

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 mushroom & thyme, parsley pesto, crème fraîche, Grana formaggio |
| 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 |
| 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, guava paste marinated olives, caramelised onion chutney, Martello poached pear, lavosh sourdough |
| DESSERTS | | | |
| BAKED PUMPKIN BASQUE CHEESECAKE | 16 | *GFI | a classic Spanish delight from the Basque region. Creamy, sweet & velvety flavours meld for a decadent treat |
| 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 |
| MARTELLO POACHED PEAR & VANILLA MARCARPONE | 16 | | black berry & elderflower sorbetto, saffron syrup, walnuts & macadamia Baklava |
| DOUBLE SHOT HAZELNUT AFFOGATO SUNDAE | 15 | *GFI | hazelnut gelato, espresso, pecan crumble |
| 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 | 12 | *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