

# EGMONT ST.

EATERY



## BRUNCH

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**

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** | Add pork and fennel sausage **28**

Grilled rice cakes, housemade XO, slow egg, aromatic salad **18** | Add fish **26**

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**

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 **6** | Mushrooms **6**

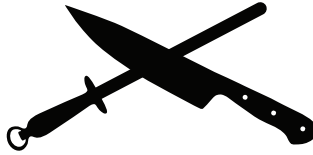
Sourdough toast **4** | Coconut bread (GF) **5** | Cornbread (GF) **5**

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](mailto: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**

### BRUNCHING BUBBLES & WINE – Glass, Bottle | Glass, ½ Bottle, 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**

The Elder, Pinot Noir Rosé, 2018, *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, 4.4%, *Auckland, NZ* **12**

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

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

### HANDCRAFTED BEVERAGES

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

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

**St. Josephs 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

**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*