

PLATTERS OUR DAILY SELECTION

MEAT

House Charcuterie selection

Local olives • Daily cheese

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

Preserved garden vegetables • Swiss chard

House bread & crackers

49 serves 2 | per extra person 22

WE PROUDLY WORK WITH LOCAL
SUPPLIERS & PRODUCERS
INCLUDING:

Drunken Nanny

Woody's farm

Tora Collective

C'est Cheese



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 30

CRAYFISH ROLL

Cocktail sauce 20

GRILLED OCTOPUS

Potatoes, aioli, pimento 29

CRISPY PORK BELLY

Aromatic salad, peanuts 30

ROAST EGGPLANT

Heirloom tomato, herb oil 24
add Remutaka smoked harvati 27

SEASONAL SALAD

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

SIDES

HOUSE BREAD 9

GRILLED SWEETCORN

Smoked paprika, herbs 10

ASPARAGUS

Zucchini butter 11

FRIES

Truffle salt, aioli 10

SWEET

MARTINBOROUGH MESS

Cream, meringue, seasonal berries 14

TORCHED APPLE CAKE

Crème fraîche gelato 14

CHEESE

Crackers, nectarine relish 17 | 24

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS