

# THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

## Brunch Menu

### 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 / Cream	
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

### OUR PRODUCE & INGREDIENTS

*From the Brick Bay farm & gardens:*

garden greens & vegetables, lamb, fresh herbs, edible flowers, olive oil, fruits, nuts, multi-floral honey

*Locally sourced produce:*

Charlies gelato, Honest Chocolat, Warkworth Butchery free range meat, Puriri Downs free range eggs, Ringawera Baker, Lee Fishery, Massimo's Italian Cheeses

### BRICK BAY'S BREAKFAST 29.5

Brick Bay lamb Merguez sausage, bacon, fried egg, garlic buttered potatoes, garlic mushrooms, parmesan polenta chip, tomato kasundi, grilled Turkish pide

### BRAISED BEEF CHEEK & SAUERKRAUT TOASTIE 24

smoked cheese, pickles, red onion & apricot relish, horseradish crème fraîche, Dijon aioli, apple salad

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

Islandic rye, whipped ricotta & horseradish, walnuts

### BURRATA & CARAMELISED FIGS 22 \*V ADD PROSCIUTTO +7

Brick Bay honey, macadamia & basil, Turkish pide

### MĀNUKA SMOKED KAHAWAI RILLETTE 22.5

sauerkraut, flaxseed cracker, pink pickled egg

### BANANA, DATE & WALNUT LOAF 16

smoked bacon, walnut butter, Canadian maple syrup

### COCONUT CEVICHE 22 \*GFI \*DF

pickled red onion, fennel, cucumber, radish, chilli, coriander, tortilla chips

### FREE RANGE PURIRI DOWNS EGGS ON TOAST 17 \*V

two eggs poached, fried, or scrambled, parsley pesto, avocado, chives

### PUFFED QUINOA & ALMOND GRANOLA 14 \*GFI \*V

greek yoghurt, pear, rhubarb, white balsamic & saffron compote

### FRIES 13 \*GFI \*V

truffle oil, Grana formaggio, roasted garlic aioli

### EXTRA

egg	3	multigrain toast	4
garlic mushrooms / avocado	6	cured salmon / bacon	7

### 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 \*V

Mahoe aged Gouda, Mahoe Blue, Mt Domet Whitestone Brie, pickles, fruit jelly, caramelised onion chutney, artisan bread, lavosh

\*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