

# EGMONT ST.

E A T E R Y



## BRUNCH

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

Poached tamarillo, salted buffalo curd, buckwheat, hazelnuts, sumac, maple **14**

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**

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**

Black pudding sandwich, egg, fontina cheese, mustard pickle **18**

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*

**Christmas group menus are available to view and bookings now being taken!**

**For reservation & private / semi-private hire enquiries: [info@egmontstreet.co.nz](mailto: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*