

EGMONT ST.

E A T E R Y



BRUNCH | GLUTEN FREE

BREAKFAST CLASSICS | FROM 8AM

Housemade coconut toast & preserve **9**

Smoked potato hash, housemade bacon, dressed greens, kimchi, slow egg **21** | add sausage **27**

BBQ baked beans, cornbread, herb crema, avocado, rocket **19** | add mushrooms **25**

Avocado on coconut toast, cherry tomatoes, mint, spiced feta, sesame **19** | add bacon **25**

Eggs & gluten free toast – scrambled, slow or fried **13** | add side:

BREAKFAST SIDES | FROM 8AM

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

Eggs – scrambled, slow or fried **6** | Coconut bread (gf) **7** | Cornbread (gf) **7**

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

LUNCH | FROM 11AM

Buttermilk fried chicken gluten free bun, yoghurt ranch, crispy lettuce, pickles **26** | make it hot **28**

Fried halloumi burger, herb crema, tomato, mint, tobacco onions, gluten free bun, shoestring fries **26**

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





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
16. Cloudy Bay, 'Te Koko', *Sauvignon Blanc, Marlborough* 10 | 19 | 47 | 95
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, Rías Baixas, ESP* 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
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, *Chorey-Lés-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
19. Molly Dooker, 'The Boxer', *Shiraz, Barossa Valley, AU* 8 | 16 | 40 | 77
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
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* 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, 440ml, 5.0%, Nelson* 14
Keruru, 'Apex', *Hoppy 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

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

Roxy Black – *Breakfast tea*

Luxe Grey – *Earl Grey*

Minty Ohm – *Mint, manuka, rosemary*

Kapow – *Cardamon, chilli, lemongrass*

Runaway Rose – *Elderflower, rose, lavender, vanilla*

Lightning Green – *Sencha green, ginkgo biloba*