

EGMONT ST.

EATERY



LUNCH

Marinated minute steak, fried egg, sprouting broccoli, diavola butter **28**

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

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**

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**

Add fish of the day | **8**

Add grilled pork belly | **8**

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

EGMONT ST.

E A T E R Y



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 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.