

EGMONT ST.

EATERY



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BRUNCH

BREAKFAST CLASSICS | FROM 8AM

Housemade sourdough toast & preserve **8**

Granola, seasonal fruit, nectarine butter, yoghurt **13**

Smoked potato hash, housemade pastrami, caramelised onion, feta, slow egg **21** | add black pudding **27**

BBQ baked beans, cornbread, herb crema, radish, pickled shaved carrot **18** | add mushrooms **24**

Ricotta pancakes, confit mandarin, pecan brittle, mandarin curd, ginger mascarpone, maple syrup **20** | add bacon **26**

Salted beef sandwich, mustard, pickles, housemade smoked stracciatella cheese, fontina, spicy potato chips **20**

Open halloumi sandwich, avocado, mint, shallots, dukkah, piquanté peppers **21** | add bacon **27**

Eggs & housemade polenta toast – scrambled, slow or fried **12** | add side:

BREAKFAST SIDES | FROM 8AM

Bacon **6** | Pork & fennel sausage **6** | Black pudding **6** | Halloumi **6**

Eggs – scrambled, slow or fried **6** | Sourdough toast **6** | Coconut bread (gf) **6** | Cornbread (gf) **6**

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

BURGERS | FROM 11AM

Egmont cheeseburger - beef patty, Swiss, burger sauce, tobacco onions, pickles, shoestring fries **25**

Mushroom burger - crumbed & smoked Portobello, Swiss, slow onions, Russian dressing, pickles, shoestring fries **25**

Bump it up - add beef patty **8** | add bacon **6** | add halloumi **6**

LUNCH | FROM 11AM

Buttermilk fried chicken piadina, ranch, crispy lettuce, pickles **22**

Grilled asparagus, freekeh, local leaves, whitloof, pickled kohlrabi, radish, herb dressing **20**

Smoked & roasted cauliflower, buckwheat, crispy brussel sprouts, housemade maple bacon, mint yoghurt **20**

Wild nasturtium gnocchi, radish, cauliflower, burnt onion puree **SMALL 16 LARGE 28**

Add seared market fish **MP**

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

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WINE BY THE GLASS

Sparkling by the flute & full bottle

- NV. Veuve Cliquot, *Champagne*, FR 19 | 110
16. Palliser Estate, 'The Griffin', *Martinborough* 14 | 79
NV. Jansz, Premium Rosé, *Tasmania*, AU 13 | 75

Whites by the ½ glass, glass, ½ bottle carafe & full bottle

Crisp, refreshing

19. Folium, Sauvignon Blanc, *Marlborough* 7 | 14 | 34 | 68
15. Cloudy Bay, 'Te Koko', Sauvignon Blanc, *Marlborough* 10 | 19 | 47 | 95
18. Rippon, Mature Vine Riesling [dry], *Wanaka* 8 | 15 | 36 | 70
16. Schloss Lieser, Riesling [off dry], *Mosel*, DE 8 | 15 | 36 | 70
18. Avó Marcelo, Albariño, *Rías Baixas*, ESP 7 | 13 | 33 | 65

Textural, rich

18. The Elder, Pinot Gris, *Martinborough* 7 | 14 | 34 | 68
17. Monastero, Local white blend, *Bianco Lazio*, IT 8 | 15 | 36 | 70
19. Easthope, Chenin Blanc [dry], *Hawkes Bay* 8 | 16 | 38 | 75
19. Jovly, Chenin Blanc [off dry], *Vouvray*, FR 7 | 13 | 33 | 65
16. Churton, Viognier, *Marlborough* 8 | 16 | 38 | 75

Chardonnay – listed from light & elegant to full & oaked

18. Domaine Denis Race, Chablis, *Burgundy*, FR 8 | 15 | 36 | 70
17. Bret Bros., Chardonnay, *Mâcon-Villages*, FR 8 | 16 | 38 | 75
18. On Giants' Shoulders, Chardonnay, *Martinborough* 8 | 15 | 36 | 70
17. Sam Harrop, 'Watchmaker', Chardonnay, *Hawkes Bay* 8 | 16 | 38 | 75
16. Greywacke, Chardonnay, *Marlborough* 8 | 15 | 36 | 70
15. Columbia Crest, Chardonnay, *Washington State*, USA 7 | 13 | 33 | 65

Rose & Orange by the ½ glass, glass, ½ bottle carafe & full bottle

19. Ata Rangī, Rosé, *Martinborough* 7 | 14 | 34 | 68
18. Jauma, 'Great Xpectations', Rosé, AU 9 | 17 | 39 | 80
18. Millton Libiamo, Orange, *Gisborne* 8 | 16 | 38 | 75

Reds by the ½ glass, glass, ½ bottle carafe & full bottle

Elegant, light

18. Easthope, 'Two Terraces', Gamay, *Hawkes Bay* 8 | 16 | 40 | 77
19. Kalleske, 'Parallax', Grenache, *Barossa Valley*, AU 9 | 17 | 42 | 80
18. Frank Cornelissen, 'Susucaru', Rosso blend, *Etna*, IT 9 | 17 | 42 | 80
20. Decibel, 'Giunta', Malbec Nouveau, *Hawkes Bay* 7 | 14 | 34 | 68

