

THE GLASS HOUSE KITCHEN

at Brick Bay - Matakana

Lunch Menu

SIDES

OLIVES 9 *GF *VG

lemon, chilli & fennel seed marinade

PARMESAN POLENTA CHIPS 13 *GFI *V

smoked salt, blue cheese aioli

FRIES 13 *GFI *V

truffle oil, Grana formaggio, garlic aioli

WALDORF SALAD 15 *GF *V

apple, celery, cranberries, radish, walnuts, blue cheese dressing

FOOD PHILOSOPHY

Brick Bay is a land of plenty, growing from the first block of olive trees planted 25 years ago to the landscape of humming activity it is today.

Our **olives** are handpicked and pressed locally to produce our extra virgin olive oil, while our **honey** comes straight from our hives, made from the nectar of native bush species.

We produce an array of garden greens, herbs, and edible flowers from our flourishing **vegetable garden**. Our **fruit trees** are adorned with peaches, plums, citrus, pecans and macadamias and our **lamb** comes straight from our farm.

Combining these, our passionate chefs create seasonal dishes by combining local and nearby artisan ingredients, embracing a farm-to-table approach in contemporary New Zealand cuisine

PRIVATE FUNCTIONS

Host your private functions at Brick Bay for an unforgettable experience. Email us to functions@brickbay.co.nz

GIFT VOUCHERS

Curious about the perfect gift? Ask us about our exclusive Brick Bay gift vouchers.

SMALLER

HOUSE MADE ROSEMARY & KALAMATA OLIVES FOCCACIA 13 *V

smoked beetroot butter

ARANCINI TRIO 14 *V ADDITIONAL ARANCINI +4

garden pumpkin, parsley pesto, crème fraîche, Grana formaggio

BEETROOT TARTARE 19 *V ADD CURED SALMON +7

Islandic rye, whipped ricotta & horseradish, walnuts

BURRATA & CARAMELISED FIGS 22 *V ADD PROSCIUTTO +7

Brick Bay honey, macadamia & basil, Turkish pide

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

HOISIN & BLACK VINEGAR BRAISED BEEF CHEEKS 28

ginger chilli kumara, coriander mayo, fried goats cheese, pickles, sesame seeds

LARGER

LEIGH SKIN-ON SNAPPER 39 *GFI

feta potato gratin, braised leek, kale, caper & saffron vin blanc sauce

CRISPY SESAME SQUID 35

tamarind chilli sauce, lime ponzu, crème fraîche, fennel & edamame slaw

BRAISED SPICED BRICK BAY LAMB 39 *GFI

celeriac custard, baby carrots, fig chutney, dukkah

CHARGRILLED BEEF BURGER 30

Ringawera sourdough bun, free range streaky bacon, smoked cheddar, pickle, tomato kasundi, salad, aioli, fries

ROAST CAULIFLOWER 29 *V

parsnip & truffle oil puree, smoked garlic, watercress, Grana formaggio

GINGER & MISO FRIED TOFU SALAD 30 *GFI *VG

shiitake mushroom, avocado, edamame slaw, cashew & sesame aioli, radish, fennel, candied cashews, chilli

SHARED PLATTERS

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

*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