

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

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

Sunday

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

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

STARTERS & SMALL PLATES

Breads & Hummus / 14.0

turkish bread, homemade hummus,
dukkah & olive oil

Garlic & Herb Ciabatta (v) / 9.0

Garlic Ciabatta (v) / 10

with melting mozzarella (v)

Seafood Chowder

fresh toasted bread & saffron aioli / 21

Dumplings

pork or vegetable
with soy & chilli dipping sauces / 16

Arancini (v)

pumpkin, risotto, mozzarella
with aioli / 18

Chicken Skewers (df)

with coconut rice & peanut sauce / 20

Salt & Pepper Squid (df)

saffron aioli / 20

Chilli Prawns (gf)

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 / 23

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 / 31

Thai Chicken Salad

satay chicken, crunchy salad with chili
lime coriander vinaigrette and crispy
noodles / 29

Homemade Vegan Gnocchi

potato gnocchi, spinach, mushroom,
sundried tomato with garlic coconut
cream sauce / 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 / 44

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 800gm (gf)

smothered in smoky louisiana spiced rib sauce served with fries & slaw / 37

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 / 37

Salmon

honey glazed salmon, kumara mash, cherry tomato, corn & avocado salsa / 43

Fish & Chips (df)

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

Beef Burger

beef pattie, bacon, mozzarella, lettuce, tomato, beetroot, fried onion, aioli on a burger bun, served with fries / 29

Steaks from the Grill (gf)

served with fries & salad

Choose your cut:

beef scotch fillet 250gm / 40

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

- coleslaw / 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