

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**

Open grilled halloumi sandwich, avocado, pea, roast capsicum, perorino, watercress Genovese, dukkah **19**

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

Ricotta pancakes, confit summer berries, pecan brittle, strawberry curd, ginger mascarpone* **20** | Add bacon **26**

Smoked potato hash, housemade pastrami, pickle & mustard crème fraîche, spinach, slow egg **21**

Grilled rice cake, pinenut & black garlic cream, confit turnip, slow egg, sorrel **19** | Add greens **25**

Smoked whitefish hashbrown, soft boiled egg, watercress, radish, crème fraîche **19**

Fontina cheese omelette, chives, frisee salad, soft herb dressing **18** | Add bacon **23**

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** | Smoked salmon **6**

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

Sourdough toast* **4** | Coconut bread (gf) **5** | Cornbread (gf) **5**

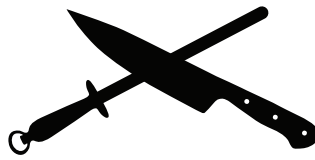
Kibbled wheat toast* **4** | Eggs – scrambled, slow or fried **5**

**Gluten Free option not available*

All dishes may be gluten free unless marked with an asterisk, please let us know of any dietary requirements

For bookings & function enquiries: www.egmontstreet.co.nz | info@egmontstreet.co.nz

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



BREAKFAST BEVERAGES

COCKTAIL

Aperol Spritz **14**

The Egmont Elderflower Bellini **16**

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', 2016, NZ **14 / 79**

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

BRUNCHING WINE

Glass | ½ Bottle | Bottle

Ata Rangi, Rosé, 2019, NZ **13 / 33 / 65**

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

Palliser Estate, Pinot Gris, 2018, NZ, **14 / 34 / 70**

HANDCRAFTED BEVERAGES

Egmont House Iced Tea **8** | Housemade fresh pink lemonade **8**

Palm Tree Highball Coconut water, apple syrup, soda, mint **12**

Passionfruit Spritz Fresh orange, passionfruit syrup, fresh lemon **12**

Why not spike any of the above with our house spirits?

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**

Monsoon Sparkling Coconut Water **6.5** | **Plimmerton** Crisp Apple kombucha **7**

COFFEE & TEA

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

Soy, Coconut & Almond milk alternatives available

LIBERTINE BLENDS **tea** | Roxy Black – Breakfast tea

Luxe Grey – Earl Grey

Kapow – Cardamon, chilli, lemongrass

Minty Ohm – Mint, manuka, rosemary

Runaway Rose – Elderflower, rose, lavender, vanilla

Lightning Green – Sencha green, ginkgo biloba

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

