

beverage LIST

COCKTAILS

- Long Island Ice Tea** _____ **24**
Jose Cuervo Tequila, Vodka, Bacardi, Gin, Triple Sec, lemon juice and Coke
- Basil & Lime Margarita** _____ **19**
Jose Cuervo Silver Tequila, Cointreau, basil and lime juice
- Elderflower G&T** _____ **18**
Bombay Sapphire Gin, elderflower liqueur, elderflower extract, lemon and tonic
- Passionfruit Collins** _____ **18**
Bombay Sapphire Gin, passionfruit syrup, lemon and soda
- Brickers** _____ **17**
Smirnoff Vodka, peach liqueur, lime and cranberry
- Cocktail of the Week** _____ **POA**
Ask our friendly staff for the cocktail of the week

MOCKTAILS

- Italian Spritz** _____ **12**
Lyre's non alcoholic italian spritz, lemon and soda
- Strawberry Mojito** _____ **10**
Strawberry, mint, lime and soda
- Elderflower Fizz** _____ **10**
Elderflower syrup, apple juice, lime and soda
- Passionfruit Spritzer** _____ **10**
Passionfruit syrup, pineapple juice, lemon and soda
- Karma's Organic Kombucha** _____ **10**
Lemon & Ginger
Mango & Passionfruit

NON ALCOHOLIC

- Lemon, Lime Bitters** _____ **7.0**
_____ **Pitcher 22**
- RedBull** _____ **7.0**
- Juices** _____ **6.0**
Keri orange, apple, pineapple, cranberry and tomato _____ **Pitcher 20**
- Soft Drinks** _____ **5.0**
Fanta, Coke, Coke Zero, Tonic, Schweppes
Lemonade, Schweppes Raspberry__ **Pitcher 16**
Bundaberg Ginger Beer _____ **7.0**
- Tea & Coffee** _____ **5.5**
- San Pellegrino 500ml** _____ **10**
Sparkling Water

wine & BEER

BUBBLES

	150ml	Bottle
Lindauer Brut Or Fraise	11	49
Daniel Le Brun Brut or Rose		69
Moët Brut Nv		130

SAUVIGNON BLANC

	150ml	250ml	Bottle
Mt Difficulty Roaring Meg Central Otago	13	20	58
The Ned Marlborough	12	18	52
Wither Hills Marlborough	11	17	49

CHARDONNAY

Huntaway Reserve Gisborne	12	19	52
Wither Hills Marlborough	11	17	49

PINOT GRIS

Mt Difficulty Roaring Meg Central Otago	13	20	58
The Ned Marlborough	12	18	51
Wither Hills Marlborough	11	17	49

VARIETALS

Roaring Meg Pinot Noir Rose Central Otago			58
The Ned Pinot Rosè Marlborough	12	18	51
Roaring Meg Riesling Central Otago	13	20	57

LIGHTER ALCOHOL

Wither Hills Early Light	11	17	49
Pinot Gris / Sauvignon Blanc Marlborough			

PINOT NOIR

Mt Difficulty Roaring Meg Central Otago	15	24	69
Wither Hills Marlborough	12	18	52

OTHER REDS

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	1.8ltr
Mac's Cloudy Apple Cider	11	39
Panhead Rat Rod Hazy PA	14	50
Emersons Pilsner	12	44
Stella Artois	12	42
Steinlager Tokyo Dry	11	39
Guinness 330ml	11	520ml 14
Steinlager Classic	11	39
Mac's Gold	10	35
Speights Summit Lager Ultra-Low Carb	9	32
Lion Red	9	32

BY THE BOTTLE

Steinlager Pure	9.0
Becks	9.0
Corona	10
Steinlager Pure Light (ABV 2.5%)	9.0
Pure Blonde Low Carb	9.0
Speight's Old Dark	9.0
Speights Zero 0.0	9.0
Thomas & Rose Cider 500ml Strawberry & Lime or Watermelon & Cucumber	16
Byron Bay Fruit Lager Passionfruit Mango	10

daily SPECIALS

Triple Happy Hour

3pm – 6pm on weekdays, \$8 drink specials

\$20 Weekday Lunch

11am - 3pm on weekdays

Monday

\$27 Lamb Shank all day

Tradie Tuesday

\$25 jugs all day

Wednesday

Steak night from 5pm

\$27 Scotch Fillet with all the trimmings

Thursday

A big stack of ribs for \$27 all day

Friday

Weekend wind down \$25 jugs all day

Sunday

Kids eat free all day with every adult main meal

PRIVATE FUNCTIONS

Looking to host a private function?
Talk to one of our team member or email
manager@bricklane.co.nz

weekday LUNCH

11AM TIL 3PM | NOT AVAILABLE ON PUBLIC HOLIDAYS

all \$20

Seafood Chowder

fresh toasted bread & saffron aioli

Sweetcorn Fritters

with avocado salsa, sour cream
& salad (v)
add crispy bacon / +5.0

Bricklane Burger

beef pattie with grilled cheese, beetroot,
lettuce, tomato & aioli, served with fries

