

BREAKFAST - GLUTEN FREE

- *Granola, seasonal fruit, yoghurt, honey - toasted or bircher **15**
- Eggs & GF toast – scrambled, slow or fried **12**
- Smashed avocado, corn bread, ricotta salata, pickled red onions **17**
- Baked white beans, cornbread, avocado & herb salad **19**
- Egmont waffles, citrus curd, vanilla cream, berries **19**
- Grilled rice cakes, slow egg, spring onion & ginger relish **17** | Add cured fish **25**
- Smoked potato hash, bacon, kale, slow egg **20**
- Roast on GF toast - harissa lamb, cress pesto, fried egg **24**
- Spring vegetable salad, slow egg, grains, tarragon **18**
- Buckwheat & mushroom pancake, almond, spring kimchi **19**
- Whitebait omelette, lemon butter, spring salad **26**

*May contain traces of gluten, not suitable for coeliac

SIDES

Eggs – scrambled, slow or fried **5** Bacon **6** Coconut bread **5** House beans **5** Mushrooms **5**
Pork & fennel sausage **5** Fruit **5** Greens **5** Waffle **7** Cornbread **5** Avocado ½ *Loaded fries **12**

DRINKS

Yuzu Aperol Spritz **14** Bloody Mary **15** Mimosa **12**

Almighty organic juices 5.5

Apple

Beetroot, blackcurrant & ginger

Carrot, orange & turmeric

Guava, lime & basil

Freshly squeezed orange juice 6

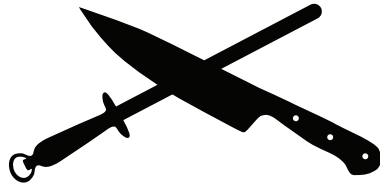
House iced tea

Seasonal flavours – ask your server **4**

Cold brew coffee

Black **5.5** White **6**

Christmas set menu available to view & Christmas bookings now being taken!
For reservation & private/ semi-private hire enquiries: info@egmontstreet.co.nz



LUNCH – GLUTEN FREE

SMALL PLATES

Smoked nuts, pepitas **6**

Grilled asparagus, fish sauce aioli, crispy garlic, sesame **12**

*Loaded fries, crispy lamb, smoked chickpea, basil crema **12**

SANDWICH

Harissa lamb, cress pesto, labne, cornbread **21**

Kimchi Monte Christo, aged cheddar, house pickles, coconut bread **18**

SALAD

Baby cos, herbed pistachio butter, cured egg yolk, pecorino **17** | add line caught fish **25**

Slow roasted beetroot, chickpea meringue, rhubarb, sunflower, basil **15** | add pork belly **23**

HOT

Rice cake, broccoli, tofu, spring onion relish **26**

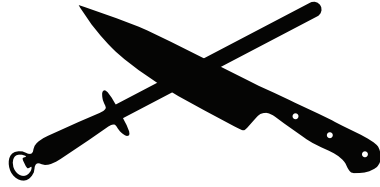
Whitebait omelette, lemon butter, spring salad **26**

Grilled pork belly, smoked potato salad, creamy mustard, pickled red onions **24**

*May contain slight traces of gluten through oil & soy, not suitable for coeliac

Something sweet? Check the cabinet or ask your server

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DINNER – GLUTEN FREE

TO START

Crème fraiche, smoked fish, broad beans **15**

Lamb tartare, coconut bread, sesame, olive **13**

Smoked nuts, pepitas **6**

Shitake mushrooms, ricotta salata, sesame oil **12**

LARGER PLATES

Pork chop, bitter leaves, bacon vinaigrette, hazelnut gremolata **32**

Braised paua, dirty rice, shiitake **30**

Fish of the day, spring vegetable salad, cockles, tarragon **32**

Lamb, chinese broccoli, buttermilk, pickled green tomato, espelette **35**

Chargrilled half chicken, diavola butter, confit garlic, snowpeas **41**

Rice cake, broccoli, tofu, spring onion relish **26**

Marinated beef skirt steak, fennel, sorrel pesto **33**

SALADS & SIDES

Housemade stracciatella cheese, artichoke, oregano, coconut bread **19**

Baby cos, herbed pistachio butter, cured egg yolk, pecorino **17**

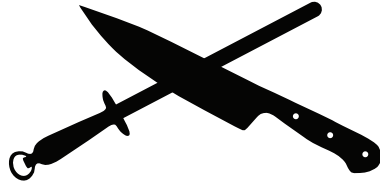
Newtown mixed leaves, citrus dressing, parmesan **9**

Grilled asparagus, fish sauce aioli, crispy garlic, sesame **12**

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

Slow roasted beetroot, chickpea meringue, rhubarb, sunflower, basil **16**

Fresh out of the garden **9**



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- Eggs & GF toast – scrambled, slow or fried **10**
- Smashed avocado, corn bread, ricotta salata, pickled red onions **17**
- BBQ baked beans, cornbread, rocket, avocado, herb crema **19**
- Egmont waffles, citrus curd, vanilla cream, berries **19**
- Grilled rice cakes, slow egg, spring onion & ginger relish **17** | Add cured fish **25**
- Smoked potato hash, bacon, kale, slow egg **20**
- Spring vegetable salad, slow egg, grains, tarragon **18**
- Roast on GF toast - harissa lamb, cress pesto, fried egg **24**
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- Pork & fennel sausage **5** Fruit **5** Greens **5** Waffle **7** Cornbread **5** Avocado ½ *Loaded fries **12**

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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**
- Peckhams Moutere Apple Cider **11** | Abel Methode Cider **25** | Baylands SPA Session Pale Ale **9**
- Almighty organic juices | Beetroot, blackcurrant & ginger | Carrot, orange & turmeric | Guava, lime & basil | Apple **6**
- Freshly squeezed orange juice **6** | Egmont house ice tea **6** | Homemade 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**

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