

BRICKLANE

RESTAURANT & BAR

HISTORY

Bricklane Restaurant and Bar and our Crown Lynn Room take their inspiration from the famous Crown Lynn ceramic and pottery factory that called New Lynn home from 1925 till 1989.

Crown Lynn pottery, known for the white swan vases that graced many a Kiwi sideboard through the 1960s and 70s, has become an icon of homegrown New Zealand ceramic design. From Parliament to NZ Railway, Crown Lynn Ceramics balance the modern with the traditional to perfection.

With a mix of classic New Zealand inspired dishes and modern favourites, we echo that perfect balance throughout our menu. This carries through to our bar where you'll find a traditional warm Kiwi welcome and a great range to suit all tastes.



GET SOCIAL WITH US!

Scan to check us out and stay up to date with our events and offers!

beverage LIST

Cocktails

Charred Pineapple Daiquiri _____ 18

White rum, lime, homemade charred pineapple syrup, salted rim

Espresso Martini _____ 18

Vodka, Kahlua, fresh espresso & sugar syrup

Margarita _____ 18

Tequila, Cointreau, & lime juice

Passionfruit Collins _____ 18

Gin, passionfruit syrup, lemon & soda

Vodka Peach Tea _____ 18

Vodka, peach, soda, mint & lime

Strawberry Gin Sour _____ 18

Gin, lime, strawberry & egg white

Long Island Iced Tea _____ 25

All white spirits, lime & coke

Cocktail of the Week _____ POA

Ask our friendly staff for the cocktail of the week

Mocktails

Tropical Sunset _____ 12

Mango, pineapple & pomegranate

Peach Iced Tea _____ 11

Peach, lime, mint & soda

Strawberry Mojito _____ 11

Strawberry, mint, lime & soda

Passionfruit Spritzer _____ 11

Passionfruit, pineapple juice, lemon & soda

Remedy's Organic Kombucha _____ 11

Lemon & Ginger or Mango & Passionfruit

Non Alcoholic

Lemon, Lime Bitters _____ 7

Pitcher 22

RedBull _____ 8

Juices _____ 6

Keri orange, apple, pineapple, cranberry and tomato _____ Pitcher 20

Soft Drinks _____ 5

Coca-Cola, Coca-Cola Zero Sugar, Fanta, Schweppes Tonic, Schweppes Lemonade,

Schweppes Raspberry _____ Pitcher 16

Schweppes Ginger Beer _____ 6

Schweppes Ginger Ale Can _____ 6

Tea & Coffee _____ 5.5

wine & BEER

BUBBLES

	Glass	Bottle
Lindauer Brut Or Fraise 200ml	13	
Lindauer Prosecco	12	55
Daniel Le Brun Brut		75

SAUVIGNON BLANC

	150ml	250ml	Bottle
Mt Difficulty Roaring Meg Central Otago	13	21	59
The Ned Marlborough	12	20	55
Dashwood Marlborough	11	18	49

CHARDONNAY

Huntaway Reserve Gisborne	13	21	59
Wither Hills Marlborough	12	20	55
Dashwood Marlborough	11	18	49

PINOT GRIS

Mt Difficulty Roaring Meg Central Otago	13	21	58
The Ned Marlborough	12	20	55
Dashwood Marlborough	11	18	49

VARIETALS

Roaring Meg Pinot Noir Rose Central Otago	13	21	59
Villa Maria Reisling Private Bin Marlborough	12	18	49
The Ned Pinot Rosè Marlborough	12	20	55

LIGHTER ALCOHOL

Wither Hills Early Light	12	20	55
Pinot Gris / Sauvignon Blanc Marlborough			

PINOT NOIR

Mt Difficulty Roaring Meg Central Otago			69
Wither Hills Marlborough	13	21	55
Dashwood Marlborough	12	19	52

OTHER REDS

	150ml	250ml	Bottle
Graham Norton Shiraz South Australia	12	18	50
Wither Hills Merlot Hawkes Bay	12	18	52
Metala Cab Sauv South Australia	13	21	59
Killibinbin Shiraz South Australia			50

FROM THE TAP

	425ml	Stein 1L	1.8ltr
Panhead Super Charger APA	14.5	28	50
Emersons Hazed & Confused Hazy IPA	14.5	28	50
Emersons Pilsner	14	27	48
Steinlager Classic	12	22	44
Speights Summit Lager Ultra-Low Carb	10	19	36
Lion Red	10	19	36
Mac's Cloudy Apple Cider	12	22	42
Stella Artois 500ml	14.5	27	50
Kirin Hyoketsu Lemon 6%	13		
Guinness 520ml	15.5		

