

# 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  
House baked beans, cornbread, onion cream **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, prosecco, soda **16**  
MIMOSA | Fresh OJ & prosecco **13**

## WINE BY THE GLASS

### SPARKLING

- Quadri Prosecco DOC .NV, Veneto, IT **13 | 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**  
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 **18 | 82**

## BOTTLE & CELLAR LIST AVAILABLE

## BEER & CIDER

- Asahi | On tap | 4.5% | **16**  
ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | **14**  
Steinlager 330ml | 5.0% | **10**  
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**  
ICED TEA | House tea blend, citrus, agave, soda **10**  
HOUSE SODA | ask your server for today's flavour **9**  
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**  
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  
Kapow – Kawakawa, chilli, lemongrass