

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, 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 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

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