

Red Brick Kitchen and Bar

Lunch Entrees

| | |
|--------------------------------------------------------------|----------------|
| Bread | \$7.00 |
| Rosemary Focaccia / Avocado Oil / Hand Made Butter | |
| Chicken Livers | \$16.00 |
| Bacon / Mushrooms / Marsala Crème Sauce / Crusty Bread | |
| Sesame Squid | \$16.50 |
| Pickled Ginger & Vegetables / Mild Wasabi Aioli | |
| Prosciutto Wrap | \$18.50 |
| Julienne Crisp Vegetables / Chevre / Champagne Poached Peach | |
| Crab Arancini Balls | \$17.50 |
| Coriander / Roasted Red Pepper / Parmesan | |
| Trio of Feta with Beetroot Puree | \$17.50 |
| Black Sesame Seed / Pistachio / Smoked Paprika | |

LUNCH SPECIALS

| | |
|-------------------------------------------------------------------------------------------------------------------------------|----------------|
| Beef Burger | \$19.50 |
| Angus Beef Pattie / Balsamic Onion Jam / Kapiti Mature Cheddar Cos / Tomato / Ciabatta Bap & Aioli / Hand Cut Fries / Pickles | |
| Hot Smoked Salmon Nicoise Salad | \$22.50 |
| Warm Jersey Bennies / Green Beans / Olives / Tomato / Egg / French dressing | |
| Sweet Chilli Pork | \$21.50 |
| Julienne Asian Salad / Crushed Cashew Nuts / Crispy Noodles / Apple Balsamic Dressing | |
| Seafood Salad | \$24.50 |
| Calamari / Fish / Prawns / Mixed Leaves | |

LUNCH Mains

| | |
|--------------------------------------------------------------|----------------|
| Fish of the Day | \$33.50 |
| your server will inform you of the chefs choice | |
| Grass Fed Beef Eye Fillet | \$34.50 |
| Chunky Chip Stack / Buttered Spinach / Béarnaise Sauce | |
| Lamb Rump | \$34.00 |
| Kumara Puree / Provencal Vegetables / Salsa Verde Free Range | |
| Chicken Breast | \$28.00 |
| Parmesan & Herb Crust / Cheddar Mash / Coleslaw with Cashew | |
| Crispy Ricotta & Courgette Cakes | \$28.50 |
| Romesco Sauce / Avocado, Spinach & Parmesan Salad | |

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Up to date as of 18/04/2012

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Red Brick Kitchen and Bar

LUNCH Sides

| | |
|----------------------------------------------------------------|---------------|
| Hand Cut Fries Aioli | \$7.00 |
| Roasted Gourmet Potatoes Rosemary / Red Onion | \$7.00 |
| Crisp Cos Salad Creamy Blue Cheese & Walnut Dressing | \$7.00 |
| Sautéed Brussel Sprouts Bacon Lardons / Crisp Crumbs | \$7.00 |
| Garlic & Parsley Mushrooms | \$7.00 |

TAPAS

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| Marinated Olives | \$6.00 |
| Focaccia Avocado Oil / Hand Churned Butter | \$7.00 |
| Pork & Pine Nut Sausage Roll Watties Tomato Sauce | \$7.00 |
| Crispy Duck Spring Rolls Plum Sauce | \$12.50 |
| Crab Arancini Balls Romesco Sauce / Parmesan | \$12.50 |
| Pork Belly Salsa Verde / Coleslaw | \$12.00 |
| Tempura Cauliflower & Broccoli Florets 3 Cheese Dip Sautéed Chicken Livers / Marsala Cream Sauce / Focaccia / Mini Beef Burgers / Brie / Bacon / Avocado / Tomato Relish / Cos | \$10.00 |
| Crisp Cos Salad Creamy Blue Cheese & Walnut Dressing | \$7.00 |
| Sesame Squid Pickled Vegetables / Mild Wasabi Aioli | \$11.00 |
| Tempura Fish Goujons Tartare | \$12.00 |
| Hand Cut Fries Aioli | \$7.50 |
| Roasted Veg Baby Carrots / Beetroot / Red Onions / Potatoes | \$7.00 |

