

BRUNCH

10:00 - 11:30

BRICK BAY'S BREAKFAST 29.5

Brick Bay lamb Merguez sausage, bacon, fried egg, fried halloumi, garlic buttered potatoes & mushrooms, relish, grilled Turkish pide

BRAISED BEEF CHEEK & SAUERKRAUT TOASTIE 24

smoked cheese, pickles, red onion & apricot relish, horseradish crème fraîche, Dijon aioli, apple salad

BRUSCHETTA 22 *V ADD CURED SALMON +8

garden beans, balsamic onion, pecans, parsley pesto, lemon ricotta

MĀNUKA SMOKED KAHAWAI RILLETTE 23

sauerkraut, flaxseed cracker, pickled egg

BANANA, DATE & WALNUT LOAF 16

smoked bacon, walnut butter, Canadian maple syrup

TREVALLY CRUDO 23 *GFI

pickled onion, fennel, cucumber, melon, mint, crème fraîche, chardonnay vinegar

FREE RANGE PURIRI DOWNS EGGS ON TOAST 17 *V

two eggs poached, fried, or scrambled, parsley pesto, avocado

PUFFED QUINOA & ALMOND GRANOLA 14 *GFI *V

greek yoghurt, poached pear, fresh fruit, berry compote

FRIES 13 *V

truffle oil, Grana formaggio, roasted garlic aioli

EXTRA

egg 3 multigrain toast 4 avocado 5

garlic butter mushrooms 7 cured salmon/bacon 8

*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