

THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

Lunch Menu

SIDES

OLIVES 9 *GF *VG

lemon, chilli & fennel seed marinade

PARMESAN POLENTA CHIPS 13 *GFI *V

smoked salt, blue cheese aioli

FRIES 13 *GFI *V

truffle oil, Grana formaggio, garlic aioli

WALDORF SALAD 15 *GF *V

apple, celery, cranberries, radish, walnuts, blue cheese dressing

FOOD PHILOSOPHY

Brick Bay is a land of plenty, growing from the first block of olive trees planted 25 years ago to the landscape of humming activity it is today.

Our **olives** are handpicked and pressed locally to produce our extra virgin olive oil, while our **honey** comes straight from our hives, made from the nectar of native bush species.

We produce an array of garden greens, herbs, and edible flowers from our flourishing **vegetable garden**. Our **fruit trees** are adorned with peaches, plums, citrus, pecans and macadamias and our **lamb** comes straight from our farm.

Combining these, our passionate chefs create seasonal dishes by combining local and nearby artisan ingredients, embracing a farm-to-table approach in contemporary New Zealand cuisine

PRIVATE FUNCTIONS

Host your private functions at Brick Bay for an unforgettable experience.

Email us to functions@brickbay.co.nz

GIFT VOUCHERS

Curious about the perfect gift?

Ask us about our exclusive Brick Bay gift vouchers.

SMALLER

HOUSE MADE ROSEMARY & KALAMATA OLIVES FOCACCIA 13 *V

smoked beetroot butter

ARANCINI TRIO 14 *V **ADDITIONAL ARANCINI +4**

mushroom & thyme, parsley pesto, crème fraîche, Grana formaggio

BEETROOT TARTARE 19 *V **ADD CURED SALMON +7**

Icelandic rye, whipped ricotta & horseradish, walnuts

BURRATA & MARTELLO POACHED PEAR 22 *V **ADD PROSCIUTTO +7**

white balsamic pickled onion, macadamia & chilli, Turkish pide

MĀNUKA SMOKED KAHAWAI RILLETTE 22.5

sauerkraut, flaxseed cracker, pink pickled egg

CEVICHE 22 *GFI *DF

marinated fish, coconut yoghurt, pickled red onion, fennel, cucumber, radish, chilli, coriander, tortilla chips

BRICK BAY LAMB KIBBEH 22

spiced ground meatballs, tabbouleh, tahini yoghurt, chipotle, walnuts, coriander

HOISIN & BLACK VINEGAR BRAISED BEEF CHEEKS 28

ginger chilli kumara, coriander mayo, fried goats cheese, pickles, sesame seeds

LARGER

LEIGH SKIN-ON SNAPPER 39 *GFI

feta potato gratin, braised leek, kale, caper & saffron vin blanc sauce

FRIED CUMIN SEASONED SQUID 35

tamarind chilli sauce, lime ponzu, crème fraîche, fennel & edamame slaw

BRAISED SPICED BRICK BAY LAMB 39 *GFI

celeriac custard, baby carrots, honey & thyme poached apricot, dukkah

CHARGRILLED WAGYU BEEF BURGER 30

Ringawera sourdough bun, free range streaky bacon, smoked cheddar, pickles, tomato kasundi, salad, aioli, fries

ROAST CAULIFLOWER & GOATS CHEESE 29 *GFI *V

parsnip & truffle oil puree, smoked garlic, watercress, Grana formaggio, crispy chickpeas

GINGER & MISO FRIED TOFU SALAD 30 *GFI *VG

shiitake mushroom, avocado, edamame slaw, cashew & sesame aioli, radish, fennel, candied cashews, chilli

SHARED PLATTERS

SHARED PLATTER 59 *VEGETARIAN OPTION AVAILABLE

smoked kahawai rillette, polenta, garlic hummus & dukkah, cured meats, Burgundy sausage, marinated olives, pickle, Mt Domet Whitestone Brie, marinated bocconcini & cherry tomatoes, onion relish, artisan bread, lavosh

CHEESE BOARD 39

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

*Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing allergens will not occur.

*GFI = GLUTEN FREE INGREDIENTS *DF = DAIRY FREE *V = VEGETARIAN *VG = VEGAN Please advise your server of any allergies