

DAILY SPECIALS



Happy hour

3pm – 6pm on weekdays, \$7 drink specials

\$18 Weekday Lunch

11am - 3pm on weekdays

Monday

\$22 Lamb Shank all day

Tuesday

Two for one desserts all day

Wednesday

Steak night from 5pm

\$25 Scotch Fillet with all the trimmings

Thursday

A big stack of ribs for \$25 all day

Sunday

Kids eat free all day with every adult main meal

Looking to host a private function?

Talk to one of our team member or email manager@bricklane.co.nz

WEEKDAY LUNCH



11am till 3pm | Not available on Public Holidays

all \$18

Soup of the Day

with toasted bread / 15

Sweetcorn Fritters

with avocado salsa, sour cream
& salad (v)
add crispy bacon / +5

Bricklane Burger

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

Chicken Burger

parmesan & herb crumbed chicken breast,
grilled cheese, aioli, lettuce, tomato, gherkins,
served with fries

Southern Fried Chicken

creamy potato mash, chipotle aioli,
slaw & gravy

Chicken Quesadilla

flour tortilla filled with chicken, onion,
capsicum, garlic, black beans, mozzarella,
crispy fried, served with sour cream, salsa
& fries

Vegetarian Quesadilla (v)

with mushrooms, onion, capsicum, garlic,
black beans, feta cheese, served with sour
cream, salsa & fries

Fish & Chips

beer battered or pan fried market fresh fish
served with fries & slaw

On the side

- Bricklane Salad / 7.0
- Steamed Seasonal Vegetables / 8.0
- Beer Battered Fries / 12
with tomato sauce and aioli



BREADS, STARTERS & SMALL PLATES

Garlic & Herb Ciabatta (v) / 7.0

Garlic Ciabatta with Cheese (v) / 8.0

Breads & Spreads (v) / 13

Soup of the Day

fresh toasted bread / 15

Seafood Chowder

fresh toasted bread & saffron aioli / 16

Cauliflower Bites (vg, gf)

golden fried cauliflower with curry salt and a sesame soy dipping sauce / 15

Dumplings

Pork or Vegetable with soy and chilli dipping sauces / 15

Feta & Mozzarella Balls (v)

panko crumbed golden fried and served with beetroot aioli & maple glazed walnuts / 15

Chicken Skewers (gf, df)

with coconut rice and peanut sauce / 15

Salt & Pepper Squid (df)

saffron aioli / 17

Chilli Prawns (gf, df)

sautéed with garlic lime and coriander on cauliflower rice / 18

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 / 18

1 kg (main size) / 32

PASTA & SALAD

Caesar Salad

Cos lettuce, croutons, bacon, shaved parmesan and poached egg with a classic Caesar dressing / 21

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 / 27

Vegan Potato & Kumara Gnocchi (vg)

broad beans, mushrooms, coriander, pumpkin puree and a coconut cream sauce / 27

Vegetarian Penne Pasta (v)

in mildly spiced marinara sauce with seasonal vegetables / 27

Smoked Chicken Fettuccine (v)

mushrooms, bacon, parmesan, garlic and cream sauce / 27



MAINS

Fish & Chips (df)

beer battered market fish with chips, salad, lemon wedge & tartare sauce / 28

Chicken Parmigiana

crumbed chicken, marinara sauce, mozzarella and mash potato served with salad / 29

Crispy Duck (gf)

slow cooked crisp skin roast duck in mandarin sauce with mustard mash & buttered green beans / 39

Lamb Shanks (gf)

braised with a red wine and rosemary served on creamy mash / 1 shank 30 / + shank 14

Twice Cooked Pork Belly (gf)

kumara mash, slaw, spiced apple sauce & jus / 33

Oven Roasted Salmon Fillet (gf)

grapefruit & miso glaze, kumara mash, steamed bok choy & crispy rice noodles / 34

BBQ Pork Spare Ribs (gf)

smothered in smokey Louisiana spiced rib sauce served with fries & slaw / 33

Southern Fried Chicken

with maple glazed bacon, potato mash, Cajun corn bread, coleslaw, gravy &

chipotle aioli / 29

The Big Beef Burger

double beef patties, egg, mozzarella cheese, lettuce, tomato, beetroot relish, fried onion, aioli on a sourdough burger bun, served with fries / 27

Market Fresh Fish

cooked as the chefs special / 34

Steaks from the Grill (gf)

served with fries & salad

Choose your cut:

Beef Scotch / 36

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

Fried egg / +4.0

On the side

– Bricklane Salad / 7.0

– Steamed Seasonal Vegetables / 8.0

– Baby Potatoes & Saffron Aioli / 7.0

– Beer Battered Fries / 12
with tomato sauce and aioli

DESSERT



DESSERTS

~ all 15 ~

Whittakers Dark Chocolate Lava Cake
vanilla bean ice cream and cream

Rolled Pavlova (gf)
berry couli, cream, fresh fruit salad and
berry sorbet

Banoffee Pie
caramel sauce, maple and walnut
ice cream

Frangelico Cake (gf)
dark chocolate 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

