

# BRICKLANE

## RESTAURANT & BAR

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### HISTORY

Bricklane Restaurant and Bar and our Crown Lynn Room take their inspiration from the famous Crown Lynn ceramic and pottery factory that called New Lynn home from 1925 till 1989.

Crown Lynn pottery, known for the white swan vases that graced many a Kiwi sideboard through the 1960s and 70s, has become an icon of homegrown New Zealand ceramic design. From Parliament to NZ Railway, Crown Lynn Ceramics balance the modern with the traditional to perfection.

With a mix of classic New Zealand inspired dishes and modern favourites, we echo that perfect balance throughout our menu. This carries through to our bar where you'll find a traditional warm Kiwi welcome and a great range to suit all tastes.



#### GET SOCIAL WITH US!

Scan to check us out and stay up to date with our events and offers!

# beverage LIST

## Cocktails

Espresso Martini \_\_\_\_\_ 18  
Vodka, Kahlua, fresh espresso & sugar syrup

Margarita \_\_\_\_\_ 18  
Tequila, Cointreau, & lime juice

Blue Island Iced Tea \_\_\_\_\_ 23  
All white spirits, lime, blue curacao & lemonade

Passionfruit Collins \_\_\_\_\_ 18  
Gin, passionfruit syrup, lemon & soda

Spiced Apple \_\_\_\_\_ 18  
Fireball, apple cider, lime & bitters

Pomegranate Paloma \_\_\_\_\_ 18  
Tequila, grenadine, lime, sugar syrup & soda

Moscow Mule \_\_\_\_\_ 18  
Vodka, homemade spiced ginger syrup,  
lime & ginger beer

Cocktail of the Week \_\_\_\_\_ POA  
Ask our friendly staff for the cocktail of the week

## Mocktails

Pomegranate Fizz \_\_\_\_\_ 12  
Pomegranate, apple, lemon & soda

Spiced Pineapple \_\_\_\_\_ 11  
Pineapple, homemade spiced ginger syrup,  
maple & soda

Strawberry Mojito \_\_\_\_\_ 10  
Strawberry, mint, lime & soda

Passionfruit Spritzer \_\_\_\_\_ 10  
Passionfruit, pineapple juice, lemon & soda

Karma's Organic Kombucha \_\_\_\_\_ 10  
Lemon & Ginger or Mango & Passionfruit

## Non Alcoholic

Lemon, Lime Bitters \_\_\_\_\_ 7.0  
\_\_\_\_\_ Pitcher 22

Red Bull \_\_\_\_\_ 8.0

Juices \_\_\_\_\_ 6.0

Keri orange, apple, pineapple, cranberry and tomato  
\_\_\_\_\_ Pitcher 20

Soft Drinks \_\_\_\_\_ 5.0

Fanta, Coke, Coke No Sugar, Tonic, Schweppes

Lemonade, Schweppes Raspberry \_\_\_\_\_ Pitcher 16

Schweppes Ginger Beer \_\_\_\_\_ 6.0

Tea & Coffee \_\_\_\_\_ 5.5

# wine & BEER

## BUBBLES

	Glass	Bottle
Lindauer Brut Or Fraise 200ml	13	
Lindauer Prosecco	12	55
Daniel Le Brun Brut		75
Moët Brut Nv		130

## SAUVIGNON BLANC

	150ml	250ml	Bottle
Mt Difficulty Roaring Meg Central Otago	13	20	58
The Ned Marlborough	12	19	52
Dashwood Marlborough	11	17	49

## CHARDONNAY

Huntaway Reserve Gisborne	13	20	58
Wither Hills Marlborough	12	19	52
Dashwood Marlborough	11	17	49

## PINOT GRIS

Mt Difficulty Roaring Meg Central Otago	13	20	58
The Ned Marlborough	12	19	52
Dashwood Marlborough	11	17	49

## VARIETALS

Roaring Meg Pinot Noir Rose Central Otago	13	20	58
Roaring Meg Riesling Central Otago	13	20	58
The Ned Pinot Rosé Marlborough	12	19	51

