



# EGMONT ST.

E A T E R Y



## BRUNCH | GLUTEN FREE

### BREAKFAST CLASSICS | FROM 8AM

Housemade coconut toast & preserve **8**

Smoked potato hash, housemade pastrami, dressed greens, whipped chevre, slow egg **21** | add sausage **27**

BBQ baked beans, cornbread, herb crema, avocado, rocket **18** | add mushrooms **24**

Avocado on coconut toast, cherry tomatoes, mint, spiced feta, sesame **19** | add bacon **25**

Eggs & gluten free toast – scrambled, slow or fried **12** | add side:

### BREAKFAST SIDES | FROM 8AM

Bacon **6** | Pork & fennel sausage **6** | Fried Halloumi **6**

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

Avocado ½ **6** | Greens **6** | House beans **6** | Mushrooms **6** | Shoestring fries **9**

## LUNCH | FROM 11AM

Salted beef bun, mustard, Russian dressing, fermented cabbage, aged cheddar, pickle **20**

Crumbed & smoked Portobello burger, Swiss, slow onions, Russian dressing, pickles, shoestring fries **25**

Buttermilk fried chicken gf bun, yoghurt ranch, crispy lettuce, pickles **25** | make it hot **27**

Fried halloumi burger, herb crema, tomato, mint, tobacco onions, gf bun, shoestring fries **25**

Grilled asparagus, wombok, tamarind dressing, sesame **18**

Fried Cauliflower, farro, caper mojo verde, mint yoghurt **20**

Sear market fish, snow pea, local leaves, herb dressing, pumpkin seed **MP**

## WINE BY THE GLASS

### Sparkling by the flute & full bottle

- NV. Veuve Cliquot, *Champagne, FR* **19 | 110**  
17. Palliser Estate, 'The Griffin', *Martinborough* **14 | 79**  
NV. Jansz, Premium Rosé, *Tasmania, AU* **13 | 75**  
NV. Parés Baltà, Cava, *Penedès, SP* **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. El Coto, Rioja Blanco, *Rioja, ESP* **7 | 13 | 33 | 65**  
18. Rippon, Mature Vine Riesling [dry], *Wanaka* **8 | 15 | 36 | 70**  
16. Schloss Lieser, Riesling [off dry], *Mosel, DE* **8 | 15 | 36 | 70**  
18. Terras Gauda, Albariño, *Rías Baixas, ESP* **7 | 14 | 34 | 68**

*Textural, rich*

18. Javier Sanz, Verdejo, *Rueda, ESP* **7 | 13 | 33 | 65**  
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**  
16. Columbia Crest, Chardonnay, *Washington State, USA* **7 | 13 | 33 | 65**

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

19. Aurum, Rosé, *Central Otago* **7 | 14 | 34 | 68**  
18. Jauma, 'Great Xpectations', Rosé, *AU* **9 | 17 | 39 | 80**  
20. The Elder, Orange, *Martinborough* **8 | 16 | 38 | 75**  
19. Pyramid Valley, Orange, *North Canterbury* **8 | 15 | 36 | 70**

### 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-Lès-Beaune, *Burgundy, FR* **9 | 17 | 42 | 80**  
16. On Giants' Shoulders, Pinot Noir, *Martinborough* **8 | 16 | 38 | 75**  
16. Mountford Estate, 'Liaison' Pinot Noir, *North Canterbury* **8 | 15 | 36 | 70**  
17. Mount Edward, Pinot Noir, *Central Otago* **8 | 16 | 40 | 77**

*Plush, full*

19. The Landing, 'Boathouse Rosso', Sangiovese blend, *Bay of Islands* **8 | 16 | 38 | 75**  
18. 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**  
18. Molly Dooker, 'The Boxer', Shiraz, *Barossa Valley, AU* **8 | 16 | 40 | 77**  
15. Château Fonbel, St. Emillion Grand Cru, *Bordeaux, FR* **12 | 23 | 57 | 115**  
15. 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

18. Millton Libiamo, Orange, *Gisborne* **75**  
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%, Nelso  
Keruru, 'Apex', Hoppy APA, GF, 5.8%, *Maidstone* **13**

## EGMONT ST. ORIGINAL COCKTAILS

Egmont St. Bloody Mary **16**

Aperol Spritz **14**

Tom Collins **16**

Mimosa – *Made with freshly pressed orange* **13**

*Classic cocktails available on request*

## HANDCRAFTED MIXED BEVERAGE & NON ALCOHOLIC

Freshly squeezed orange juice **7** | Housemade fresh Earl Grey lemonade **9**

**Cold pressed juice** | *Ask your server for today's blend* **9**

**Egmont house iced tea** | *Black & rose tea, marmalade, lemon* **11**

**Palm tree highball** | *Coconut water, apple syrup, lime, mint* **12**

**Passionfruit spritz** | *Fresh orange, passionfruit syrup, lemon* **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**



## EGMONT • AT • PALLISER EATERY

*We are delighted to announce that we are opening a restaurant at Palliser Estate winery in Martinborough for the upcoming summer months, offering bistro style lunch dishes and grazing plates. 'Egmont at Palliser' will be serving our trademark culinary goodness inspired by the producers and food artisans of the Wairarapa, all created to match Palliser's beautiful wines and to be enjoyed in the park-like surrounds of Palliser's home vineyard and winery.*

*From the 19th November, 'Egmont at Palliser' will be open five days a week (Thursday – Monday).*

*It's definitely the place to be this summer!*