Pinot Noir – listed from savoury to fruit forward

16. Domaine Arnoux, Chorey-Lés-Beaune, *Burgundy*, FR 9 | 17 | 42 | 80
16. On Giants' Shoulders, Pinot Noir, *Martinborough* 8 | 16 | 38 | 75
17. Mount Edward, Pinot Noir, *Central Otago* 8 | 16 | 40 | 77

Plush, full

16. Ant Mckenzie, 'Craft Farm', Syrah, *Hawkes Bay* 8 | 16 | 38 | 75
15. Seghesio, Zinfandel, *Sonoma County*, US 8 | 16 | 40 | 77
11. Pianirossi, 'Solus', Sangiovese / Montepulciano, *Tuscany* IT 8 | 16 | 40 | 77
17. Frank Cornelissen, 'MunJebel', Nerello Macalese, *Etna*, IT 15 | 30 | 73 | 145
17. J.L. Chave, 'Mon Coeur', Syrah/Grenache, *Côte-du-Rhône*, FR 8 | 15 | 36 | 70

Powerful, bold

17. Terrazas de los Andes, Malbec, *Mendoza*, AR 7 | 14 | 34 | 68
16. Helderberg, Cabernet Sauvignon, *Stellenbosch*, SA 7 | 13 | 33 | 65
18. Molly Dooker, 'The Boxer', Shiraz, *Barossa Valley*, AU 8 | 16 | 40 | 77
18. Château Fonbel, St. Emillion Grand Cru, *Bordeaux*, FR 12 | 23 | 57 | 115
14. Marqués de Riscal, 'Riserva', Tempranillo, *Rioja*, ESP 9 | 17 | 42 | 80
18. Craggy Range, 'Te Kahu', Bordeaux Blend, *Hawkes Bay* 8 | 15 | 36 | 70
14. Ustages, Garnacha / Tempranillo / Red Blend, *Priorat*, ESP 9 | 18 | 44 | 88

CELLARED SELECTION

15. Felton Road, 'Block 5', Pinot Noir, *Central Otago* 150
15. Amisfield, 'RKV', Pinot Noir, *Central Otago* 250
13. Giorgio Pelissero, 'Nubioula', Barbaresco, *Piedmont*, IT 125
08. Costers del Siurana, Clos de l'Obac, *Priorat*, SP 220
16. Jean Foillard, Morgon, Côtes de Py, *Beaujolais*, FR **MAGNUM** | 395

BEER & CIDER

Revolving local guest tap available

- Capital Cider Co., 'Easy Rider', Medium Cider, 5.0%, *Nelson* 14
Garage Project, 'Fugazi', Low-alcohol ale, 2.4%, *Te Aro* 12
Steinlager, Lager, 5%, *Auckland* 11
ParrotDog, 'Pandemonium', Pilsner, 4.8%, *Lyall Bay* 12
ParrotDog, 'Nice', Lager, 4.5%, *Lyall Bay* 12
Panhead, 'Blacktop', Oat Stout, 5.5%, *Auckland* 13
Emersons, 'Orange Roughy' Hazy Pale Ale, 4.2%, *Dunedin* 13
Behemoth, 'Something Hoppy', IPA, 5.9%, *Napier* 13
North End, 'Super Alpha', Pacific Pale Ale, 5%, *Kapiti* 13
Keruru, 'Apex', Hoppy APA, GF, 5.8%, *Maidstone* 13
Fork and Brewer, 'Tainted Love' Passionfruit and Juniper Sour, 6.5%, *Te Aro* 16

BRUNCH COCKTAILS

- Egmont St Bloody Mary 16
Aperol Spritz 14
Tom Collins 16
Mimosa – Made with freshly pressed orange 13

HANDCRAFTED MIXED BEVERAGE & NON ALCOHOLIC

- Freshly squeezed orange juice 7 | Housemade fresh lemonade 8
Cold pressed juice | Ask your server for today's blend 9
Egmont house iced tea | Black & rose tea, marmalade, lemon 11
Grape & mint cooler | Housemade grape soda, mint 12
Palm tree highball | Coconut water, apple syrup, lime, mint 12
Passionfruit spritz | Fresh orange, passionfruit syrup, lemon 12
Spring fling | Fresh rangpur lime, elderflower, soda 12
Karma Cola & light cola 6.5 | Gingerella 6.5 | Lemmy 6.5
CoAqua Coconut water 6.5 | Plimmerton Crisp apple kombucha 7
Antipodes 1l sparkling water 11 | 1l still water 11

COFFEE & TEA

eighthirty barista crafted coffee

Hot varieties or housemade coldbrew with soy & oat milk alternatives available



LIBERTINE BLENDS

- Roxy Black – Breakfast tea 5
Luxe Grey – Earl Grey 5
Kapow – Cardamon, chilli, lemongrass 5
Minty Ohm – Mint, manuka, rosemary 5
Runaway Rose – Elderflower, rose, lavender, vanilla 5
Lightning Green – Sencha green, ginkgo biloba 5