

EGMONT ST.

EATERY



BREAKFAST

Granola, seasonal fruit, yoghurt, honey - toasted or bircher* **15**

Coconut pudding, cashew crumble, lime and ginger syrup, stonefruit jam **14**

Figs on sourdough toast, mascarpone, new season grape jelly, shiso **17** | Add bacon **23**

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

Brioche french toast, strawberry rhubarb compote, ginger anglaise, pink pepper meringue **20** | Add bacon **26**

Smoked potato hash, ham hock, peas, mint, spring onion, slow egg, lemon **22** | Add pork and fennel 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 & toast – scrambled, slow or fried **10** | Add side:

**Gluten Free option not available*

SIDES

Bacon **6** | Pork & fennel sausage **6** | Black Pudding* **6**

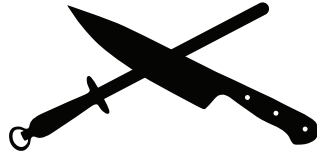
Greens **6** | House beans **6** | Avocado **6** | Mushrooms **6**

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 reservation & private / semi-private hire enquiries: info@egmontstreet.co.nz



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 **12**

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

Garage Project, 'Fugazi' Session Ale, 2.2%, NZ **11**

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