Chicken Burger

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

Southern Fried Chicken

creamy potato mash, chipotle aioli,
slaw & gravy

Fish & Chips

beer battered fish tartare sauce,
fries & slaw

Pan Fried Fish

served with aioli, fries & slaw

on the side

- bricklane salad / 12
- steamed seasonal vegetables / 12
- baby potatoes & saffron aioli / 12
- straight cut fries / 12
with tomato sauce and aioli

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

BREADS, STARTERS & SMALL PLATES

Garlic & Herb Ciabatta (v) / 9.0

Garlic Ciabatta with Cheese (v) / 10

Breads & Spreads (v) / 15

Seafood Chowder

fresh toasted bread & saffron aioli / 20

Cauliflower Bites (v, vg)

golden fried cauliflower with curry salt & sesame soy dipping sauce / 17

Dumplings

pork or vegetable with soy & chilli dipping sauces / 16

Feta & Mozzarella Balls (v)

panko crumbed golden fried & served with beetroot aioli & maple glazed walnuts / 18

Chicken Skewers (gf, df)

with coconut rice & peanut sauce / 18

Salt & Pepper Squid (df)

saffron aioli / 19

Chilli Prawns (gf, df)

sautéed with garlic lime & coriander on cauliflower rice / 20

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 / 20

1 kg (main size) / 35

PASTA & SALAD

Caesar Salad

cos lettuce, croutons, bacon, shaved parmesan & poached egg with a classic caesar dressing / 23

Add smoked chicken or smoked salmon / +7.0

Smoked Chicken Fettuccine

mushrooms, bacon, parmesan, garlic and cream sauce / 30

Grilled Haloumi Salad (v, gf)

grilled vegetables, tomato carrot, salad greens & drizzled with basil petso & saffron aioli / 30

Vegan Potato & Kumara Gnocchi (vg)

broad beans, mushrooms, coriander, pumpkin puree and a coconut cream sauce / 30

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all day MENU

MAINS

Fish & Chips (df)

beer battered market fish with chips, salad, lemon wedge & tartare sauce / 30

Crispy Duck (gf)

slow cooked crisp skin roast duck in mandarin sauce with mustard mash & buttered green beans / 42

Lamb Shank (gf)

braised with red wine & rosemary served on creamy mash / 35

Twice Cooked Pork Belly (gf)

smashed potatoes, slaw, spiced apple sauce & jus / 35

BBQ Pork Spare Ribs (gf)

smothered in smoky louisiana spiced rib sauce served with fries & slaw / 36

Southern Fried Chicken

with maple glazed bacon, potato mash, cajun corn bread, coleslaw, gravy & chipotle aioli / 35

The Big Beef Burger

double beef patties, mozzarella cheese, lettuce, tomato, beetroot, fried onion, aioli on a sourdough burger bun, served with fries / 29

Add an egg / +3.0

Big Veggie Burger (v)

grilled haloumi, carrot & cumin hummus, lettuce, tomato, beetroot, fried onion, aioli, mozzarella, garlic bun & fries / 29

Market Fresh Fish

cooked as the chefs special / 36

Steaks from the Grill (gf)

served with fries & salad

Choose your cut:

beef scotch fillet / 39

eye fillet / 43

Choose your sauce:

garlic butter (gf)

brandy & green peppercorn

mushroom sauce

go surf & turf with prawns in garlic

cream sauce (gf) / +8.0

Add 2 eggs / +6.0

on the side

– bricklane salad / 12

– steamed seasonal vegetables / 12

– baby potatoes & saffron aioli / 12

– straight cut fries / 12
with tomato sauce and aioli

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dessert MENU

DESSERTS | ALL \$16

Whittakers Dark Chocolate Lava Cake

vanilla bean ice cream and cream

Rolled Pavlova (gf)

berry coulis, cream, fresh fruit salad and berry sorbet

Banoffee Pie

caramel sauce, maple and walnut ice cream

Sticky Date Pudding

with toffee sauce and salted caramel ice cream

Baked Cheesecake

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

Affogato

vanilla ice cream, espresso shot and your choice of liqueur

TEA

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

flat white / 5.5

latte glass / 5.5

cappuccino / 5.5

latte bowl / 6.0

mochaccino / 6.0

chai latte / 6.0

hot chocolate / 6.0

decaf & alternate milk options / +1.0

SPECIAL COFFEE

Choose your favourite liqueur from our back bar / from 12