

EGMONT ST.

E A T E R Y



LUNCH

MAIN PLATES

Grilled rice cakes, tofu cream, fried tofu, apple, kohlrabi, hot sauce, cashews **20**

200g Angus ribeye, fried egg, sprouting broccoli, diavola butter **28**

Smoked mussel chowder, pork belly, horseradish, potato, sourdough bread **25**

Black pepper spaetzle, rainbow chard, roast swede, aged goat cheese, hazelnuts **23**

SANDWICHES

Crispy braised chipotle lamb, almond salsa, herb crema, rocket, polenta bread **18**

Pan-fried fish piadina, Old Bay spices, bonito mayo, iceberg lettuce, burnt nori vinaigrette **19**

Nduja salami, taleggio, fontina cheese and fig toasty, house pickles **20**

Egmont beef burger, house cheese, tobacco onions, pickles, sauce **20** | add bacon **6**

SALADS & SIDES

Shaved fennel salad, radicchio, olives, pears, roast shallot vinaigrette **17**

Charred brassica salad, housemade pancetta, capers, pinenut cream, pickled peppers, herbs **17**

Rye noodles, pickled carrots, kale, coriander, peanut dressing, chilli thread **16**

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

Roast pumpkin, brown butter, seed dukkah **14**

Handcut fries, rosemary salt **12**

add fish of the day | **8**

add grilled pork belly | **8**

Gluten Free Menu available- Please advise your server of any allergies or dietary requirements

Something sweet? Check the cabinet or ask your server - Egmont Street at your place? 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 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.