

EGMONT ST.

EATERY



DIETARY BRUNCH MENU

GF (GLUTEN FREE) DF (DAIRY FREE) VEG (VEGETARIAN) V (VEGAN)

BRUNCH | All Day

- Sourdough toast & preserve **10** VEG | GF - CORNBREAD | DF/V - NO BUTTER
Eggs & grilled sourdough – scrambled, slow or fried **15** VEG | DF - SCRAM ON REQUEST | GF - CORNBREAD
Granola, seasonal fruit, pear & apple butter, yoghurt **16** VEG | DF - NO YOGHURT
Buttermilk waffles, plum mascarpone, strawberries, thyme, maple syrup **25** VEG
Fried potato, avocado mousse, smoked fish **26** GF | VEG/V - MUSHROOMS | DF/V - SLICED AVO
Kimchi, cheese & mustard toastie **20** VEG
House baked beans, cornbread, salad **23** | Add halloumi **8** GF | VEG | DF/V - SOURDOUGH
Bacon & egg bun, tomato relish, aioli **18** GF BUN +2 | DF BUN +2

LUNCH | From 11am

- Market fish, seasonal vegetables, fregola, pea sauce **37** V - NO FISH | GF - NO FREGOLA | DF - NO BUTTER
Cheeseburger, ketchup, mustard, onion, pickle, American cheese **20** GF/DF BUN +2
Butter lettuce, cucumber, green goddess **13** GF | VEG | V - DF DRESSING
Shoestring fries, ketchup **10** V | GF | DF | VEG

SIDES | Add to your meal or build your own breakfast

- Bacon | Lamb merguez sausage | Black pudding | **7** GF | DF
Two Eggs – scrambled, slow or fried | **8** GF | DF SCRAM ON REQUEST
Halloumi | **8** GF
Greens | House beans | Mushrooms | **7** GF | DF | VEG | V
Sourdough toast | **7** DF | V | VEG
Corn bread | **7** GF | VEG
Potato rosti | **7** GF | VEG | DF
½ Avocado | **6** GF | DF | V | VEG



BRUNCH COCKTAILS

- BLOODY MARY | Vodka, tomato, pickle brine, ESE salt **19**
HARD LEMONADE | Rum, housemade lemonade **16**
SUMMER CUP | Pimms, berry & cucumber shrub **18**
APEROL SPRITZ | Aperol, cava, soda **16**
SANGRIA ^{400ML} | Red or White, rum, orange juice, tonic, fruit **31**

WINE BY THE GLASS

SPARKLING

- Pares Balta Cava .NV, *Penedes, SP* **12 | 68**
Ayala Brut Majeur .NV, *Champagne, FR* **23 | 130**

WHITE

- Gladstone Vineyard 2022, Sauvignon Blanc, *Wairarapa* **14 | 65**
Dal Cero 2022, Soave, *Roncà, IT* **16 | 74**
Amisfield 2022, Riesling, *Central Otago* **15 | 70**
Dal Cero 2022, Pinot Grigio, *Veneto, IT* **14 | 65**
Ata Rangi 'Pōtiki' 2021, Chardonnay, *Martinborough* **18 | 82**

ROSE

- 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* **17 | 78**

BOTTLE & CELLAR LIST AVAILABLE

BEER & CIDER

- Asahi | On tap | 4.5% | **16**
ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | **13**
Steinlager 330ml | 5.0% | **10**
DVB 'Repeat Offender' Pilsner 330ml | 5.1% | **13**
Croucher 'Lowrider' IPA 330ml | 2.5% | **13**
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**
ESE ICED TEA | House tea blend, citrus, agave, soda **9.5**
HOUSE SODA | *ask your server for todays flavour* **8**
Freshly squeezed orange juice **7**
Almighty Juice | Guava, apple & lime **8**
Karma cola | Sugar free | Gingerella | Lemmy lemonade **7**
'Monsoon' sparkling coconut water **6.5**
Antipodes 1L | Sparkling **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*
Kapow – *Kawakawa, chilli, lemongrass*