

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**
- Smashed avocado, kibble wheat toast, ricotta salata, pickled red onions **19**
- BBQ baked beans, cornbread, rocket, avocado, herb crema **19**
- Shaved fennel salad, watercress, pear, olive, pecorino **17** | Add fish **25**
- Breakfast noodles, black pudding XO, green onion, slow egg, chilli oil **18**
- Austrian pancake, apple and pear compote, whey caramel, pistachio **18** | Add bacon **24**
- Smoked potato hash, mushroom conserva, broccolini, pickled chillies, slow egg **24**
- Grilled rice cakes, tofu cream, apple, kohlrabi, slow egg, espelette, peanuts **19** | Add fish **27**
- Kumara Rosti, smoked fish rilette, green peppercorn soubise, cured egg yolk **19**
- Lamb breakfast sandwich, 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** | Pork & fennel sausage **6** | Black Pudding **6**
- Greens **5** | House beans **5** | Avocado ½ **6** | Mushrooms **5**
- Gluten free bread **5** | Cornbread (GF) **5**
- Eggs – scrambled, slow or fried **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

EGMONT ST.

EATERY



BRUNCH DRINKS

COCKTAIL

The Egmont Bellini **16**

Aperol Spritz - Traditional or Yuzu **14**

Egmont Bloody Mary **15**

Mimosa **12**

CHAMPAGNE & METHODE TRADITIONELLE

Veuve Clicquot, Champagne, NV, FR **19 / 110**

De La Terre, 'Cuvee II', 2015, *Havelock, Hawkes Bay, NZ* **14 / 79**

Jansz, Sparkling Rose, NV, *Tasmania, AU* **13 / 75** |

BRUNCHING WINE

The Elder, Pinot Noir Rosé, 2017, *Martinborough, NZ* **13 / 33 / 65**

Schloss Lieser, Kabinett Riesling, Off Dry Style, 2016, *Mosel, Germany* **17 / 39 / 80**

Palliser Estate, Pinot Gris, 2017, *Martinborough, NZ, DE* **13 / 33 / 65**

BEER & CIDER

Urbanaut 'Brixton' Pale Ale **12**

Hallertau Granny Smith Apple Cider **13**

Garage Project 'Fugazi' (2.2%) **9**

JUICE, SODA & KOMBUCHA

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**

COFFEE & TEA

Cold brew **5.5** | White **6** - Soy / Almond milk available

Black coffee **4** | White coffee **4.5** | Hot Chocolate **4.5** | Chai Latte **5** - Soy / Almond milk available

T leaf tea | NZ Breakfast, Earl Grey, Chai, Peppermint, Chamomile, Berry, Green + Jasmine, Rooibos **4.5**

Our full wine and beverage list is available on request, please ask your server