

EGMONT ST.

E A T E R Y



BREAKFAST

*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 **18**

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 **22**

Buckwheat & mushroom pancake, sweet corn chutney, smoked nuts **19** | Add slow egg **22**

Grilled rice cakes, tofu cream, spring onion & ginger relish, slow egg, espelette **17** | Add fish **25**

*Sausage breakfast sandwich, emmental, ketchup, fried egg **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**

** Gluten free option not available*

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 **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** | Abel Methode Cider **25** | Garage Project 'Fugazi' (2.2%) **9**

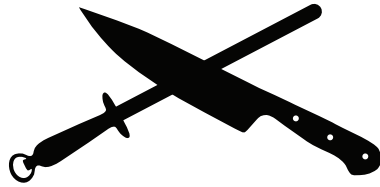
Almighty organic Apple **6** | **Coaqua** Coconut Water **6** | Remedy Kombucha **6** | Karma Cola **6**

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

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**



LUNCH – GLUTEN FREE

*Hush puppies, corn aioli, spring onion **11**

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

*Loaded fries, salsa fresca, refried beans, ricotta salata, crema **13**

Shaved fennel salad, watercress, stonefruits, olive, honeydew vinaigrette **17** | add poached fish **8**

Heirloom tomato salad, compressed watermelon, sunflower seeds **18** | add pork belly **8**

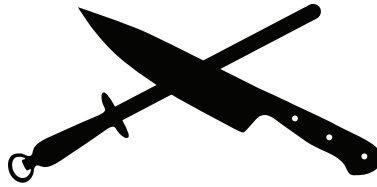
Rice cake, tofu cream, zucchini, spring onion relish, slow egg, peanuts **21**

Lamb sandwich, tahini, fermented radish, za'atar **22**

Grilled flank steak, watermelon kimchi potato salad, celery, chives **24**

Pork belly, korean glaze, summer succotash, fennel broth **25**

** May contain traces of gluten through cooking method - Not be suitable for coeliac*



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**

Octopus a la plancha, jersey benne potato, salsa verde, dried shellfish **28**

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

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

Crispy skin ½ chicken, apricots, salted 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**

Sweetcorn, nduja dressing, oregano, garlic chips **12**

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