

# EGMONT ST.

EATERY



## BRUNCH

### BREAKFAST | Add sides

Sourdough toast & preserve **10**

Granola, seasonal fruit, pear & apple butter, yoghurt **16**

Buttermilk waffles, hazelnut mascarpone, strawberries, lemon curd, praline, maple syrup **25**

Fried potato, avocado, smoked fish **26**

Kimchi, cheese & mustard toastie **20**

House baked beans, cornbread, salad **23** | Add halloumi **8**

Eggs & grilled sourdough – scrambled, slow or fried **15** | Add sides

Bacon & egg bun, tomato relish, aioli **18**

## SIDES

Bacon **7** | Lamb merguez sausage **7** | Black pudding **7** | Fried halloumi **8**  
Eggs (2) – scrambled, slow or fried **8** | Sourdough toast **7** | Corn bread (gf) **7** | Coconut bread (gf) **7**  
½ Avocado **6** | Greens **7** | House beans **7** | Mushrooms **7**

## LUNCH | From 11am

Market fish, spring vegetables, fregola, pea sauce **MP**

Potato Gnocchi, mushroom XO, Shiitake **26**

Fried mortadella bun, zucchini mustard pickle, aioli **16**

Cheeseburger, lettuce, pickles, onions, special sauce **20** | Add bacon **7**

Green salad **13**

Shoestring fries, ketchup **14**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS | GLUTEN FREE MENU AVAILABLE

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## APERITIVO

PORTO & TONIC | Niepoort white port, tonic **14**

AMERICANO | Campari, sweet vermouth, soda **15**

Medici Ermete Lambrusco Grasparossa .NV, Emilia-Romagna, IT **10**

## BRUNCH COCKTAILS

BLOODY MARY | Vodka, tomato, pickle brine, ESE salt **19**

HARD LEMONADE | Rum, housemade lemonade **16**

MELON MOJITO | Rockmelon vodka, mint, lime, soda **17**

SEASONAL SPRITZ | Ask your server for today's flavour **18**

SANGRIA 400ML | Red or White, rum, orange juice, tonic, fruit **31**

## WINE

### SPARKLING

Pares Balta Cava .NV, Penedes, SP **12 | 68**

Greystone 2022, Riesling Pet Nat, North Canterbury **19 | 105**

Ayala Brut Majeur .NV, Champagne, FR **23 | 130**

**WHITE** | Listed light to full bodied

Gladstone Vineyard 2022, Sauvignon Blanc, Wairarapa **14 | 65**

Nautilus Estate 2023, Albarino, Marlborough **16 | 74**

Greywacke 2022, Riesling, Marlborough **16 | 74**

Misha's 'Dress Circle' 2021, Pinot Gris, Central Otago **15 | 70**

Duas Quintas 2020, Field Blend, Douro, PT **16 | 74**

Ata Rangi 'Potiki' 2021, Chardonnay, Martinborough **18 | 82**

**ROSE & ORANGE** | Listed light to full bodied

Seresin 'Zosia' 2022, Pinot Noir Rosé, Marlborough **15 | 70**

Unkel 'Life's a Beach' 2022, Field Blend, Nelson **17 | 78**

**RED** | Listed light to full bodied

Huntress 'Kuratea' 2023, Chilled Pinot Noir, Wairarapa **16 | 74**

Deep Down 2022, Pinot Noir, Marlborough **18 | 82**

TW 'Tietjen Witters' 2018, Carmenere, Gisborne **16 | 74**

Paul Jaboulet Aîné 2019, Syrah, FR **14 | 65**

Craggy Range 'Te Kahu' 2020, Bordeaux Blend, Hawkes Bay **17 | 78**

## BEER & CIDER

Asahi | On tap **15**

Rotating tap – ask your server for today's beer

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

Heineken 330ml | 5.0% | **10**

Duncan's 'Blanco Sangria' Sour 440ml | 5.0% | **16**

DVB 'Repeat Offender' Pilsner 330ml | 5.1% | **13**

ParrotDog 'Watchdog' non-alc IPA 330ml | 0.5% | **12**

Croucher 'Lowrider' IPA 330ml | 2.5% | **13**

Hallertau 'Granny Smith' Cider 330ml | 5.1% | **13**

## NON-ALCOHOLIC

MANGO FIZZ | Mango, sparkling coconut water **11**

ESE ICED TEA | House tea blend, citrus, agave, soda **9.5**

HOUSE SODA | ask your server for today's flavour **8**

Freshly squeezed orange juice **7**

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

Karma cola | Sugar free | Gingerella | Lemmy lemonade **7**

'Monsoon' sparkling coconut water **6.5**

Antipodes 1L | Still or Sparkling **12**

## COFFEE & TEA

Long black | Short black | Americano **5**

Flat White | Piccolo | Macchiato **5.5**

Latte | Cappuccino | Mocha | Chai latte | Hot chocolate **6**

Iced mocha | Iced coffee | Iced chocolate **6**

House-made Cold Brew **6**

Soy, oat, coconut milk | **50c** Decaf | **50c**

Roxy Black – Breakfast tea **5.5**

Luxe Grey – Earl Grey **5.5**

Minty Ohm – Mint, manuka, rosemary **5.5**

Kapow – Kawakawa, chilli, lemongrass **5.5**

Runaway Rose – Elderflower, rose, lavender, vanilla **5.5**

Lightning Green – Sencha green, ginkgo biloba **5.5**

## BOTTLE & CELLAR LIST AVAILABLE