

daily SPECIALS

Triple Happy Hour
3pm – 6pm everyday,
Knock \$2 off all tap beer and house wines

\$20 Weekday Lunch
11am - 3pm on weekdays,
Good feeds, good value - no excuses

Monday
\$29 Pie & Pint all day
The ultimate comfort combo

Tuesday
\$29 Burger & Beer all day
Because burgers taste better with beer

Wednesday
Steak Night \$32 Sirloin with all the trimmings from 5pm
Cooked just the way you like, when you buy a drink

Thursday Ribs Night
\$32 big stack of ribs all day,
Sticky, messy and worth it, when you buy a drink

Friday
\$30 Jugs* all day

Sunday
\$30 Traditional Roast with all the trimmings.
Like mum use to make...but better

Kids eat free
Available all Sunday with every adult main meal

Private Function?

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

*Terms and conditions apply. Selected beers only (Lion Red & Speights Summit).
Above specials are not valid for groups over 10 or functions or on public holidays.

weekday LUNCH

11AM TIL 3PM | NOT AVAILABLE ON PUBLIC HOLIDAYS

All \$20

Fish & Chips

beer battered fish, tartare sauce, fries

Pan Fried Fish

served with fries & aioli

Sweetcorn Fritters

served with avocado salsa, sour cream **(v)**
add crispy bacon / +5.0

Southern Fried Chicken

creamy potato mash, chipotle aioli & gravy

Chicken Burger

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

Beef Burger

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

add egg / +3.0

on the side

- kumara fries / 14
with sweet chilli
- straight-cut fries / 12
with tomato sauce and aioli
- steamed seasonal vegetables / 13
- baby potatoes & saffron aioli / 12
- brickland salad / 12
- garlic bread / 11
with cheese

Good to Know: We make our aioli in-house using raw eggs.

Dietary Key: (V) Vegetarian (GFI) Gluten Free Ingredients (VG) Vegan (DF) Dairy Free
Please let us know about any dietary requirements.

While we take great care, we cannot guarantee traces of allergens are completely absent.

all day MENU

Starters & Small Plates

Breads & Hummus / 15	Butter Chicken Arancini / 21
turkish bread, homemade hummus, dukkah & olive oil	served with mango chutney
Seafood Chowder / 22	Chilli Prawns (GFI) / 21
served with toasted bread & saffron aioli	sautéed with garlic lime & coriander on cauliflower rice
Dumplings (VG) / 17	Green Lipped Mussels
pork or vegetable with soy & chilli dipping sauces	fresh NZ green lipped mussels in a traditional mussel pot served with garlic bread, steamed in your choice of:
Feta & Mozzarella Cheese Balls / 21	white wine, garlic & cream or
panko-crumbed, maple drizzle & beetroot aioli	thai yellow curry & coconut broth
Chicken Skewers (DF, GFI) / 22	1/2 kg / 27
served with coconut rice & peanut sauce	1 kg (main size) / 45
Salt & Pepper Squid (DF) / 22	
served with saffron aioli	

Pasta & Salad

Smoked Chicken Fettuccine / 35	Warm Winter Vegetable Salad / 30
mushrooms, bacon, parmesan, garlic & cream sauce	seasonal vegetables with fresh greens in a lemon & cumin dressing (VG)
Vegetarian Ravioli / 30	add grilled chicken / +10
spinach & ricotta in a tomato basil sauce with parmesan	add grilled halloumi / +10

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Mains

Crispy Duck (GFI) / 46

slow-cooked duck with crispy skin, mandarin sauce, mustard mash & buttered green beans

Lamb Shank (GFI) / 39

braised with red wine & rosemary served on creamy mash

Twice Cooked Pork Belly (GFI) / 38

kumara mash, gravy, slaw & spiced apple sauce

BBQ Pork Spare Ribs (GFI) / 39

smoky louisiana styled sauce, served with fries & slaw

Southern Fried Chicken / 37

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

Market Fresh Fish / 39

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

Salmon (GFI) / 45

harissa & honey glazed, served with kumara mash, bok choy & crispy noodles

Fish & Chips (DF) / 33

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

Beef Pie / 29

steak in rich red wine gravy topped with puff pastry, served with mash & peas

Quesadillas / 30

vegetarian or chicken
served with sour cream, tomato salsa & fries

Steaks from the Grill (GFI)

served with fries, salad & garlic butter

Choose your cut:

sirloin 250gm / 45

eye fillet 250gm / 55

go surf & turf / +10

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

add mushroom sauce / +4.0

add 2 eggs / +6.0

on the side

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with sweet chilli

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dessert MENU

All desserts \$17

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

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

	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

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