

EGMONT ST.

EATERY



DINNER

MORSELS & NIBBLES

Chicken liver pate, pretzel, basil, rhubarb **16**

Green peppercorn fried quail, lime **20**

Fish fingers, preserved lemon mayo **12**

Smoked nuts, pepitas **6**

Salmon rillettes, purple wheat toast, herb cream **18**

Sichuan beef tartare, smoked oyster mayo, seaweed cracker **18**

COOL

Cured kingfish, strawberry nam jim, flaxseed wafer **18**

Stone fruit, grilled taleggio, smoked pecan, frisee **18**

Smoked eel, flat beans, peas, wasabi, red rice, shiso **19**

Heirloom tomato salad, buffalo mozzarella, pancetta **17**

HOT

Saffron linguini, Australian ocean prawn, chilli, lemon **26**

Line-caught market fish – ask your server **MP**

Rice cake, tempura aubergine, pickled green chilli, courgette, peanuts **26**

Furikake mustard lamb rack, bean salad **34**

SHARE

Whole grilled chicken, corn, quinoa stuffing **40**

Wagyu rump, eel butter, smoked potatoes, chimmichurri **55**

Crispy skin pork belly, kimchi, aromatic salad, yuzu dressing **45**

SIDES

Grilled sweet corn, old bay **9**

Loaded fries, house cheese, dashi gravy, chicken salt **11**

Fresh out of the garden **8**

Summer leaves **8**

Dietary requirements can be catered to, although must be advised in advance.

Egmont Street at your place? info@egmontstreet.co.nz