## LIGHTER ALCOHOL

Wither Hills Early Light	12	18	51
Pinot Gris / Sauvignon Blanc Marlborough			

## PINOT NOIR

Mt Difficulty Roaring Meg Central Otago			69
Wither Hills Marlborough	13	19	55
Dashwood Marlborough	12	18	52

## OTHER REDS

	150ml	250ml	Bottle
Graham Norton Shiraz South Australia	11	16	47
Wither Hills Merlot Hawkes Bay	12	18	52
Huntaway Syrah Hawkes Bay	12	18	52
Angus The Bull Cab Sauv Central Victoria	14	23	64

## FROM THE TAP

	425ml	Stein 1L	1.8ltr
Panhead Super Charger APA	14	26	50
Emersons Hazed & Confused IPA	14	26	50
Stella Artois 500ml	14	26	50
Emersons Pilsner	13	25	48
Guinness 520ml	15		
Steinlager Classic	12	22	44
Speights Summit Lager Ultra-Low Carb	10	19	36
Lion Red	10	19	36
Mac's Cloudy Apple Cider	12	22	42
Guest Tap		POA	

## BY THE BOTTLE

Corona	11
Corona Zero	10
Speights Old Dark	10
Mac's Ginger Beer	10
Mac's Hop Rocker Pilsner	10
Steinlager Pure	10
Steinlager Pure Light 2.5%	10
Pure Blonde Low Carb	10



# *daily* SPECIALS

## **Triple Happy Hour**

3pm – 6pm everyday, \$8 drink specials

## **\$20 Weekday Lunch**

11am - 3pm on weekdays

### **Monday**

\$28 Pasta all day

### **Tradie Tuesday**

\$28 Lamb Shank all day

\$28 Jugs\* all day

### **Wednesday**

Steak night from 5pm

\$28 Scotch Fillet with all the trimmings

### **Thursday**

\$28 big stack of ribs for all day

### **Friday**

\$28 Jugs\* all day

### **Sunday**

Kids eat free - available all day with every adult main meal

\$30 Sunday Roast with all the trimmings

## *Private Function?*

Looking to host a private function?

Talk to one of our team member or email

[manager@bricklane.co.nz](mailto:manager@bricklane.co.nz)

\* Jugs are subject to Speights and Lion

Terms & Conditions apply

# weekday LUNCH

11AM TIL 3PM | NOT AVAILABLE ON PUBLIC HOLIDAYS

*All \$20*

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## **Fish & Chips**

beer battered fish, tartare sauce, fries & slaw

## **Pan Fried Fish**

served with aioli, fries & slaw

## **Sweetcorn Fritters**

served with avocado salsa, sour cream  
& salad **(v)**

add crispy bacon / +5.0

## **Southern Fried Chicken**

creamy potato mash, chipotle aioli, slaw & gravy

## **Chicken Burger**

southern fried chicken, grilled cheese, lettuce,  
gherkins, tomato, aioli, served with fries

## **Beef Burger**

grilled cheese, lettuce, gherkins, tomato, aioli,  
served with fries

add egg / +3.0

## *on the side*

- bricklane salad / 12
- steamed seasonal vegetables / 12
- baby potatoes & saffron aioli / 12
- kumara fries / 14
- straight cut fries / 12
- with tomato sauce and aioli
- garlic bread / 9
- with cheese / 10

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Please note that we make our aioli in house using raw eggs.

**v – Vegetarian, gf – Gluten friendly, vg – Vegan. df – Dairy free**

Please talk to us about your dietary needs, While we take as much care as humanly possible,  
we cannot guarantee that trace elements may not be present.

