

# EGMONT ST.

E A T E R Y



## DINNER

### TO START

- Parker House roll, chicken fat butter 3
- Crème fraiche, smoked fish, broad beans 15
- Goat cheese beignets, spiced honey, rosemary 8
- Smoked nuts, pepitas 6
- Housemade stracciatella cheese, artichoke, oregano, sourdough 18
- Shiitake mushrooms, ricotta salata, sesame oil 12
- Beef tongue coppa, giardiniera, mascarpone 15

### LARGER PLATES

- Pork chop, bitter leaves, bacon vinaigrette, hazelnut gremolata 32
- Braised paua, dirty rice, shiitake 30
- Fish of the day, spring vegetable salad, cockles, tarragon 32
- Lamb, chinese broccoli, buttermilk, pickled green tomato, espelette 35
- Chargrilled half chicken, diavola butter, confit garlic, snowpeas 41
- Rice cake, broccoli, tofu, spring onion relish 26
- Marinated beef skirt steak, fennel, sorrel pesto 33

### SALADS & SIDES

- Baby cos, herbed pistachio butter, cured egg yolk, pecorino 17
- Newtown mixed leaves, citrus dressing, parmesan 9
- Grilled asparagus, fish sauce aioli, crispy garlic, sesame 12
- Marble potatoes, black garlic, mushroom salt 12
- Slow roasted beetroot, chickpea meringue, rhubarb, sunflower, basil 16
- Fresh out of the garden 9

**A gluten free version of our menu is available on request - please let your server know of any dietary requirements**

**Christmas set menu available to view & Christmas bookings now being taken!**

**For reservation & private/ semi-private hire enquiries: [info@egmontstreet.co.nz](mailto:info@egmontstreet.co.nz)**