Cheese Platters

1 Cheese \$10/2 Cheese \$17/3 Cheese \$24

| |
|------------------------------------------------------------------------------------------|
| Miramont Brie France / Apricot / Fig Chutney / Crackers |
| Soignon Goats Cheese France / Manuka Honey / Toasted Almonds / Toasted Bread |
| Windy Peak Gouda NZ / Apricot & Ginger Chutney / Fresh Pear / Crackers |
| Clarsons Blue Stilton England / Onion Relish / Granny Smith / Bread & Crackers |
| Kapiti Aged Cheddar NZ / Smoked Tomato Compote / Balsamic Onion / Crackers |

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Red Brick Kitchen and Bar

Dinner

Monday ~ Saturday from 5.30pm

Focaccia / Avocado Oil / Hand Made Butter \$7.00

Dinner Entrees

Cream of Cauliflower Soup \$14.50

Florets of Tempura Cauliflower / Truffle Oil

Chicken Livers \$17.50

Bacon / Mushrooms / Marsala Crème Sauce / Crusty Bread

Crab Arancini Balls \$17.50

Coriander /Roasted Red Pepper/ Parmesan

Sesame Squid \$18.50

Pickled Ginger & Vegetables / Mild Wasabi Aioli

Prosciutto Wrap \$18.50

Julienne Crisp Vegetables / Chevre / Champagne Poached Peach

Trio of Feta with Beetroot Puree \$17.50

Black Sesame Seed / Pistachio / Smoked Paprika

Wild Mushroom Risotto \$17.50

Fresh Herbs / Crispy Bacon / Truffle Oil

Dinner Mains

Trio of Pork \$33.50

Twice cooked Pork Belly / Pork Fillet / Chorizo Sausage / Fig Chutney / Potato Puree

Grass Fed Beef Eye Fillet \$34.50

Hand Cut Agria Chips / Buttered Spinach Béarnaise Sauce

Braised Beef Cheeks \$29.50

Horseradish Mash / Cabernet Gravy

Gameford Lodge Duck Breast \$34.50

Honey & Soy Baby Carrots & Beetroot / Confit Duck Leg / Spring Onions / Plum Sauce

Crispy Ricotta & Courgette Cakes \$28.50

Romesco Sauce / Avocado, Spinach & Parmesan Salad

Lamb Rump \$34.00

Kumara Puree / Provençal Vegetables / Salsa Verde

Free Range Chicken Breast \$29.50

Parmesan & Herb Crust / Cheddar Mash / Classic Slaw / Cashews

Fish of the Day \$33.50

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Red Brick Kitchen and Bar

Dinner Sides

| | |
|----------------------------------------------------------------|---------------|
| Hand Cut Fries Aioli | \$7.00 |
| Roasted Gourmet Potatoes Rosemary / Red Onion | \$7.00 |
| Crisp Cos Salad Creamy Blue Cheese & Walnut Dressing | \$7.00 |
| Sautéed Brussel Sprouts Bacon Lardons / Crisp Crumbs | \$7.00 |
| Garlic & Parsley Mushrooms | \$7.00 |

Dinner Desserts

| | |
|-----------------------------------------------------------------------------|----------------|
| Pear Frangipane Tart Brown Sugar Greek Yogurt / Toffee Almonds | \$14.00 |
| ANZAC Lemon Tart Lemoncello Mascarpone / Sugar Basket | \$14.00 |
| Vanilla Bean Brulee Poached Rhubarb / Cinnamon Shortbread | \$14.00 |
| Sticky Date Pudding Toffee Sauce / Vanilla Bean Ice Cream | \$14.00 |
| Chocolate Torte White Chocolate Sauce / Berries / Raspberry Jelly | \$14.00 |
| Affogato Vanilla Bean Ice Cream / Espresso / Liqueur / Biscotti | \$14.00 |

