

THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

Late 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,
Ringawera Baker, Massimo's Italian
Cheeses

SHARING

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

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

CHEESE BOARD 39
Mahoe aged Gouda, Mahoe Blue, Mt Domet Whitestone Brie, pickles, fruit jelly,
caramelised onion chutney, fruit jelly, artisan bread, lavosh

DESSERTS

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

COCONUT VEGAN PANNA COTTA 15 *GFI *VG
Martello Rock poached pear, pistachio tuile, mint

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