

EGMONT ST.

E A T E R Y



BRUNCH | All day

Sourdough toast & preserve **10**

Eggs & grilled sourdough – scrambled, slow or fried **15** | Add sides

Granola, seasonal fruit, house preserve, yoghurt **16**

Buttermilk waffles, plum mascarpone, strawberries, honey **25** | Add bacon **7**

Fried potato, avocado, smoked fish **26**

Kimchi, cheese & mustard toastie **20**

House baked beans, cornbread, salad **23** | Add halloumi **8**

Bacon & egg bun, tomato relish, aioli **18**

LUNCH | From 11am

Market fish, spring vegetables, fregola, pea sauce **37**

Cheeseburger, ketchup, mustard, onion, pickle, American cheese **20** | Add bacon **7**

Butter lettuce, cucumber, green goddess **13**

Shoestring fries, ketchup **10**

SIDES | Add to your meal or build your own breakfast

Bacon | Lamb merguez sausage | Black pudding | **7**

Two Eggs – scrambled, slow or fried | Halloumi | **8**

Greens | House beans | Mushrooms | **7**

Sourdough toast | Corn bread (gf) | Potato rosti | **7**

½ Avocado | **6**

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS | DIETARY MENU AVAILABLE

2.5% surcharge on credit card payments | For bookings & enquiries: www.egmontstreet.co.nz | info@egmontstreet.co.nz | Gift vouchers available



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* **12** | **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 & ORANGE

- 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**

BOTTLE & CELLAR LIST AVAILABLE

BEER & CIDER

- Asahi Dry | On tap | 4.5% | **16**
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 **11**
ESE ICED TEA | House tea blend, citrus, agave, soda **9.5**
HOUSE SODA | *ask your server for todays flavour* **8**
Freshly squeezed orange juice **7**
Almighty juice 330ml | Guava, lime & apple **8**
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*