

EGMONT ST.

E A T E R Y



BRUNCH

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

Smashed avocado, kibble wheat toast, ricotta salata, pickled red onions **19**

BBQ baked beans, cornbread, rocket, avocado, herb crema **19**

Baby cos lettuce, creamy dill dressing, olives, pumpkin seeds **15** | Add smoked salmon **21**

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 **22**

Fish of the day, Jersey benne potato, pearl onion, peas, rouille **28**

Grilled rice cakes, housemade XO, slow egg, aromatic salad **22** | Add fish **29**

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

The Egmont beef burger, house cheese, tobacco onion, pickles, sauce **20** | Add bacon **26**

Cucumber salad, dried tomato, white anchovy, herb aioli, pickled peppers, bread crumbs **20**

Pork belly, crackling, heirloom tomato, pickled jalapeno, aioli, rocket, milk bread **20**

Eggs & toast – scrambled, slow or fried **10** | Add side:

SIDES

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

Greens **6** | House beans **6** | Avocado ½ **6** | Mushrooms **6**

Sourdough toast **4** | Gluten free bread **5** | Cornbread (GF) **5**

Eggs – scrambled, slow or fried **5**

Shoestring Fries **8**

A gluten free version of our menu is available on request - please let your server know of any dietary requirements

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

EGMONT ST.

EATERY



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**

CHAMPAGNE & METHODE TRADITIONELLE – Glass, Bottle

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

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

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

BRUNCHING WINE – Glass, ½ Bottle, Bottle

The Elder, Pinot Noir Rosé, 2017, *Martinborough, NZ* **14 / 34 / 68**

Schloss Lieser, Kabinett Riesling, Off Dry Style, 2016, *Mosel, DE* **17 / 39 / 80**

Palliser Estate, Pinot Gris, 2017, *Martinborough, NZ*, **14 / 34 / 68**

BEER & CIDER

Urbanaut, 'Brixton' Pale Ale, *Auckland, NZ* **12**

Hallertau, Granny Smith Apple Cider, *Auckland, NZ* **13**

Garage Project, 'Fugazi' Session Ale (2.2%), *Aro Valley, NZ* **9**

JUICE, SODA & KOMBUCHA

Freshly squeezed orange juice **7** | Egmont House Iced Tea **8** | Homemade Lemonade **8**

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

Almighty organic Guava Lime and Basil **6.5** | Apple **6.5** |

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

COFFEE & TEA

Black coffee **4** | Flat White **4.8** | Cappuccino **5** | Latte **5** | Hot chocolate **5** | Chai latte **5**

Irish coffee **15** | Liqueur coffee **16** | Espresso Martini **16**

T leaf tea | NZ Breakfast, Earl Grey, Chai, Peppermint, Chamomile, Berry, Green + Jasmine, Rooibos **5**

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