

EGMONT ST.

EATERY



BRUNCH

BREAKFAST CLASSICS | FROM 8AM

Housemade sourdough toast & preserve **8**

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

Buttermilk waffles, quince mascarpone, peacharine, macadamia brittle, quince maple syrup **20** | add bacon **26**

Smoked potato hash, housemade bacon, dressed greens, kimchi, 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) **7** | Cornbread (gf) **7**

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

LUNCH | FROM 11AM

Smoked Merguez hotdog, harissa ketchup, mustard yoghurt, fermented cabbage, shoestring fries **22**

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**

Thai noodle salad, pickled cucumber, red pepper, tamarind dressing, crispy shallot **18**

Fried Brussels sprouts, farro, caper mojo verde, pickled cauliflower, mint yoghurt, hazelnut **20**

Seared market fish, fennel & apple salad, kombucha beurre blanc **MP**

CONTACT
TRACING



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

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



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. Cloudy Bay, 'Pelorus', Sparkling Rosé, *Marlborough* 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

20. Deep Down, Sauvignon Blanc, *Marlborough* 7 | 14 | 34 | 68
19. Rippon, Mature Vine Riesling [dry], *Wanaka* 8 | 15 | 36 | 70
17. Kerpen, Kabinett Riesling [off dry], *Mosel*, DE 7 | 14 | 34 | 68
19. O Do Avo Marcelo, Albariño, *Rias Baixas*, ESP 7 | 14 | 34 | 68

Textural, rich

19. The Elder, Pinot Gris, *Martinborough* 7 | 14 | 34 | 68
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 Chevallier, Chablis, *Burgundy*, FR 8 | 15 | 36 | 70
18. On Giants' Shoulders, Chardonnay, *Martinborough* 8 | 15 | 36 | 70
18. Sam Harrop, 'Watchmaker', Chardonnay, *Hawkes Bay* 8 | 16 | 38 | 75
16. Greywacke, Chardonnay, *Marlborough* 8 | 15 | 36 | 70
18. Bogle, 'Phantom', Chardonnay, *California*, USA 8 | 15 | 36 | 70

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

19. Château Roubine, 'La Vie en Rosé', Rosé, *Côtes de Provence*, FR 7 | 14 | 34 | 68
18. Frank Cornelissen, 'Susucaru', Rosato blend, Rosé, *Etna*, IT 9 | 17 | 42 | 80
20. Wooing Tree, "Blondie", Blanc de noir, *Central Otago* 7 | 14 | 34 | 68
20. The Elder, Orange, *Martinborough* 8 | 16 | 38 | 75

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

Elegant, light

19. Easthope, 'Two Terraces', Gamay, *Hawkes Bay* 8 | 16 | 40 | 77
20. Decibel, 'Giunta', Malbec Nouveau, *Hawkes Bay* 7 | 14 | 34 | 68

Pinot Noir – listed from savoury to fruit forward

16. Domaine Arnoux, Choresy-Lès-Beaune, *Burgundy*, FR 9 | 17 | 42 | 80
18. Devotus, 'Aprentis of Devotus', Pinot Noir, *Martinborough* 8 | 16 | 38 | 75
17. Black Estate, "Home", Pinot Noir, *North Canterbury* 8 | 16 | 40 | 77
18. Mount Edward, Pinot Noir, *Central Otago* 8 | 16 | 40 | 77

Plush, full

19. The Landing, 'Boathouse Rosso', Sangiovese blend, *Bay of Islands* 8 | 16 | 38 | 75
18. J.L Chave, 'Mon Coeur', Syrah/Grenache, *Côte-du-Rhône*, FR 8 | 15 | 36 | 70
18. Ant Mckenzie, 'Craft Farm', Syrah, *Hawkes Bay* 8 | 16 | 38 | 75

Powerful, bold

18. Terrazas de los Andes, Malbec, *Mendoza*, AR 7 | 14 | 34 | 68
17. Mount Langi Ghiran, 'Cliff Edge', Shiraz, *Grampians*, AU 7 | 14 | 34 | 68
16. Marqués de Riscal, 'Riserva', Tempranillo, *Rioja*, ESP 9 | 17 | 42 | 80
18. Craggy Range, 'Te Kahu', Bordeaux Blend, *Hawkes Bay* 8 | 15 | 36 | 70

CELLARED SELECTION

12. Bollinger, 'La Grande Année 2012', *Champagne*, FR 350
18. Frank Cornelissen, 'MunJebel' Blanco, white blend, *Etna*, IT 125
17. Frank Cornelissen, 'MunJebel', Nerello Macalese, *Etna*, IT 145
20. Easthope, Chenin Blanc [dry], *Hawkes Bay* 75
16. Cloudy Bay, 'Te Koko', Sauvignon Blanc, *Marlborough* 95
15. Amisfield, 'RKV', Pinot Noir, *Central Otago* 250
15. Paul Jaboulet Aîné, Hermitage Blanc, *Côte du Rhône*, FR 230
16. Jean Foillard, Morgon, Côtes de Py, *Beaujolais*, FR 160
16. Jean Foillard, Morgon, Côtes de Py, *Beaujolais*, FR MAGNUM | 320

BEER & CIDER

Revolving local guest tap available

- Capital Cider Co., 'Easy Rider', Medium Cider, 440ml, 5.0%, *Nelson* 14
North End, 'Petit Luna', Hibiscus & Lime Sour, 330ml, 4.0%, *Waikanae* 14
Steinlager, Lager, 330ml, 5%, *Auckland* 11
ParrotDog, 'Birdseye', Hazy IPA, 330ml, 5.8%, *Lyall Bay* 12
Workshop Brewing, 'Raglan Pale Ale', 330ml, 5.4%, *Raglan* 13
Garage Project, 'Fugazi', Session Ale, 330ml, 2.2%, *Aro Valley* 12
Kereru, 'Apex', Hopy APA, GF, 330ml, 5.8%, *Maidstone* 13
ParrotDog, Lager, 330ml, 4.5%, *Lyall Bay* 12

BRUNCHING COCKTAILS

- Egmont St. Bloody Mary 17 | Aperol Spritz 14 | Tom Collins 14
Mimosa – Made with freshly pressed orange 13

Classic cocktails available on request

HANDCRAFTED 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 10
Palm tree highball | Coconut water, apple syrup, lime, mint 12
Passionfruit spritz | Fresh orange, passionfruit syrup, lemon 12
Karma Light cola 6.5 | **Gingerella** 6.5
Pete's Natural Lemonade 6.5 | **Lime-o-nade** 6.5 | **Cola** 6.5
Plimmerton Crisp apple kombucha 7 | **Coconut water** 6.5
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 locally blended tea

Please ask your server for blends