallot **30**
- Fish of the day, spring vegetable salad, cockles, tarragon **32**
- Lamb, chinese broccoli, buttermilk, pickled green tomato, espelette **35**
- Chargrilled half chicken, diavola butter, confit garlic, snowpeas **41**
- Rice cake, broccoli, tofu, black pepper sauce, spring onion relish **26**
- Marinated beef skirt steak, fennel, sorrel pesto **33**

### SALADS & SIDES

- Housemade stracciatella cheese, artichoke, oregano, sourdough **19**
- Baby cos, herbed pistachio butter, cured egg yolk, pecorino **17**
- Newtown mixed leaves, citrus, soy dressing, parmesan **9**
- Grilled asparagus, fish sauce aioli, crispy garlic, sesame **12**
- Marble potatoes, black garlic, mushroom salt **12**
- Slow roasted beetroot, chickpea meringue, rhubarb, sunflower, basil **16**
- Fresh out of the garden **9**

**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](mailto:info@egmontstreet.co.nz)**