

# EGMONT ST.

E A T E R Y



## BRUNCH

### BREAKFAST CLASSICS | FROM 8AM

Housemade sourdough toast & preserve **8**

Granola, seasonal fruit, apple & pear butter, yoghurt **14**

Buttermilk waffles, peaches, macadamia brittle, strawberry mascarpone, maple syrup **20** | add bacon **26**

Smoked potato hash, housemade pastrami, dressed greens, whipped chevre, slow egg **21** | add sausage **27**

BBQ baked beans, cornbread, herb crema, avocado, rocket **18** | add mushrooms **24**

Avocado toast, cherry tomatoes, mint, spiced feta, sesame **18** | add bacon **24**

Eggs & housemade polenta toast – scrambled, slow or fried **12** | add side:

### BREAKFAST SIDES | FROM 8AM

Bacon **6** | Pork & fennel sausage **6** | Black pudding **6** | Fried Halloumi **6**

Eggs – scrambled, slow or fried **6** | Sourdough toast **6** | Coconut bread (gf) **6** | Cornbread (gf) **6**

Avocado ½ **6** | Greens **6** | House beans **6** | Mushrooms **6** | Shoestring fries **9**

### LUNCH | FROM 11AM

Salted beef sandwich, mustard, Russian dressing, fermented cabbage, aged cheddar, pickles **20**

Fried halloumi burger, herb crema, tomato, mint, tobacco onions, shoestring fries **25**

Buttermilk fried chicken bun, yoghurt ranch, crispy lettuce, pickles, shoestring fries **25** | make it hot **27**

