

EGMONT ST.

E A T E R Y

CHRISTMAS SHARING MENU

Goat cheese beignet, spiced honey, rosemary

Pork terrine, pickles, house mustard

Parker house rolls, chicken fat butter

Smoked nuts

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Cold smoked salmon, buttermilk dressing, radish, basil

Grilled courgette, mint, seeds, greens

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Slow roast lamb shoulder, steamed new potato, mushroom, black garlic

Smoked eggplant, ricotta, chilli, oregano

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Chocolate cake, sherry, dried fruit, whipped cream



\$75 per person • Available lunch (minimum 6 people) and dinner (minimum 4 people) • Bookings essential

Optional wine matching: add \$45 per person

Optional Kir Royale on arrival, port and cheese to finish: add \$25 per person

Dietary requirements can be catered to, although must be advised in advance.