

# EGMONT ST.

E A T E R Y

## LUNCH MENU

- Granola, seasonal fruit, house preserve, yoghurt **16**  
Bacon & egg bun, cheese, tomato relish **18**  
Buttermilk waffles | plum mascarpone, strawberries, honey **25**  
House baked beans, cornbread, onion cream **23**  
Fried potato, avocado, hot smoked fish **26**
- Snapper carpaccio, nectarine, avocado, peppers, ajo blanco **23**  
Crudités, sesame whip, nasturtium **16**  
Kimchi, cheese & mustard toastie **20**  
Cheeseburger, ketchup, mustard, onion, pickles, American cheese **20**  
Grilled market fish, seasonal greens, fregola, pea sauce **37**  
Sirloin steak 200g, béarnaise, shoestring fries **35**  
Comté souffle, shiitake mushroom **28**
- Butter lettuce, cucumber, green goddess **13**  
Shoestring fries, ketchup **10**
- Poached pear, vanilla ice cream, rockmelon granita, honey tuile **15**  
Passionfruit sorbet **7**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS

For bookings & enquiries: [www.egmontstreet.co.nz](http://www.egmontstreet.co.nz) | [info@egmontstreet.co.nz](mailto:info@egmontstreet.co.nz) | Gift vouchers available online

## APERITIVO

PORTO & TONIC | Ramos Pinto white port, tonic **14**

AMERICANO | Campari, sweet vermouth, soda **15**

## BRUNCH COCKTAILS

BLOODY MARY | Vodka, tomato, pickle brine, ESE salt **19**

HARD LEMONADE | Rum, housemade lemonade **16**

SUMMER CUP | Pimms, berry & cucumber shrub **18**

APEROL SPRITZ | Aperol, cava, soda **16**

SANGRIA 400ML | Red or White, rum, orange juice, tonic, fruit **31**

MIMOSA | Fresh OJ & sparkling wine **13**

## WINE BY THE GLASS

### SPARKLING

Pares Balta Cava .NV, *Penedes, SP* **13 | 68**

Ayala Brut Majeur .NV, *Champagne, FR* **23 | 130**

### WHITE

Gladstone Vineyard 2022, Sauvignon Blanc, *Wairarapa* **14 | 65**

Dal Cero 2022, Soave, *Roncà, IT* **16 | 74**

Amisfield 2022, Riesling, *Central Otago* **15 | 70**

Dal Cero 2022, Pinot Grigio, *Veneto, IT* **14 | 65**

Ata Rangī 'Pōtiki' 2021, Chardonnay, *Martinborough* **18 | 82**

### ROSE

Château de Hartes 2022, Bordeaux Rosé, *FR* **15 | 70**

### RED

Deep Down 2022, Pinot Noir, *Marlborough* **18 | 82**

Dune 'Tirari' 2021, Chilled Red Blend, *McLaren Vale, AUS* **16 | 74**

Das Quintas 2020, Red Blend, *Douro PT* **15 | 70**

Craggy Range 'Te Kahu' 2020, Bordeaux Blend, *Hawkes Bay* **18 | 82**

### SWEET

Churton 2019, Petit Manseng, *Marlborough* | **13**

Alpha Domus 'Leonarda' 2022, Semillon Viognier, *Raukawa* | **13**

## BOTTLE & CELLAR LIST AVAILABLE

## BEER & CIDER

Asahi Dry Lager | On tap | 4.5% | **15**

ParrotDog 'Birdseye' Hazy IPA 330ml | 5.8% | **13**

Steinlager 330ml | 5.0% | **10**

DVB 'Repeat Offender' Pilsner 330ml | 5.1% | **13**

Croucher 'Lowrider' IPA 330ml | 2.5% | **13**

ParrotDog 'WatchDog' non-alc IPA 330ml | 0.5% | **12**

Rochdale Pear Cider 330ml | 4.5% | **12**

## NON-ALCOHOLIC

MANGO FIZZ | Mango, sparkling coconut water **12**

ESE ICED TEA | House tea blend, citrus, agave, soda **10**

HOUSE SODA | *ask your server for today's flavour* **9**

Freshly squeezed orange juice **8**

Almighty Juice | Guava, Lime & Apple 330ml **9**

Karma cola | Sugar free | Gingerella | Lemmy lemonade **7**

'Monsoon' sparkling coconut water **6.5**

## ALLPRESS COFFEE

Long black | Short black | Americano **5**

Flat White | Piccolo | Macchiato **5.5**

Latte | Cappuccino | Mocha | Chai latte | Hot chocolate **6**

Iced mocha | Iced coffee | Iced chocolate **6**

House-made Cold Brew **6**

Soy, oat, coconut milk | **50c** Decaf | **50c**

## LIBERTINE TEAS | 6

Roxy Black – *Breakfast tea*

Luxe Grey – *Earl Grey*

Minty Ohm – *Mint, manuka, rosemary*

Kapow – *Kawakawa, chilli, lemongrass*