

THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

COFFEE

- ESPRESSO 4
- LONG BLACK 4.5
- FLAT WHITE 5
- LATTE 5
- CAPPUCCINO 5
- MACCHIATO 4.5
- MOCHACCINO 6
- CHAI LATTE 6
- HOT CHOCOLATE 6
- FLUFFY 2
- CHILDREN'S HOT CHOCOLATE 4
- ALTERNATIVE MILK 1
Coconut / Almond / Soy / Oat
- EXTRA SHOT 1

TEA

- ALL TEAS 5
- EARL GREY
- ENGLISH BREAKFAST
- PURE PEPPERMINT
- VANILLA ROOIBOS
- JAPANESE LIME:
Green Sencha, Citrus
- SWEET SUNDAY:
Rhubarb, Peach,
Strawberries & Rose Petals

DESSERTS

- BAKED PUMPKIN BASQUE CHEESECAKE 16** *GFI
a classic Spanish delight from the Basque region.
Creamy, sweet & velvety flavours meld for a decadent treat
- TIRAMISU 16**
Matakana coffee roasters espresso, Madeira mascarpone, Savoirdi, dark chocolate bites
- COCONUT PANNA COTTA 15** *GFI *VG
mixed berry & makrut lime compote, pistachio tuile, mint
- MARTELL POACHED PEAR & VANILLA MARCARPONE 16**
black berry & elderflower sorbetto, saffron syrup
walnuts & macadamia Baklava
- DOUBLE SHOT HAZELNUT AFFOGATO SUNDAE 15** *GFI
hazelnut gelato, espresso, pecan crumble

SWEET TREATS

- SALTED CARAMEL PECAN SLICE 8** *GFI
- WHITE CHOCOLATE & MACADAMIA COOKIE 5**
- MARSHMALLOW CHOCOLATE PUFF 9** *GFI
- DARK CHOCOLATE FUDGE BROWNIE 7.5** *GFI
- RHUBARB & RASPBERRY FRIAND 6.5** *GFI
- HONEST CHOCOLAT BON BONS** Select 3 **12** *GFI *DF

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| STRAWBERRY PRESERVE | SALTED CARAMEL |
| MANUKA HONEY & PEAR | HAZELNUT |

CHEESE

- CHEESE BOARD 39**
Mahoe aged Gouda, Mahoe Blue, Mt Domet Whitestone Brie, pickles, marinated olives, guava paste, Martello poached pear, caramelised onion chutney, sourdough, lavosh

*GFI = GLUTEN FREE INGREDIENTS *DF = DAIRY FREE *V = VEGETARIAN *VG = VEGAN

Please advise your server of any allergies