

# EGMONT ST.

E A T E R Y



## BREAKFAST

- Granola, seasonal fruit, yoghurt, honey - toasted or bircher\* **15**
- Coconut pudding, cashew crumble, lime and ginger syrup, seasonal fruit jam **14**
- Persimmon on sourdough toast, ricotta, orange marmalade, anise **17** | Add bacon **23**
- BBQ baked beans, cornbread, rocket, avocado, herb crema **19** | Add mushrooms **25**
- Brioche french toast, slow roast quince, apple curd, cinnamon crumble, maple **20** | Add bacon **26**
- Smoked potato hash, ham hock, caramelised onion, mustard, sage, slow egg **22** | Add sausage **28**
- Grilled rice cakes, housemade XO, slow egg, aromatic salad **18**
- Smoked whitefish hashbrown, soft boiled egg, watercress, radish, crème fraiche **19**
- Fontina cheese omelette, chives, frisee salad, soft herb dressing **18**
- Eggs & housemade toast – scrambled, slow or fried **11** | Add side:

*\*Gluten Free option not available*

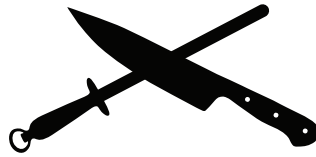
## SIDES

- Bacon **6** | Pork & fennel sausage **6** | Black Pudding\* **6**
- Avocado **6** | Greens **6** | House beans **6** | Mushrooms **6**
- Sourdough toast\* **4** | Coconut bread (gf) **5** | Cornbread (gf) **5**
- Kibbled wheat toast\* **4** | Eggs – scrambled, slow or fried **5**

*Please let your server know of any dietary requirements*

*For bookings & function enquiries: [www.egmontstreet.co.nz](http://www.egmontstreet.co.nz) | [info@egmontstreet.co.nz](mailto:info@egmontstreet.co.nz)*

*Dinner available Tuesday – Saturday | Breakfast & lunch available Monday – Friday | Brunch available weekends*



## BRUNCH DRINKS

### COCKTAIL

The Egmont Elderflower Bellini **16**

Aperol Spritz - Traditional **14** | Yuzu **14**

The Egmont Bloody Mary **16** | Truffled Bloody Mary **18**

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

### BEER & CIDER

*Revolving local guest taps available*

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

Hallertau, Granny Smith Apple Cider, 5.1%, NZ **13**

Garage Project, 'Fugazi' Session Ale, 2.2%, NZ **12**

### BRUNCHING BUBBLES

*Glass, Bottle*

Veuve Clicquot, NV, Reims, Champagne, FR **19 / 110**

Palliser Estate, 'The Griffin', 2015, NZ **14 / 79**

Jansz, Sparkling Rose, NV, AU **13 / 75**

### BRUNCHING WINES

*Glass, ½ Bottle, Bottle*

The Elder, Pinot Noir Rosé, 2018, NZ **14 / 34 / 68**

Schloss Lieser, Kabinett Riesling, 2016, DE **17 / 39 / 80**

Palliser Estate, Pinot Gris, 2017, NZ, **14 / 34**

### HANDCRAFTED BEVERAGES

Egmont House Iced Tea **8** | Housemade Lemonade **8**

**Palm Springs** Peach, apple syrup, guava, lemon, coconut water **12**

**St. Joseph's Spritz** Passionfruit, cranberry, mint, guava, basil **12**

**Boysenberry Blush** Boysenberry & vanilla puree, thyme syrup, lemon, summer-berry bitters, soda **12**

**Cucumber Cooler** Fresh cucumber juice, lime, lemon, mint, simple syrup, soda **12**

### JUICE, SODA & KOMBUCHA

**Karma** Cola **6.5** | Light Cola **6.5** | Gingerella **6.5** | Lemmy Lemonade **6.5**

Freshly squeezed orange juice **7** | **Almighty organic juice** Guava Lime and Basil **6.5** | **Apple 6.5**

**Coaqua** Coconut Water **6.5** | **Remedy** Original kombucha **7**

### COFFEE & TEA

**eighthirty** coffee, barista crafted - available as a variety of hot options & housemade cold-brew

**Libertine Tea** | Roxy Black – Breakfast tea

Luxe Grey – Earl Grey

Kapow – Cardamon, chilli, lemongrass

Minty Ohm – Mint, manuka, rosemary

Runaway Rose – Eldeflower, rose, lavender, vanilla

Lightning Green – Sencha green, ginkgo biloba

*Our full wine and beverage list is available on request, please ask your server*