Dinner Cheese

1 Cheese \$12 - 2 Cheeses \$22 - 3 Cheeses \$33

Miramont Brie

France/ Grapes / Crackers

Soignon Goats Cheese

France/ Honeycomb/ Toasted Almonds/ Toasted House Breads

Windy Peak Gouda

NZ/ Apricot & Pear Chutney/ Fresh Pear/ Crackers

Clarsons Blue Stilton

England/ Celery Heart/ Granny Smith/ Bread & Crackers

Puhi Aged Cheddar

NZ/ Apple, Raisin & Ale Chutney/ Braeburn/ Crackers

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Wine List

| Champagne | Glass | Bottle |
|-----------------------|---------|----------|
| Jaquart Brut Mosaique | \$12.00 | \$65.00 |
| Moet Chandon NV | \$20.00 | \$115.00 |
| Veuve Cliquot NV | | \$134.00 |
| Moet Chandon Rose | | \$144.00 |
| Dom Perignon 2000 | | \$350.00 |

| Sauvignon Blanc | 150ml | 50ml | Decanter | Bottle |
|---------------------------------------|---------|---------|----------|---------|
| Sprig 2011 Marlborough | \$8.00 | \$13.40 | \$24.00 | \$40.00 |
| Jules Taylor 2010 Marlborough | \$9.50 | \$16.00 | \$28.50 | \$47.50 |
| The Ned 2010 Marlborough | | | | \$46.50 |
| Mahi 2010 Marlborough | | | | \$46.50 |
| Astrolabe 2010 Marlborough | \$10.50 | \$17.50 | \$31.50 | \$52.50 |
| Cloudy Bay 2010 Marlborough | | | | \$56.50 |
| Cloudy Bay 'Te Koko' 2007 Marlborough | | | | \$87.50 |

| Chardonnay | 150ml | 250ml | Decanter | Bottle |
|-------------------------------------------------|---------|---------|----------|----------|
| Kaituna Valley 2008 Canterbury | \$9.50 | \$15.80 | \$28.50 | \$47.50 |
| Peregrine 2010 Central Otago | | | | \$55.00 |
| Louis Max Macon Village (unoaked) 2009 Burgundy | | | | \$58.00 |
| Trinity Hills 'Gimblett Gravels' | | | | |
| 2009 Hawkes Bay | \$12.00 | \$20.00 | \$36.00 | \$60.00 |
| Black Estate 2010 Waipara | | | | \$61.50 |
| Mills Reef Reserve 2010 Hawkes Bay | | | | \$50.00 |
| Craggy Range 'Gimblett Gravels' 2009 Hawkes Bay | | | | \$61.50 |
| Kumeu River 'Estate' 2007 Kumeu | \$14.00 | \$23.50 | \$42.00 | \$70.00 |
| Felton Road 'Bannockburn' 2010 Central Otago | | | | \$ 72.00 |
| Kumeu River 'Hunting Hill' 2006 Kumeu | | | | \$75.00 |

| Pinot Gris | 150ml | 250ml | Decanter | Bottle |
|--------------------------------------|---------|---------|----------|---------|
| Devils Staircase 2011 Central Otago | \$8.50 | \$14.50 | \$25.50 | \$42.50 |
| Mills Reef 'Reserve' 2011 Hawkes Bay | | | | \$50.00 |
| Lucien Albrecht 2009 Alsace | \$10.50 | \$17.30 | \$31.20 | \$52.00 |
| Kumeu River 2009 Kumeu | | | | \$53.00 |
| Mt Difficulty 2010 Central Otago | \$11.50 | \$19.50 | \$34.50 | \$57.50 |

| Riesling | 150ml | 250ml | Decanter | Bottle |
|--------------------------------|---------|---------|----------|---------|
| Mt Difficulty 'Target Gully' | | | | |
| 2010 Central Otago | \$11.50 | \$19.50 | \$34.50 | \$57.50 |
| Black Estate 2010 Waipara | | | | \$51.50 |
| Framingham 'Classic' | | | | |
| 2009 Marlborough | \$12.50 | \$21.00 | \$ 37.50 | \$62.50 |
| Felton Road 2010 Central Otago | | | | \$61.50 |

| Gewurztraminer | Bottle |
|----------------------------|---------|
| Astrolabe 2009 Marlborough | \$51.50 |

| Viognier | Bottle |
|----------------------------|---------|
| Moana Park 2010 Hawkes Bay | \$45.00 |

