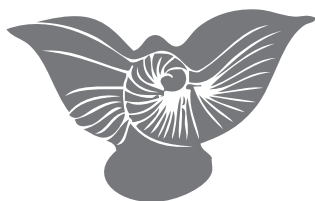


ALL DAY



BREADS, STARTERS & SMALL PLATES

Garlic & Herb Ciabatta (v) / 6.0

Garlic Bread with Cheese (v) / 7.0

Breads & Spreads (v) / 13

Soup of the Day

fresh toasted bread / 15

Seafood Chowder

fresh toasted bread & saffron aioli / 16

Dumplings

Pork or Vegetable with soy and chilli dipping sauces / 14

Cauliflower Bites (vg, gf)

golden fried cauliflower with curry salt and a sesame soy dipping sauce / 14

Feta & Mozzarella Balls (v)

panko crumbed golden fried and served with beetroot aioli & maple glazed walnuts / 14

Chicken Skewers (gf, df)

with coconut rice and peanut sauce / 15

Salt & Pepper Squid (df)

saffron aioli / 16

Pork Belly Bites (gf, df)

chilli maple apple glaze, savoury apple puffs and herb oil / 15

Chilli Prawns (gf, df)

sautéed with garlic lime and coriander on cauliflower rice / 17

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 / 15

1 kg (main size) / 26

PASTA & SALAD

Caesar Salad

Cos lettuce, croutons, bacon, shaved parmesan and poached egg with a classic Caesar dressing / 19

Add smoked chicken or smoked salmon / +6.0

Grilled Haloumi Salad (v, gf)

grilled vegetables, red onion, tomato, carrot, salad greens and drizzled with basil pesto and saffron aioli / 25

Smoked Chicken Fettuccine

mushrooms, bacon, parmesan, garlic, cream sauce / 25

Vegan Potato & Kumara Gnocchi (vg)

broad beans, mushrooms, coriander, pumpkin puree and a coconut cream sauce / 25

ALL DAY



MAINS

Crispy Duck (gf)

slow cooked crisp skin roast duck in mandarin sauce with mustard mash & buttered green beans / 37

Lamb Shanks (gf)

braised with a red wine and rosemary served on creamy mash / 1 shank 27 / 2 shanks 35

Oven Roasted Salmon Fillet (gf)

grapefruit & miso glaze, kumara mash, steamed bok choy & crispy rice noodles / 33

BBQ Pork Spare Ribs (gf)

smothered in smokey Louisiana spiced rib sauce served with fries and slaw / 30

Southern Fried Chicken

with maple glazed bacon, potato mash, Cajun corn bread, coleslaw, gravy and chipotle aioli / 29

Moroccan Spiced Eggplant (vg, gf)

Cauliflower rice, avocado apple salsa, Bricklane salad / 25

Fish & Chips (df)

beer battered market fish with chips, salad, lemon wedge & tartare sauce / 27

Sri Lankan Chicken Curry

jasmine rice, pineapple chutney, roti / 26

The Big Beef Burger

double beef patties, egg, mozzarella cheese, lettuce, tomato, beetroot relish, fried onion, aioli on a sourdough burger bun and served with fries / 26

Market Fresh Fish

cooked as the chefs special / 33

Steaks from the Grill (gf)

served with fries & salad

Choose your cut:

Prime Steer Sirloin / 34

Beef Scotch / 35

Eye Fillet / 39

Choose your sauce:

Garlic butter (gf)

Brandy & green peppercorn

Mushroom sauce

Go surf & turf with prawns in garlic cream sauce (gf) / +6.0

On the side

- Bricklane Salad / 6.0

- Steamed Seasonal Vegetables / 7.0

- Baby Potatoes & Saffron Aioli / 6.0

- Beer Battered Fries / 10
with tomato sauce and aioli

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.