

THURSDAY 19TH NOVEMBER

MENU IS SUBJECT TO
CHANGE

PLATTERS
OUR DAILY SELECTION

MEAT

House Charcuterie selection

Local olives • Daily cheese selection

Preserved garden vegetables • Swiss chard

House chutney • House bread & crackers

49 serves 2 | per extra person 22

VEGETABLE

House vegetables • House dips & chutney

Local olives • Daily cheese selection

Preserved garden vegetables • Swiss chard

House bread & crackers

49 serves 2 | per extra person 22



EGMONT
• AT •
PALLISER
EATERY

Our menu reflects the seasons, showcasing fresh, local produce, enhanced with vegetables, flowers and herbs from our garden, and exceptional produce sourced from near-by suppliers. Our joint philosophy is to deliver a food and wine experience that is a true expression of the Wairarapa, the land we call home.

LUNCH DISHES

WAIRARAPA LAMB

Ajo blanco, courgette, mint 28

CRAYFISH ROLL

Cocktail sauce 19

GRILLED OCTOPUS

Potatoes, aioli, pimento 27

CRISPY PORK BELLY

Aromatic salad, peanuts 27

ROAST EGGPLANT

Heirloom tomato, herb oil 23
add Remutaka smoked harvati 25

SPRING SALAD

Greens, grains, smoked yoghurt, dates,
foraged herbs 17 | 24

SIDES

FRIES

Truffle salt, aioli 9

GRILLED SWEETCORN

Smoked paprika, herbs 10

SWEET

MARTINBOROUGH MESS

Cream, meringue, seasonal berries 11

TORCHED APPLE CAKE

Crème fraîche gelato 12

WE PROUDLY WORK WITH LOCAL
SUPPLIERS & PRODUCERS
INCLUDING:

Drunken Nanny

Woody's farm

Tora Collective

C'est Cheese

Longbush Pork

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS