

beverage LIST

COCKTAILS

All Cocktails \$15 on Fridays

Spiced Rum Espresso Martini _____ 18	Passionfruit Collins _____ 18
Spiced Rum, Kahlua, fresh espresso and sugar syrup	Bombay Sapphire Gin, passionfruit syrup, lemon and soda
Irish Maid _____ 18	French Martini _____ 18
Bushmills Irish Whiskey, elderflower liqueur, sugar syrup and lemon	Smirnoff Vodka, Chambord, lime and pineapple juice
Margarita _____ 18	Cocktail of the Week _____ POA
Jose Cuervo silver Tequila, Cointreau, and lime juice	Ask our friendly staff for the cocktail of the week
West Coast _____ 18	
Malibu, Blue curacao, pineapple juice, lemon juice, kiwi fruit smoothie	

MOCKTAILS

Passionfruit Spritzer _____ 10
Passionfruit syrup, pineapple juice, lemon and soda
Elderflower Fizz _____ 10
Elderflower syrup, apple juice, lime and soda
Strawberry Mojito _____ 10
Strawberry, mint, lime and soda
Kiwi Fizz _____ 10
Kiwi fruit smoothie, apple juice, lime and soda
Karma's Organic Kombucha _____ 10
Lemon & Ginger
Mango & Passionfruit

NON ALCOHOLIC

Lemon, Lime Bitters _____ 7.0
_____ Pitcher 22
RedBull _____ 8.0
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 _____ 8.0
Tea & Coffee _____ 5.5
San Pellegrino 500ml _____ 10
Sparkling Water

wine & BEER

BUBBLES

	Bottle
Lindauer Brut Or Fraise 200ml _____	12
Lindauer Prosecco _____	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	12	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	1.8ltr
Panhead Super Charger APA _____	13	50
Emersons Hazed & Confused IPA _____	13	50
Stella Artois 500ml _____	13	50
Emersons Pilsner _____	12	46
Guinness _____ 330ml 11 520ml 15		
Steinlager Classic _____	11	39
Mac's Gold _____	11	39
Lion Red _____	10	34
Speights Summit Lager _____ Ultra-Low Carb	10	34
Mac's Cloudy Apple Cider _____	11	39

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
Steinlager Zero 0.0 _____	9.0
Kirin Hyoketsu Vodka, Soda & Lemon _____	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

\$27 Jugs* all day

\$10 Banoffee Pie

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 with \$27 Jugs* all day

\$15 Cocktails all day

Sunday

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

Sunday Roast \$29 with all the trimmings

PRIVATE FUNCTIONS

Looking to host a private function?

Talk to one of our team member or email

manager@bricklane.co.nz

* Jugs are subejct to Speights, Mac's and Lion

Terms & Conditions apply

all day MENU

BREADS, STARTERS & SMALL PLATES

Garlic & Herb Ciabatta (v) / 9.0

Garlic Ciabatta (v) / 10
with melting mozzarella

Seafood Chowder

fresh toasted bread & saffron aioli / 21

Dumplings

pork or vegetable with soy & chilli
dipping sauces / 16

Arancini

pumpkin, risotto, mozzarella
with aioli / 18

Jalapeno Cheese Balls

feta, mozzarella with chipotle
sauce / 18

Chicken Skewers (gf, df)

with coconut rice & peanut sauce / 19

Salt & Pepper Squid (df)

saffron aioli / 19

Chilli Prawns (gf, df)

sautéed with garlic lime & coriander
on cauliflower rice / 21

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 / 22

1 kg (main size) / 39

PASTA & SALAD

Caesar Salad

cos lettuce, croutons, bacon, shaved
parmesan & poached egg with a
classic caesar dressing / 24
Add smoked chicken or smoked
salmon / +7.0

Smoked Chicken Fettuccine

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

**Vegan Feta & Warm Vegetable Salad
(v, gf)**

grilled seasonal vegetables, salad
greens, vegan feta cheese with
balsamic maple drizzle / 30

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

MAINS

Crispy Duck (gf)

slow cooked crisp skin roast duck in mandarin sauce with mustard mash & buttered green beans / 43

Lamb Shank (gf)

braised with red wine & rosemary served on creamy mash / 36

Twice Cooked Pork Belly (gf)

creamy garlic potatoes, slaw, spiced apple sauce & jus / 36

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 / 36

Market Fresh Fish

pan-fried in white wine garlic cream sauce with prawns, served with roast potatoes and green salad / 36

Oven Roasted Salmon

grapefruit & miso glaze, creamy garlic potatoes, steamed bok choy & crispy rice noodles / 42

Fish & Chips (df)

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

The Big Beef Burger

double beef patties, mozzarella, lettuce, tomato, beetroot, fried onion, aioli on a burger bun, served with fries / 29
Add an egg / +3.0

Steaks from the Grill (gf)

served with fries & salad

Choose your cut:

beef scotch fillet 250gm / 39
eye fillet 250gm / 43

Choose your sauce:

garlic butter (gf)
brandy & green peppercorn
mushroom sauce
go surf & turf with prawns (4) in garlic cream sauce (gf) / +10
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

weekday LUNCH

11AM TIL 3PM | NOT AVAILABLE ON PUBLIC HOLIDAYS

all \$20

Soup of the Day

with toasted bread

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

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

Chicken Burger

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

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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