

# 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  
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:  
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  
HOUSE MADE ROSEMARY & KALAMATA OLIVES FOCCACIA 13 \*V  
smoked beetroot butter  
MATAKANA OYSTERS \*GFI TRIO 15 HALF DOZEN 28  
chardonnay pickled red onion, chilli - as available  
ARANCINI TRIO 14 \*V ADDITIONAL ARANCINI +4  
mushroom & parmesan, parsley pesto, crème fraîche  
MĀNUKA SMOKED KAHAWAI RILLETTE 22.5  
sauerkraut, flaxseed cracker, pink pickled egg  
COCONUT CEVICHE 21 \*GFI \*DF  
pickled red onion, fennel, cucumber, radish, chilli, coriander, tortilla chips  
BRICK BAY LAMB KIBBEH 21  
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  
STRAWBERRIES & CREAM 16 \*GFI  
dark chocolate gelato, Italian meringue, shortbread, mint  
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