

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

Ricotta cheese dumplings, asparagus, pistachio, dill, parmesan 28

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

Christmas group menus are available to view and bookings now being taken!

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.