

BRUNCH – GLUTEN FREE

*Granola, seasonal fruit, yoghurt, honey - toasted or bircher **15**

Eggs & toast – scrambled, slow or fried **10**

Smashed avocado, cornbread, 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 GF sandwich, cress pesto, giardiniera, labne **19**

**May contain traces of gluten, not suitable for coeliac*

SIDES

Eggs – scrambled, slow or fried **5** Bacon **6** Coconut bread **5** House beans **5**

Cornbread **5** Avocado ½ **6** Black Pudding **6** Mushrooms **5** Greens **5**

DRINKS

Yuzu Aperol Spritz **14** | 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) **65**

Keruru 'Auro' Gluten Free Ale **10** | Eddie's Apple & Manuka Cider **11** | Abel Methode Cider **25**

Almighty organic juices | Carrot, orange & turmeric | Guava, lime & basil | Apple **6** | **Coaqua** | Coconut Water **6**

Freshly squeezed orange juice **6** | Egmont house ice tea **6** | House-made Lemonade **7**

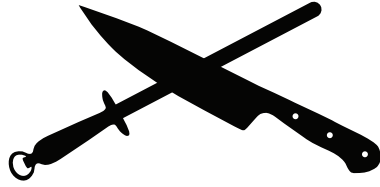
Cold brew **5.5** | White **6**

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**

New summer dinner menu now available!

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



DINNER – GLUTEN FREE

TO START

Crème fraiche, salmon roe, capers, chives **12**

Smoked nuts, pepitas **6**

Housemade stracciatella cheese, wild fennel pollen, cornbread **18**

Green bean fritto, lemon and seaweed salt, mustard dip **12**

Beef tongue coppa, giardiniera, mascarpone **15**

LARGER PLATES

Smoked Pork Shoulder, strawberry sofrito, pinenuts, endive **32**

Marinated Calamari, jersey benne potato, salsa verde, dried shellfish **28**

Fish of the day, fermented tomato vierge, clams, crispy chickpea **32**

Lamb, zucchini, salted cucumber, yoghurt, mint **35**

Crispy skin ½ chicken, apricots, fried chilli dressing, broccoli **35**

Rice cake, agro dolce peppers, coriander, spring onion **26**

Chargrilled Angus ribeye, celery, hazelnuts, cured egg, truffled pecorino **36**

SALADS & SIDES

Grilled fennel, nectarines, almond, rosemary, frisee **16**

Newtown mixed leaves, citrus dressing, radish **9**

Summer beans, green goddess, grains and seeds **14**

Marble potatoes, black garlic, mushroom salt **12**

Corn on the cob, nduja dressing, oregano, garlic chips **12**

Heirloom tomato and watermelon salad, basil **16**

New summer breakfast, lunch & brunch menus now available!
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