Grilled broccolini, wombok, tamarind dressing, rice noodles, sesame **18**

Fried Cauliflower, farro, caper mojo verde, mint yoghurt **20**

Seared market fish, snow pea, local leaves, herb dressing, pumpkin seed **MP**

CONTACT  
TRACING



A GLUTEN FREE MENU IS AVAILABLE ON REQUEST | PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

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## WINE BY THE GLASS

### Sparkling by the flute & full bottle

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

17. Palliser Estate, 'The Griffin', *Martinborough* **14 | 79**

NV. Jansz, Premium Rosé, *Tasmania*, AU **13 | 75**

NV. Parés Baltà, Cava, *Penedès*, SP **13 | 75**

### Whites by the ½ glass, glass, ½ bottle carafe & full bottle

*Crisp, refreshing*

19. Folium, Sauvignon Blanc, *Marlborough* **7 | 14 | 34 | 68**

15. Cloudy Bay, 'Te Koko', Sauvignon Blanc, *Marlborough* **10 | 19 | 47 | 95**

18. El Coto, Rioja Blanco, *Rioja*, ESP **7 | 13 | 33 | 65**

18. Rippon, Mature Vine Riesling [dry], *Wanaka* **8 | 15 | 36 | 70**

17. Kerpen, Kabinett Riesling [off dry], *Mosel*, DE **7 | 14 | 34 | 68**

18. Terras Gauda, Albariño, *Rías Baixas*, ESP **7 | 14 | 34 | 68**

*Textural, rich*

18. Javier Sanz, Verdejo, *Rueda*, ESP **7 | 13 | 33 | 65**

18. The Elder, Pinot Gris, *Martinborough* **7 | 14 | 34 | 68**

19. Easthope, Chenin Blanc [dry], *Hawkes Bay* **8 | 16 | 38 | 75**

19. Jovly, Chenin Blanc [off dry], *Vouvray*, FR **7 | 13 | 33 | 65**

16. Churton, Viognier, *Marlborough* **8 | 16 | 38 | 75**

*Chardonnay – listed from light & elegant to full & oaked*

18. Domaine Denis Race, Chablis, *Burgundy*, FR **8 | 15 | 36 | 70**

17. Bret Bros., Chardonnay, *Mâcon-Villages*, FR **8 | 16 | 38 | 75**

18. On Giants' Shoulders, Chardonnay, *Martinborough* **8 | 15 | 36 | 70**

17. Sam Harrop, 'Watchmaker', Chardonnay, *Hawkes Bay* **8 | 16 | 38 | 75**

16. Greywacke, Chardonnay, *Marlborough* **8 | 15 | 36 | 70**

16. Columbia Crest, Chardonnay, *Washington State*, USA **7 | 13 | 33 | 65**

### Rose & Orange by the ½ glass, glass, ½ bottle carafe & full bottle

19. Château Roubine, 'La Vie en Rosé', *Côtes de Provence*, FR **7 | 14 | 34 | 68**

18. Jauma, 'Great Xpectations', Rosé, AU **9 | 17 | 39 | 80**

20. The Elder, Orange, *Martinborough* **8 | 16 | 38 | 75**

19. Pyramid Valley, Orange, *North Canterbury* **8 | 15 | 36 | 70**

### Reds by the ½ glass, glass, ½ bottle carafe & full bottle

*Elegant, light*

18. Easthope, 'Two Terraces', Gamay, *Hawkes Bay* **8 | 16 | 40 | 77**

19. Kalleske, 'Parallax', Grenache, *Barossa Valley*, AU **9 | 17 | 42 | 80**

18. Frank Cornelissen, 'Susucaru', Rosso blend, *Etna*, IT **9 | 17 | 42 | 80**

20. Decibel, 'Giunta', Malbec Nouveau, *Hawkes Bay* **7 | 14 | 34 | 68**

*Pinot Noir – listed from savoury to fruit forward*

16. Domaine Arnoux, Choresy-Lés-Beaune, *Burgundy*, FR **9 | 17 | 42 | 80**

18. Devotus, 'Aprentis of Devotus', Pinot Noir, *Martinborough* **8 | 16 | 38 | 75**

16. Mountford Estate, 'Liaison' Pinot Noir, *North Canterbury* **8 | 15 | 36 | 70**

17. Mount Edward, Pinot Noir, *Central Otago* **8 | 16 | 40 | 77**

*Plush, full*

18. Ant Mckenzie, 'Craft Farm', Syrah, *Hawkes Bay* **8 | 16 | 38 | 75**

15. Seghesio, Zinfandel, *Sonoma County*, US **8 | 16 | 40 | 77**

11. Pianirossi, 'Solus', Sangiovese / Montepulciano, *Tuscany* IT **8 | 16 | 40 | 77**

17. Frank Cornelissen, 'MunJebel', Nerello Macalese, *Etna*, IT **15 | 30 | 73 | 145**

17. J.L. Chave, 'Mon Coeur', Syrah/Grenache, *Côte-du-Rhône*, FR **8 | 15 | 36 | 70**

19. The Landing, 'Boathouse Rosso', Sangiovese blend, *Bay of Islands* **8 | 16 | 38 | 75**

*Powerful, bold*

17. Terrazas de los Andes, Malbec, *Mendoza*, AR **7 | 14 | 34 | 68**

18. Molly Dooker, 'The Boxer', Shiraz, *Barossa Valley*, AU **8 | 16 | 40 | 77**

15. Château Fonbel, St. Emillion Grand Cru, *Bordeaux*, FR **12 | 23 | 57 | 115**

15. Marqués de Riscal, 'Riserva', Tempranillo, *Rioja*, ESP **9 | 17 | 42 | 80**

18. Craggy Range, 'Te Kahu', Bordeaux Blend, *Hawkes Bay* **8 | 15 | 36 | 70**

14. Ustages, Garnacha / Tempranillo / Red Blend, *Priorat*, ESP **9 | 18 | 44 | 88**

## CELLARED SELECTION

18. Millton Libiamo, Orange, *Gisborne* **75**

15. Amisfield, 'RKV', Pinot Noir, *Central Otago* **250**

13. Giorgio Pelissero, 'Nubioula', Barbaresco, *Piedmont*, IT **125**

08. Costers del Siurana, Clos de l'Obac, *Priorat*, SP **220**

16. Jean Foillard, Morgon, *Côtes de Py*, *Beaujolais*, FR **MAGNUM | 395**

## BEER & CIDER

*Revolving local guest tap available*

Capital Cider Co., 'Easy Rider', Medium Cider, 5.0%, *Nelson* **14**

Garage Project, 'Fugazi', Low-alcohol ale, 2.4%, *Te Aro* **12**

Garage Project, 'Noon Juice', Sessionable Hazy IPA, 3.4%, *Te Aro* **11**

Steinlager, Lager, 5%, *Auckland* **11**

ParrotDog, 'Nice', Lager, 4.5%, *Lyall Bay* **12**

Urbanaut, 'Brixton' Pale Ale, 4.4%, *Auckland* **13**

Keruru, 'Apex', Hoppy APA, GF, 5.8%, *Maidstone* **13**

## COCKTAILS

Egmont St. Bloody Mary **17** | Aperol Spritz **14** | Tom Collins **16**

Mimosa – Made with freshly pressed orange **13**

*Classic cocktails available on request*

## HANDCRAFTED MIXED BEVERAGE & NON ALCOHOLIC

Freshly squeezed orange juice **7** | Housemade fresh Earl Grey lemonade **9**

Cold pressed juice | Ask your server for today's blend **9**

Egmont house iced tea | Black & rose tea, marmalade, lemon **11**

Palm tree highball | Coconut water, apple syrup, lime, mint **12**

Passionfruit spritz | Fresh orange, passionfruit syrup, lemon **12**

Karma Cola & light cola **6.5** | Gingerella **6.5** | Lemmy **6.5**

CoAqua Coconut water **6.5** | Plimmerton Crisp apple kombucha **7**

Antipodes 1l sparkling water **11** | 1l still water **11**

## COFFEE & TEA

**eighthirty** barista crafted coffee

*Hot varieties or housemade coldbrew  
with soy & oat alternatives available.*



## LIBERTINE BLENDS

Roxy Black – Breakfast tea | Luxe Grey – Earl Grey

Kapow – Cardamon, chilli, lemongrass | Minty Ohm – Mint, manuka, rosemary

Runaway Rose – Elderflower, rose, lavender, vanilla

Lightning Green – Sencha green, ginkgo biloba



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EATERY

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of the Wairapa & created to match  
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