

# THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

Grazing 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:  
lamb, garden greens & vegetables,  
fresh herbs, edible flowers, olive oil,  
autumnal fruits, nuts, honey

Locally sourced produce:

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

## SHARING

**OLIVES** 9 \*GFI \*VG  
lemon, chilli & fennel seed

**BREAD & OIL** 12 \*VG  
extra virgin olive oil, dukkah, artisanal bread

**ARANCINI TRIO** 14 \*V **ADDITIONAL ARANCINI** +4  
garden pumpkin, parsley pesto, crème fraîche, Grana formaggio

**MĀNUKA SMOKED KAHAWAI RILLETTE** 22.5  
sauerkraut, flaxseed cracker, pink pickled egg

**COCONUT CEVICHE** 22 \*GFI \*DF  
pickled red onion, fennel, cucumber, radish, chilli, coriander, tortilla chips

**BRICK BAY LAMB KIBBEH** 22  
spiced ground meatballs, tabbouleh, tahini yoghurt, chipotle, walnuts, coriander

**FRIES** 13 \*GFI \*V  
truffle oil, Grana formaggio, roasted garlic aioli

**PARMESAN POLENTA CHIPS** 13 \*GFI \*V  
smoked salt, blue cheese aioli

**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, fruit jelly,  
caramelised onion chutney, artisan bread, lavosh

## DESSERTS

**MATAKANA ESPRESSO TIRAMISU** 16  
Matakana coffee roasters, Savoiardi, Madeira mascarpone, dark chocolate bites

**COCONUT PANNA COTTA** 15 \*GFI \*VG  
Martello Rock poached pear & makrut lime compote, pistachio tuile

**CARAMELISED PEACH & VANILLA MARCARPONE** 16  
black berry & elderflower sorbetto, walnuts & macadamia Baklava, basil,  
saffron syrup

**DOUBLE SHOT HAZELNUT AFFOGATO SUNDAE** 15 \*GFI  
hazelnut gelato, espresso, pecan crumble

**APPLE GELATO SUNDAE** 14  
caramelised apple, brandy snap wafer, granola

## 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 9 \*GFI \*DF  
**STRAWBERRY PRESERVE** **SALTED CARAMEL** **MANUKA HONEY & PEAR** **HAZELNUT**

\*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