

EGMONT ST.

E A T E R Y



BRUNCH

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

Stonefruit, salted buffalo curd, buckwheat, hazelnuts, sumac, maple 14

Avocado on kibble wheat toast, heirloom tomato, coriander, tobacco onions, espellete 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

Smoked whitefish hashbrown, soft boiled egg, watercress, radish, crème fraiche 19

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 rillete sandwich, pickled green tomato, 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 | 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

For reservation & private / semi-private hire enquiries: 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, 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, Auckland, NZ **12**

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

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

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