

EGMONT ST.

E A T E R Y



BRUNCH | All day

Sourdough toast & preserve **10**

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

Granola, seasonal fruit, house preserve, yoghurt **16**

Buttermilk waffles, plum mascarpone, strawberries, honey **25** | Add Bacon **7**

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

House baked beans, cornbread, onion cream **23** | Add Halloumi **8**

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

LUNCH | From 11am

Market fish, seasonal vegetables, fregola, pea sauce **37**

Chicken schnitzel, parmesan panko, smoked brassica salad **30**

Cheeseburger, ketchup, mustard, onion, pickle, American cheese **20** | Add Fries **7**

Butter lettuce, cucumber, green goddess **13**

Shoestring fries, ketchup **10**

SIDES | Add to your meal or build your own breakfast

Bacon | Lamb merguez sausage | **7**

Two Eggs – scrambled, slow or fried | Halloumi | **8**

Greens | House beans | Mushrooms | **7**

Sourdough toast | Corn bread | Potato rosti | **7**

½ Avocado | **6**

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

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



BRUNCH COCKTAILS

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

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

SUMMER CUP | Pimms, ESE berry & cucumber shrub **18**

APEROL SPRITZ | Aperol, prosecco, soda **16**

MIMOSA | Fresh OJ & prosecco **13**

WINE BY THE GLASS

SPARKLING

Quadri Prosecco DOC .NV, Veneto, IT **13 | 68**

WHITE

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

Dal Cero 2022, Soave, Roncà, IT **16 | 74**

Dal Cero 2022, Pinot Grigio, Veneto, IT **14 | 65**

Odyssey 'Illiad' Chardonnay, Gisbourne **18 | 82**

ROSE & ORANGE

Château de Hartes 2022, Bordeaux Rosé, FR **15 | 70**

RED

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

Dune 'Tirari' 2021, Chilled Red Blend, McLaren Vale, AUS **16 | 74**

Das Quintas 2020, Red blend, Douro PT **15 | 70**

Craggy Range 'Te Kahu' 2020, Bordeaux Blend, Hawkes Bay **18 | 82**

BOTTLE & CELLAR LIST AVAILABLE

BEER & CIDER

Asahi Dry | On tap | 4.5% | **15**

ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | **14**

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

Steinlager 330ml | 5.0% | **10**

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

Rochdale 'Pear' Cider 330ml | 4.5% | **12**

NON-ALCOHOLIC

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

PEACH ICED TEA | House tea blend, citrus, soda **10**

HOUSE SODA | ask your server for today's flavour **9**

Freshly squeezed orange juice **7**

Almighty juice | Guava, lime & apple **8**

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

'Monsoon' sparkling coconut water **6.5**

Sparkling water **12**

ALLPRESS COFFEE

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**

LIBERTINE TEAS | 6

Roxy Black – Breakfast tea

Luxe Grey – Earl Grey

Minty Ohm – Mint, manuka, rosemary

MATCHA

Hot or Iced | **6**