

EGMONT ST.

E A T E R Y



BRUNCH

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

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

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

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

Smoked whitefish hashbrown, soft boiled egg, watercress, radish, crème fraiche **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 **22** | Add fish **29**

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

Pork rilette sandwich, piccalilli, potato chips, rocket, milk bread **19**

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** | Coconut bread (gf) **5** | Cornbread (gf) **5**

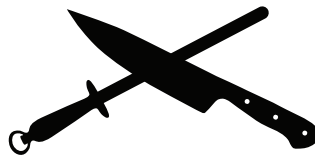
Eggs – scrambled, slow or fried **5**

Shoestring Fries **8**

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

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

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



BRUNCH DRINKS

COCKTAIL

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

