

DINING

BITES

MATAKANA OYSTERS **TRIO 16.5** **HALF DOZEN 30**

chardonnay pickled red onion, chilli - as available -

HOUSE MADE ROSEMARY & KALAMATA OLIVE FOCCACIA 13 *v

smoked beetroot butter

OLIVES 9 *GFI *VG

lemon, chilli & fennel seed marinade

ARANCINI TRIO 14 *v **ADDITIONAL ARANCINI +4**

mushroom & thyme, parsley pesto, crème fraiche, Grana formaggio

BAKED BROCCOLI 16 *GFI *V

smoked garlic, goats cheese, orange, toasted seeds

FRIES 13 *v

truffle oil, smoked garlic aioli, Grana formaggio

GARDEN SALAD 16 *GFI *VG **ADD CURED SALMON +8**

asparagus, zucchini, tomatoes, quinoa, hazelnut & coriander pesto, smoked almonds

SHARED PLATTERS

CHARCUTERIE 45

selection of cured & smoked meats, duck liver parfait, pickles, relish, mustard, sourdough rye

MEZZE 45 *v

tabbouleh, shaksuka, smoked garlic hummus, labneh tahini, sigar borek, halloumi, pickles, Turkish pide

CHEESE BOARD 39 *v

Mahoe aged Edam, Mahoe Blue, Mt Domet Whitestone Brie, pickles, fruit paste, chutney, poached pear, lavosh, sourdough

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.

*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

SMALLER

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

TREVALLY CRUDO 23 ^{*GFI}
pickled onion, fennel, cucumber, melon, mint, crème fraîche,
chardonnay vinegar

BRICK BAY LAMB KIBBEH 24
spiced ground meatballs, tabbouleh, tahini yoghurt, chipotle, walnuts,
coriander

VENISON CARPACCIO 24
pistachio, balsamic cranberries, smoked garlic aioli, Grana formaggio, crostini

LARGER

LEIGH SKIN-ON SNAPPER 39 ^{*GFI}
pickled zucchini, almond skordalia, raisins, walnuts, caper & vin blanc sauce

FRIED SALT & PEPPER SQUID 36
tamarind chilli jam, pickled papaya & fennel salad

SPICED BRICK BAY LAMB 40 ^{*GFI}
cauliflower custard, honeyed baby carrots, poached apricot gravy, dukkah

SUMAC & THYME CRUMBED BEEF CHEEK 38
horseradish ricotta, blistered tomatoes, balsamic red onion, parsley pesto

WAGYU BEEF BURGER & FRIES 32
Ringawera sourdough, free range bacon, pickles, chutney, salad,
blue cheese aioli

BAKED EGGPLANT 32 ^{*GFI ~VG}
beetroot chilli jam, cucumber & tomato salad, mint, pomegranate,
cashew yoghurt

PRIVATE FUNCTIONS

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

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