TEA & COFFEE

Coffees

flat white / 5.0
latte glass / 5.5
cappuccino / 5.0
latte bowl / 6.0
mochaccino / 5.5
chai latte / 6.0
hot chocolate / 5.5
decaf & soy options add / 1.0

Teas / all 5.0

english breakfast
early grey
chamomile
peppermint
ceylon
green tea
jasmine

• • • **Speciality Coffee** • • •

Choose your favourite liqueur from our back bar / from 12

BEVERAGE LIST



COCKTAILS

Electric Blue Kiss 22	Salted Caramel Espresso Martini 17
Jose Cuervo Silver Tequila, peach schnapps, Barcardi, orange liqueur, blue curacao, lime juice, sugar syrup and soda water	Smirnoff Vodka, Bailey's, salted caramel and espresso
Spiced Apple Crumble 20	Passionfruit Collins 16
Appleton's Rum, Fireball cinnamon whiskey and apple juice	Bombay Sapphire Gin, passionfruit syrup, lemon and soda
Pink Gin Bubble 18	Pina Colada 16
Gordon's Pink Gin, grapefruit juice, raspberry and Graham Nortons' Rose Prosecco	Bacardi, Malibu, coconut cream and pineapple juice
	Margarita 16
	Jose Cuervo Silver Tequila, cointreau and lime juice

MOCKTAILS & NON ALCOHOLIC

Mocktails	Non Alcoholic
Mango Mule 10	Nakd Sparkling Water (300ml).....9.0
Mango smoothie, honey syrup, lime and soda	Lemon, Lime Bitters.....6.0
Strawberry Mojito 10	V Pure.....6.0
Strawberry, mint, lime and soda	Fruit Juice5.0
Feijoa and Apple Fizz 10	Soft Drinks.....5.0
Feijoa smoothie, apple juice, lime and soda	Tea & Coffee.....5.0
Cool as Ginger Chai9.0	
Chai syrup, orange, ginger ale and bitters	
Passionfruit Spritzer9.0	
Passionfruit syrup, pineapple juice, lemon and soda	

WINE & BEER




Bubbles	150ml	Bottle
Graham Norton Prosecco (dry)	10.....	45
Graham Norton Rose Prosecco	10.....	45
Lindauer Brut Or Fraise (200ml).....	11	
Te Hana Reserve Rosè		43
Moët Brut Nv.....		130

Sauvignon Blanc	150ml	250ml	Bottle
Mt Difficulty Roaring Meg Central Otago ..	13.....	19.....	55
The Ned Marlborough	11.5.....	18.....	51
Wither Hills Marlborough	10.5.....	16.....	47

Chardonnay	
Huntaway Reserve Gisborne.....	12.....18.....51
Wither Hills Marlborough	10.5.....16.....47

Pinot Gris	
Mt Difficulty Roaring Meg Central Otago ..	13..... 19.....55
The Ned Marlborough	11.5.....18.....51
Wither Hills Marlborough	10.5..... 16.....47

Varietals	
Roaring Meg Riesling Central Otago	11.....17.....48
The Ned Pinot Rosè Marlborough	11.5.....18.....51

Lighter Alcohol	
Wither Hills Early Light Pinot Gris / Sauvignon Blanc Marlborough.....	10.5..... 16.....47

Pinot Noir	
Mt Difficulty Roaring Meg Central Otago	14..... 23.....65
Wither Hills Marlborough	12..... 18.....52

Other Reds	
Graham Norton Shiraz South Australia ...	10.5..... 16.....47
Trinity Hill Merlot Hawkes Bay	11.5..... 18.....50
Huntaway Syrah Hawkes Bay	11.5.....18.....50
Angus The Bull Cabernet Sauvignon..... Central Victoria	13.....19.....53

From The Tap	425ml	1.8ltr
Guest Tap	Changes often, please check with the team	
Panhead Rat Rod Hazy PA.....	13.....	49
Emersons Pilsner	12.....	44
Steinlager Tokyo Dry	11.....	39
Guinness	330ml 10.5	520ml 12.5
Steinlager	9.5.....	33
Mac's Gold.....	9.5.....	33
Speights Summit Lager Ultra-Low Carb .	8.5.....	30
Lion Red	8.5.....	30

By The Bottle	
Steinlager Pure.....	9.0
Stella Artois.....	9.0
Becks	9.0
Corona	9.5
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
Zeffer Cider Crisp Apple	11.0
Zeffer Cider Apple Crumble.....	11.0

