

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
COLD BREW	5
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

MATAKANA OYSTERS *GFI TRIO 15 HALF DOZEN 28

chardonnay pickled red onion, chilli - as available

BRAISED BEEF CHEEK & SAUERKRAUT TOASTIE 24

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

ROCKMELON & AVOCADO BRUSCHETTA 18.5 *V ADD PROSCIUTTO +6.5

Massimo's ricotta, apricot onion relish, candied cashews, white balsamic

ORGANIC HEIRLOOM TOMATOES 19 *GFI *VG ADD CURED SALMON +6

bocconcini, pickled onions, basil, parsley pesto, capers

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 21 *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