

EGMONT ST.

E A T E R Y



LUNCH

SANDWICHES

Chipotle lamb, sultana and almond salsa, shaved brussel sprouts, sour cream **20**

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

Shaved beef cheek, leek sauerkraut, cheddar, Emmental, hot English mustard, sourdough **19**

Fried chicken, burger sauce, pickled cabbage, sesame bun **20** | add bacon **6**

LUNCH PLATES

Grilled rice cakes, tofu cream, apple, kohlrabi, espelette, slow egg, peanuts **19** | fish of the day **8**

Rye noodles, green goddess dressing, spinach, silverbeet, pickled onion, grains and seeds **16** | add smoked salmon **8**

Grilled pork belly, fermented watermelon glaze, freekah wheat, pickled peach, bok choy **25**

SIDES AND SALADS

Shaved fennel salad, watercress, pear, olive, pecorino **17** | fish of the day **8**

Confit beets, squash butter, quinoa, pumpkin seed dukkah **17** | add pork belly **8**

Cabbage fritters, honey almond sauce, green onion, chilli salt **11**

Loaded fries, refried beans, sour cream, salsa fresca, queso fresco **13**

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 lamb, 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.