

EGMONT ST.

EATERY



DINNER

SMALL PLATES

Housemade sourdough, cultured butter 8

Profiteroles, taleggio cream, truffle honey 10

Housemade stracciatella cheese, sweet and sour radicchio, walnuts, sourdough 20

LARGER DISHES

Fish of the day, cauliflower escabeche, clams, oregano, capers 32

Butternut squash agnolotti, almonds, spinach, sage 28

Bone in Sirloin, burnt onion béarnaise, black sesame, chervil 36

SALADS & SIDES

Roast pumpkin, brown butter, seed dukkah 13

Mixed green leaves, herb dressing, radish 9

Fried and raw brussel sprouts, romanesco, yuzu, chilli 14

Marble potatoes, black garlic, mushroom salt 12

Beetroot, nashi pears, ginger dressing, sorrel 12

VISA WELLINGTON ON A PLATE

BURGER WELLINGTON – ‘CLUCKING GOOD TIME’

Fried chicken with housemade katsu sauce, Japanese mayo, shredded cabbage, milk bun 20

Shoestring fries, bonito salt 6

BURGER WELLINGTON – LOCAL BEER & WINE MATCHES

Garage Project, ‘White Mischief’, Salted white peach sour, Aro Valley 7

Palliser Estate, Pinot Gris, 2017, Martinborough 10

Please advise your server of any allergies or dietary requirements

VOTE FOR OUR BURGER & COCKTAIL ENTRY AT VISAWOAP.COM

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

We love umami and bold flavours, and we make vegetables the hero.

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.