# all day MENU

## Starters & Small Plates

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### Breads & Hummus

/ 14

turkish bread, homemade hummus,  
dukkah & olive oil

### Seafood Chowder

/ 21

fresh toasted bread & saffron aioli

### Dumplings

/ 17

pork or vegetable with soy & chilli dipping  
sauces

### Crispy Cauliflower Bites

/ 19

(vg, df, gf) with a curry aioli dipping sauce

### Feta & Mozzarella Cheese Balls

/ 21

panko crumbed, maple drizzle & beetroot aioli

### Chicken Skewers (df, gf)

/ 21

with coconut rice & peanut sauce

### Salt & Pepper Squid (df)

/ 20

saffron aioli

### Chilli Prawns (gf)

/ 21

sautéed with garlic lime & coriander  
on cauliflower rice

### Green Lipped Mussels

fresh NZ green lipped mussels in a traditional  
mussel pot served with garlic bread, steamed  
in your choice of:

white wine, garlic & cream or thai yellow curry  
& coconut broth

1/2 kg

/ 25

1 kg (main size)

/ 39

## Pasta & Salad

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### Lamb Meatballs

/ 33

on spaghetti in a rich tomato sauce, jalapenos  
& mozzarella

### Thai Chicken Salad

/ 30

satay chicken, crunchy salad with chili lime  
coriander vinaigrette & crispy noodles

### Smoked Chicken Fettuccine

/ 33

mushrooms, bacon, parmesan,  
garlic & cream sauce

### Vegan Red Curry

/ 27

seasonal vegetables, coconut cream,  
homemade red curry paste & coconut rice  
add chicken

/ +6.0

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# all day MENU

## Mains

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### **Crispy Duck (gf)**

/ 44

slow cooked, crisp skin roast duck in mandarin sauce with mustard mash & buttered green beans

### **Lamb Shank (gf)**

/ 37

braised with red wine & rosemary served on creamy mash

### **Twice Cooked Pork Belly (gf)**

/ 36

kumara mash, gravy, slaw & spiced apple sauce

### **BBQ Pork Spare Ribs (gf)**

/ 37

smothered in smoky louisiana spiced rib sauce served with fries & slaw

### **Southern Fried Chicken**

/ 36

with maple glazed bacon, waffles, potato mash, coleslaw, gravy & chipotle aioli

### **Market Fresh Fish**

/ 37

pan-fried in white wine garlic cream sauce with prawns, served with roast potatoes and green salad

### **Honey & Harissa Baked Salmon**

/ 44

**(gf)** kumara mash & steamed vegetables

### **Fish & Chips (df)**

/ 31

battered market fish with chips, salad, lemon wedge & tartare sauce

### **Steaks from the Grill (gf)**

served with fries & salad

#### **Choose your cut:**

beef scotch fillet 250gm / 40

eye fillet 250gm / 45

go surf & turf / +10

with four prawns in garlic cream sauce **(gf)**

#### **Choose your sauce:**

garlic butter **(gf)**, brandy & green peppercorn, mushroom sauce

add 2 eggs / +6.0

#### *on the side*

- bricklane salad / 12

- steamed seasonal vegetables / 12

- baby potatoes & saffron aioli / 12

- kumara fries / 14

- straight cut fries / 12

with tomato sauce and aioli

- garlic bread / 9

with cheese / 10

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# dessert MENU

## *All desserts \$16*

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### **Whittakers Dark Chocolate Lava Cake**

vanilla bean ice cream & cream

### **Rolled Pavlova (gf)**

berry coulis, cream, fresh fruit salad & berry sorbet

### **Banoffee Pie**

caramel sauce, maple & walnut ice cream

### **Sticky Date Pudding**

with toffee sauce & salted caramel ice cream

### **Baked Cheesecake**

ice cream & whipped cream  
ask our team for today's flavour

### **Affogato**

vanilla ice cream, espresso shot & your choice of liqueur

## *Tea*

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english breakfast	/ 5.5
earl grey	/ 5.5
chamomile	/ 5.5
peppermint	/ 5.5
ceylon	/ 5.5
green tea	/ 5.5
jasmine	/ 5.5

## *Coffee*

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	Small	Large
flat white	5.5	6.5
latte glass	5.5	6.5
cappuccino	5.5	6.5
latte bowl	6.0	7.0
mochaccino	6.0	7.0
chai latte	6.0	7.0
hot chocolate	6.0	7.0
decaf & alternate milk options	/ +1.0	

## *Special Coffee*

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Choose your favourite liqueur from our back bar / from 12\_