

THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

Drinks Menu

BEER / CIDER

MCLEODS BREWERY 13

Longboarder Lager 5%

Paradise Pale Ale 5.5%

SAWMILL BREWING COMPANY 13

Pilsner 4.8%

Indian Pale Ale 5.8%

Hazy IPA 5.9%

Bare Pale Ale 0.4% or lower 9

BOHEMIAN CIDER 13

Original Cyn - Granny Smith & Fuji 5%

SPIRITS

STRAIGHT, OVER ICE, OR SODA 10

Scapegrace vodka

Waitoki Washhouse gin

Helsman White or Spiced rum

Arette tequila (blanco or reposado)

Mackinlays Blended Scotch

Woodford Reserve bourbon

ADD EAST IMPERIAL MIXER 5

Tonic, Ginger Ale, or Grapefruit Soda/Tonic

LOW/NON ALCOHOLIC

HARVEST SODA Glass 8 Carafe 18

Ask what flavours are available today.

add 30ml spirit to your glass 10

ANTIPODES MINERAL WATER

Sparkling 500ml 8

Sparkling 1 Litre 12

ALMIGHTY ORGANIC JUICES 9

Apple

Orange

Carrot, orange & turmeric

ORGANIC SODAS 9

Lemmy Lemonade

Karma Kola

Gingerella

DAILY ORGANICS

MATAKANA KOMBUCHA 9

Original 2.5%

Chai Spices & Ginger 2.5%

BRICK BAY WINE

PINOT GRIS 2022 Glass 15 Bottle 62

This opulent, off-dry wine offers generous layers of perfumed fruits, intriguing spices, an elegant minerality and a lingering refreshing finish.

ROSÉ 2023 Glass 14 Bottle 58

This wine entices with aromas of summer berries, evolving into elegantly layered fruit with a crisp, off-dry finish. Versatile Rosé complements the fresh light food flavours of summer.

SAUVIGNON BLANC 2023 Glass 13 Bottle 53

Distinctively aromatic, with vibrant gooseberry, blackcurrant and citrus layers and a crisp, zesty finish. Match with fish, seafood and shellfish, along with green, herb-laden summer salads.

MARTELLO ROCK 2020 Glass 15 Bottle 62

This delicious, medium-bodied blend of Malbec, Merlot, Cabernet Franc and Petit Verdot recalls concentrated summer berries and earthy spices encased in silky tannins.

WINE PADDLE 16

Select your preferred paddle and receive 3 x 50ml glasses of our current vintages:

CLASSIC

Pinot Gris 2022

Rosé 2023

Martello Rock 2020

GLASS HOUSE

Sauvignon Blanc 2023

Pinot Gris 2022

Rosé 2023

add any additional Brick Bay wine, 50ml 5

* Enjoy a personalised tasting of our wine range at the bar, starting at \$10 per person.

SPARKLING

MAUDE METHODE TRADITIONNELLE NV Glass 18 Bottle 82

Sparkling, Central Otago

MOËT & CHANDON IMPERIAL BRUT Bottle 169

Champagne, Épernay

BOLLINGER NV Bottle 219

Champagne, Aÿ

BRICK BAY COCKTAILS

BAY-LINI 19

Maude Methode Traditionelle, peach liqueur, lemon, rosemary

BRICK BAY MOJITO Glass 18 Carafe 69

Brick Bay rosé, Helsman Spiced rum, lime, mint

BLOODY 'ECK, MARY 20

Peppercorn infused vodka, tomato, beetroot, chilli, Worcester sauce, pickle, lemon

SUNSET SOUR 20

Brick Bay Martello Rock, Mackinlays Blend Scotch, peach liqueur, lemon, aquafaba

TALL & HANDSOME 20

Arette tequila, blood orange black tea, grapefruit soda, kawakawa-feijoa sal