

EGMONT ST.

E A T E R Y



DINNER

SMALL PLATES

Housemade sourdough, cultured butter **8**

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

Profiteroles, taleggio cream, truffle honey **10**

Housemade stracciatella cheese, pickled peach, fennel, sourdough **20**

Crispy lamb sweetbreads, herb aioli, capers, lemon **13**

Broccolini fritto, lemon and seaweed salt, mustard dip **12**

Grilled beef tongue, pickles, horseradish **14**

LARGER DISHES

Heritage pork, tamarillo, bacon hazelnut vinaigrette, spinach **34**

Braised octopus, cauliflower, nduja, chickpeas, radish **30**

Fish of the day, charred cabbage, citrus, green olive, coriander seed **32**

Venison Denver leg, preserved cherries, celeriac, walnuts **37**

Duck breast, confit leg, smoked yams, pink peppercorn, radicchio **39**

Fresh tortellini, mushrooms, broth, sage **28**

Bone in Sirloin, burnt onion béarnaise, black sesame **38**

SALADS & SIDES

Roast pumpkin, brown butter, seed dukkah **13**

Mixed green leaves, herb dressing, radish **9**

Fried and raw brussel sprouts, romanescos, yuzu, chilli **14**

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

Crispy Jerusalem artichokes, buttermilk, espelette, spring onion **13**

Steamed greens, pinenut cream, herbed breadcrumbs **12**

Beetroot, nashi pears, ginger dressing, sorrel **12**

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

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

EGMONT ST.

EATERY



Our menus reflect the season, showcasing fresh, local products.

We love umami and bold flavours, and we make vegetables the hero.
We buy whole Wairarapa pork, butcher it ourselves, and use every part.
We source produce from a local community garden.
We use long line, sustainably caught fish.
We preserve, ferment and dehydrate to maximise use of every ingredient.

We do our best to achieve “zero waste” and we make as much as possible in house,
including breads and baking, vinegars and soft cheeses.

We encourage sharing, however portion sizes also allow meals to be enjoyed individually.

We love wine, nearly as much as we love food.
Our wine list showcases organic, bio-dynamic and natural wines,
amongst more traditional options, all selected to reflect the best of their
relative terroir, vintage and culture.

Enjoy! We hope you can taste the difference.