

EGMONT ST.

E A T E R Y



BRUNCH

- Granola, seasonal fruit, yoghurt, honey - toasted or bircher **15**
- Eggs & toast – scrambled, slow or fried **10**
- Smashed avocado, purple wheat toast, ricotta salata, pickled red onions **17**
- Seasonal fruit salad, Zany Zeus yogurt, mint **12**
- BBQ baked beans, cornbread, rocket, avocado, herb crema **19**
- Egmont waffles, strawberry sorbet, vanilla cream, fresh berries **19** | Add bacon **25**
- Smoked potato hash, lamb merguez, corn, slow egg **20**
- Buckwheat & mushroom pancake, sweet corn chutney, smoked nuts **19** | Add slow egg **22**
- Grilled rice cakes, tofu cream, spring onion & ginger relish, espelette **17** | Add fish **25**
- Loaded fries, refried beans, salsa fresca, sour cream, queso fresco, dukkah **13**
- Shaved fennel, grilled stonefruit, rocket, olive **17** | Add fish **25**
- Heirloom tomato, compressed watermelon, sunflower seeds **18** | Add pork belly **26**
- Harissa lamb sandwich, cress pesto, giardinere, labne **19**
- Sausage breakfast sandwich, emmental, ketchup, fried egg **20**
- Bacon Cheeseburger **20**

SIDES

- Eggs – scrambled, slow or fried **5** Bacon **6** Coconut bread (GF) **5** House beans **5**
Cornbread (GF) **5** Avocado ½ **6** Pork & fennel sausage **6** Black Pudding **6** Mushrooms **5** Greens **5**

DRINKS

- Aperol Spritz- Traditional or Yuzu **14** | Egmont Bloody Mary **15** | Mimosa **12**
- Veuve Clicquot, Champagne, NV, FR **19 / 110** | Seresin 'Moana' Methode Traditionelle, 2010, Marlborough, NZ **13 / 75**
- The Hermit Ram, Natural Sparkling Sauvignon Blanc, 2017, Canterbury, NZ (Bottle only) **65**
- Eddie's Apple & Manuka Cider **11** | Abel Methode Cider **25** | Baylands SPA Session Pale Ale **9**
- Almighty organic juices** | Carrot, orange & turmeric | Guava, lime & basil | Apple **6** | **Coaqua** | Coconut Water **6**
- Freshly squeezed orange juice **6** | Egmont house iced tea **6** | House-made Lemonade **7**
- Cold brew **5.5** | White **6**
- Black coffee **4** | White coffee **4.5** | Hot Chocolate **4.5** | Chai Latte **5**
- T leaf tea | NZ Breakfast, Earl Grey + blue flower, Chai, Peppermint, Chamomile, Berry, Green + Jasmine, Rooibos **4.5**

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

New summer dinner menu now available!

For reservation & private/ semi-private hire enquiries: info@egmontstreet.co.nz