

# EGMONT ST.

EATERY



## 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**
- Shaved fennel salad, radicchio, olives, pears, roast shallot vinaigrette **17** | Add fish **25**
- Austrian pancake, apple and pear compote, whey caramel, pistachio **18** | Add bacon **24**
- Smoked potato hash, pork and fennel sausage, mushroom conserva, broccolini, slow egg **22**
- Grilled rice cakes, tofu cream, apple, kohlrabi, slow egg, espelette, cashews **19** | Add fish **27**
- Smoked whitefish hashbrown, soft boiled egg, watercress, radish, crème fraiche **19**
- Steamed clams, housemade XO, pork belly, chilli, spring onion **24**
- The Egmont beef burger, house cheese, tobacco onion, pickles, sauce **20** | Add bacon **6**
- 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)**

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## 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*