

EGMONT ST.

E A T E R Y



BRUNCH

BREAKFAST CLASSICS

Housemade sourdough toast & preserve **8**

Eggs & sourdough – scrambled, slow or fried **13**

Granola, seasonal fruit, apple & feijoa jam, yoghurt **14**

Smoked potato hash, smoked brisket, dressed greens, chilli kraut, slow egg **23** | Add sausage **+7**

Harissa baked beans, cornbread, herb crema, avocado **18** | Add mushrooms **+7**

Avocado toast, cherry tomatoes, mint, spiced feta, sesame **18** | Add bacon **+7**

Buttermilk waffles, quince mascarpone, pecan brittle, banana, quince maple **20** | Add bacon **+7**

BREAKFAST SIDES

Bacon **7** | Spicy pork & fennel sausage **7** | Black pudding **7** | Fried halloumi **7**
Eggs (2) – scrambled, slow or fried **6** | Sourdough toast **6** | Coconut bread (gf) **7** | Cornbread (gf) **7**
Avocado ½ **6** | Greens **6** | House beans **6** | Mushrooms **7** | Fries **9**

LUNCH

Egmont power bowl, mixed grains, miso kumara, avocado, crispy kale, hummus **22**

Add slow egg **+3** | Add smoked fish **+5**

Jerk fried chicken bun, lettuce, ranch mayo, chilli cheese, pickles, shoestring fries **24**

Potato gnocchi, oyster mushroom conserva, brown butter, ricotta salata, salsa verde, hazelnuts **24**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

2.5% surcharge on credit card payments | For bookings & enquiries: www.egmontstreet.co.nz | info@egmontstreet.co.nz | Gift vouchers available



BEER & CIDER

Rotating taps – ask your server for details

Juicehead 'Mindfunk' 330ml | 5.5% | **13**

Steinlager Classic 330ml | 5.0% | **11**

ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | **12**

Duncans Pilsner 330ml | 5.2% | **12**

Croucher 'Lowrider' IPA 330ml | 2.5% | **12**

Garage Project 'Tiny' IPA 330ml | 0.5% | **10**

Hallertau Granny Smith Cider 330ml | 5.1% | **11**

Garage Project 'Tastee Hazzee' 330ml | 5.0% | **12**

BRUNCHING COCKTAILS

BLOODY MARY | Belvedere vodka, Calvados, tomato, pickles, spices **18**

GARIBALDI | Campari, fluffy orange juice **14**

MIMOSA | Cava, fresh orange juice **13**

APEROL SPRITZ | Aperol, Cava, Soda **14**

Other classic brunch drinks also available on request

NON-ALCOHOLIC

Freshly squeezed orange juice **7**

Havana Bros Juice – ask your server for today's flavour **9.5**

Karma cola | Sugar free | Gingerella | Lemmy lemonade **6.5**

Monsoon sparkling coconut water **6.5**

Antipodes 1L sparkling water **11**

ALLPRESS
ESPRESSO

COFFEE & TEA

Long black | Short black | Americano **4**

Flat White | Piccalo | Machiato **4.8**


Latte | Cappucino | Vienna | Mocha | Hot chocolate **5**

Iced coffee | Iced chocolate **5**

Cold brew **5.5**

With soy & oat alternatives available

Roxy Black – Breakfast tea **5**

 LIBERTINE BLENDS

Luxe Grey – Earl Grey **5**

Minty Ohm – Mint, manuka, rosemary **5**

Kapow – Cardamon, chili, lemongrass **5**

Runaway Rose – Elderflower, rose, lavender, vanilla **5**

Lightning Green – Sencha green, ginkgo biloba **5**

WINE | By the Glass

Listed from lightest to boldest

SPARKLING WINE

Glass | Bottle

Veuve Cliquot .NV, Champagne, FR **19 | 110**

Parés Baltà .NV, Cava, Penedès, SP **13 | 70**

Greystone .21 Pétillant Naturel Riesling, North Canterbury **18 | 85**

WHITE WINE

1/2 Glass | Glass | 1/2 Bottle | Bottle

Redmetal 'Block Five' .21, Albariño, Hawkes Bay **7.5 | 15 | 36 | 72**

Felton Road .21, Vin Gris, Central Otago **8.5 | 17 | 42 | 80**

Rippon .20, Mature Vine Riesling, Wanaka **8 | 16 | 38 | 76**

Clos Marguerite .20, Sauvignon Blanc, Marlborough **7 | 14 | 34 | 68**

Hawkeshead .21 Pinot Gris, Central Otago **8 | 16 | 36 | 72**

Collaboration 'Aurulent' .20, Chardonnay, Hawkes Bay **8 | 16 | 38 | 76**

On Giants' Shoulders .20, Chardonnay, Martinborough **7.5 | 15 | 36 | 72**

ROSÉ & ORANGE

1/2 Glass | Glass | 1/2 Bottle | Bottle

The Landing 'Boathouse' .21, Rosé, Bay of Islands **7 | 14 | 34 | 68**

Pyramid Valley .20 Orange, North Canterbury **7.5 | 15 | 36 | 72**

RED WINE

1/2 Glass | Glass | 1/2 Bottle | Bottle

The Landing .20, Vino Rosso, Bay of Islands **7.5 | 15 | 36 | 72**

Easthope 'Two Terraces' .19, Gamay, Hawkes Bay **9.5 | 17 | 43 | 85**

Framingham .20, Pinot Noir, Marlborough **7.5 | 15 | 36 | 72**

Craggy Range 'Te Kahu' .19, Bordeaux Blend, Hawkes Bay **7.5 | 15 | 36 | 72**

Fromm .19, Syrah, Marlborough **7.5 | 15 | 36 | 72**

BOTTLE ONLY AND CELLAR LIST ALSO AVAILABLE



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