

EGMONT ST.

E A T E R Y



BRUNCH

- Granola, seasonal fruit, yoghurt, honey - toasted or bircher **15**
- Seasonal fruit salad, Zany Zeus yogurt, mint **12**
- Loaded fries, refried beans, salsa fresca, sour cream, queso fresco, dukkah **13** | Add slow egg **16**
- Smashed avocado, kibble wheat toast, ricotta salata, pickled red onions **18**
- BBQ baked beans, cornbread, rocket, avocado, herb crema **19**
- Shaved fennel salad, watercress, grilled pear, olive, fermented pear vinaigrette, pecorino **17** | Add fish **25**
- House ground polenta, black pudding XO, green onion, slow egg **18**
- Buckwheat waffles, peanut butter gelato, seasonal jam, maple syrup, sherry meringue **19** | Add bacon **25**
- Smoked potato hash, mushroom conserva, broccolini, pickled chillies, slow egg **18** | Add pork sausage **24**
- Grilled rice cakes, tofu cream, spring onion & ginger relish, slow egg, espelette, peanuts **19** | Add fish **25**
- Kumara Rosti, smoked fish rilette, green peppercorn soubise, cured egg yolk **19**
- Lamb sausage patty, everything bagel, emmental, ketchup, fried egg **20**
- Fried chicken, burger sauce, pickled cabbage, sesame bun **20**
- Eggs & toast – scrambled, slow or fried **10** | Add side

SIDES

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

DRINKS

- Aperol Spritz - Traditional or Yuzu **14** | Egmont Bloody Mary **15** | Mimosa **12**
- Veuve Clicquot, Champagne, NV, FR **19 / 110** | De La Terre, 'Cuvee II', 2015, Havelock, Hawkes Bay, NZ **14 / 79**
- The Hermit Ram, Natural Sparkling Sauvignon Blanc, 2010, Canterbury, NZ (Bottle only) **55**
- Jansz, Sparkling Rose, NV, Tasmania **13 / 75** | Misha's Vineyard, 'Limelight' Off Dry Riesling, Central Otago, NZ **14 / 68**
- Eddie's Apple & Manuka Cider **11** | Hallertau Granny Smith Apple Cider **13** | Garage Project 'Fugazi' (2.2%) **9**
- Freshly squeezed orange juice **7** | Egmont Iced Tea **6** | Homemade Lemonade **7**
- Karma** Cola **6** | Light Cola **6** | Gingerella **6** | Lemmy Lemonade **6**
- Almighty organic** Guava Lime and Basil **6** | Apple **6** | **Coaqua** Coconut Water **6** | **Remedy** Original kombucha **6**
- Cold brew **5.5** | White **6** - Soy / Almond milk alternatives available
- Black coffee **4** | White coffee **4.5** | Hot Chocolate **4.5** | Chai Latte **5** - Soy / Almond milk alternatives available
- 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

Dinner served Tuesday to Saturday - For reservation & private/ semi-private hire enquiries: info@egmontstreet.co.nz