

# 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, quince mascarpone, mandarin, 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** | Spicy 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, saffron creamed leeks, green salad, hazelnuts **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*

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**

18. Nautilus, Albariño, *Marlborough* **7 | 14 | 34 | 68**

*Textural, rich*

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

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

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**

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

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

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

12. Seresin, 'Raupo Creek', Pinot Noir, *Marlborough* **9 | 17 | 42 | 80**

*Plush, full*

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

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

19. Domaine D'Andezon, 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**

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. Pyramid Valley, Orange, *North Canterbury* **70**

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 **MAGNUM | 320**

## BEER & CIDER

### Revolving local guest tap available

Capital Cider Co., 'Easy Rider', Medium Cider, 440ml, 5.0%, *Nelson* **14**

ParrotDog, 'Glen', Boysenberry Sour, 440ml, 5.1%, *Lyal Bay* **16**

Steinlager, Lager, 330ml, 5%, *Auckland* **11**

ParrotDog, 'Birdseye', Hazy IPA, 330ml, 5.8%, *Lyal 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', Hopyy APA, GF, 330ml, 5.8%, *Maidstone* **13**

## 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 **9.5**

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 12**

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

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

## COFFEE & TEA

**ALLPRESS**  
ESPRESSO

Hot varieties or housemade cold brew  
with soy & oat alternatives available.



### LIBERTINE BLENDS

Roxy Black – Breakfast tea

Luxe Grey – Earl Grey

Minty Ohm – Mint, manuka, rosemary

Kapow – Cardamon, chili, lemongrass

Runaway Rose – Elderflower, rose, lavender, vanilla

Lightning Green – Sencha green, ginkgo biloba