

EGMONT ST.

E A T E R Y



BRUNCH | GLUTEN FREE

BREAKFAST CLASSICS | FROM 8AM

Housemade coconut toast & preserve **9**

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

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** | Spicy 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, saffron creamed leeks, green salad, hazelnuts **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. 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
18. Palliser Estate, Sauvignon Blanc, *Martinborough* 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-Lés-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
19. Jovly, Chenin Blanc [off dry], *Vouvray*, FR 65
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
Keruru, 'Apex', Hopy 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, chilli, lemongrass
Runaway Rose – Elderflower, rose, lavender, vanilla
Lightning Green – Sencha green, ginkgo biloba