BY THE BOTTLE

Corona	11
Corona Zero (alcohol free)	10
Speights Old Dark	10
Mac's Ginger Beer	10
Steinlager Pure	10
Steinlager Pure Light 2.5%	10
Pure Blonde Low Carb	10
Kirin Hyoketsu Mandarin	11
Emersons Day Tripper Low Carb Hazy IPA	12

daily SPECIALS

Triple Happy Hour

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

\$20 Weekday Lunch

11am - 3pm on weekdays

Monday

Mates Rates 20%* off for groups of 4 or more

Tuesday

Buy a dessert and get the second one half price

Wednesday

Steak night from 5pm
\$29 Sirloin with all the trimmings

Thursday

\$29 big stack of ribs for all day

Friday

\$29 Jugs* all day

Sunday

Kids eat free - available all day 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.

Jugs are subject to Lion Red and Speights Summit. Above specials do not apply on discounted items and to groups over 10 guests or functions. One bill per table for Mates Rates special.

weekday LUNCH

11AM TIL 3PM | NOT AVAILABLE ON PUBLIC HOLIDAYS

All \$20

Fish & Chips

beer battered fish, tartare sauce, fries & slaw

Pan Fried Fish

served with aioli, fries & slaw

Sweetcorn Fritters

served with avocado salsa, sour cream
& salad **(v)**

add crispy bacon / +5.0

Southern Fried Chicken

creamy potato mash, chipotle aioli, slaw &
gravy

Chicken Burger

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

Beef Burger

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

add egg / +3.0

on the side

- bricklane salad / 12
- steamed seasonal vegetables / 12
- baby potatoes & saffron aioli / 12
- kumara fries / 14
- straight cut fries / 12
- with tomato sauce and aioli
- garlic bread / 9
- with cheese / 10

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

Starters & Small Plates

Breads & Hummus / 14	Salt & Pepper Squid (df) / 21
turkish bread, homemade hummus, dukkah & olive oil	saffron aioli
Seafood Chowder / 21	Chilli Prawns (gf) / 21
fresh toasted bread & saffron aioli	sautéed with garlic lime & coriander on cauliflower rice
Dumplings / 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:
Crispy Cauliflower Bites / 19	white wine, garlic & cream or thai yellow curry & coconut broth
(vg, df, gf) with a curry aioli dipping sauce	
Feta & Mozzarella Cheese Balls / 21	1/2 kg / 26
panko crumbed, maple drizzle & beetroot aioli	1 kg (main size) / 42
Chicken Skewers (df, gf) / 21	
with coconut rice & peanut sauce	

Pasta & Salad

Smoked Chicken Fettuccine / 33	Vegetarian Ravioli / 33
mushrooms, bacon, parmesan, garlic & cream sauce	spinach & ricotta in a tomato basil sauce with parmesan
Thai Chicken Salad / 30	Vegan Salad / 30
satay chicken, crunchy salad with chili lime corriander vinaigrette & crispy noodles	grilled courgette, capsicum, green beans, pumpkin, with salad greens & pearl couscous. Served with garlic & cumin dressing & pickled beetroot

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all day MENU

Mains

Crispy Duck (gf) / 45

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

Lamb Shank (gf) / 38

braised with red wine & rosemary served on creamy mash

Twice Cooked Pork Belly (gf) / 38

kumara mash, gravy, slaw & spiced apple sauce

BBQ Pork Spare Ribs (gf) / 38

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

Southern Fried Chicken / 37

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

Market Fresh Fish / 38

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

Salmon / 44

(gf) harissa & honey glazed, kumara mash, cherry tomato, corn & avocado salsa, garnish with glass noddles

Fish & Chips (df) / 32

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

Steaks from the Grill (gf)

served with fries & salad

Choose your cut:

sirloin 250gm / 40

eye fillet 250gm / 48

go surf & turf / +10

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

Choose your sauce:

garlic butter **(gf)**, brandy & green peppercorn, mushroom sauce

add 2 eggs / +6.0

on the side

- bricklane salad / 12

- steamed seasonal vegetables / 12

- baby potatoes & saffron aioli / 12

- kumara fries / 14

- straight cut fries / 12

with tomato sauce and aioli

- garlic bread / 10

with cheese / 11

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dessert MENU

All desserts \$16

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.