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Wine List

| Rose | 150ml | 250ml | Decanter | Bottle |
|------------------------------|--------|---------|----------|---------|
| Rose d'Anjou 2009 Anjou | \$8.50 | \$14.50 | \$25.50 | \$42.50 |
| Akarua Pinot Rose 2011 Otago | \$9.50 | \$16.00 | \$28.50 | \$47.50 |

| Dessert Wine | | 90ml | | Bottle |
|-----------------------------------------------|--|---------|--|---------|
| Sileni Late Harvest Semillion 2009 Hawkes Bay | | \$11.00 | | \$46.00 |
| Riverby Noble Riesling 2009 Marlborough | | \$14.00 | | \$56.00 |
| Framingham Noble Riesling 2008 Marlborough | | \$15.40 | | \$61.50 |
| Framingham Auslese 'F-Series' | | | | \$75.00 |

| Pinot Noir | 150ml | 250ml | Decanter | Bottle |
|--------------------------------------------|---------|---------|----------|----------|
| Miners Daughter 2010 Canterbury | \$11.00 | 18.50 | \$33.00 | \$55.00 |
| Akarua 2010 Central Otago | \$14.50 | \$24.00 | \$44.00 | \$72.00 |
| Kumeu River 2006 Kumeu | | | | \$70.00 |
| Greywacke 2009 Marlborough | | | | \$80.00 |
| Peregrine 2010 Central Otago | | | | \$82.00 |
| Rockburn 2009 Central Otago | | | | \$82.00 |
| Mt Difficulty 2009 Central Otago | \$16.50 | \$27.70 | \$49.50 | \$82.00 |
| Felton Road 2010 Central Otago | | | | \$97.50 |
| Martinborough Vineyards 2009 Martinborough | | | | \$110.00 |
| Felton Road 'Block 5' 2008 Central Otago | | | | \$125.00 |

| Syrah/ Shiraz | 150ml | 250ml | Decanter | Bottle |
|-----------------------------------------------|---------|---------|----------|---------|
| Heartland Shiraz 2009 South Australia | \$9.50 | \$16.00 | \$28.50 | \$47.50 |
| Jip Jip Rocks Shiraz 2010 Limestone Coast | | | | \$50.00 |
| Awhitu 'Greenock' Syrah 2006 Awhitu Peninsula | | | | \$55.00 |
| Trinity Hill 'Gimblett Gravels' 2010 | | | | |
| Hawkes Bay | \$12.00 | \$20.00 | \$36.00 | \$60.00 |
| Craggy Range Single Vinyard 2009 Hawkes Bay | | | | \$61.50 |
| Mills Reef 'Elspeth' 2005 Hawkes Bay | \$16.00 | \$27.00 | \$48.00 | \$80.00 |

| Bordeaux Blends | 150ml | 250ml | Decanter | Bottle |
|-------------------------------------------------------|---------|---------|----------|---------|
| Beach House Cab/Mer/Mal | | | | |
| 2009 Hawkes Bay | \$8.50 | \$14.50 | \$25.50 | \$42.50 |
| Mount Monster Cabernet Sauvignon 2009 South Australia | | | \$45.00 | |
| Craggy Range 'Te Kahu' Merlot Cab | | | | |
| 2010 Hawkes Bay | \$11.00 | \$18.50 | \$33.00 | \$55.00 |
| Mills Reef 'Reserve' Cabernet/ Merlot 2009 Hawkes Bay | | | | \$50.00 |

| Old World | | | | Bottle |
|--------------------------------------------------------------|--|--|--|---------|
| Vidal Fleury 'Cote du Ventoux' Syrah/ Grenache 2009 | | | | \$45.00 |
| Louis Max 'Cote du Rhone' Syrah 2009 | | | | \$51.50 |
| Luis Canas 'Crianza' 2007 Tempranillo | | | | \$56.50 |
| Chateau D'Arche 'Haut-Medoc' Cabernet Sauvignon/ Merlot 1999 | | | | \$80.00 |

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Red Brick Kitchen and Bar

Cocktails

Classics

| | |
|------------------------------------------------------------------------------|----------------|
| Cosmopolitan Cointreau / Vodka / Lime / Cranberry | \$16.00 |
| Margarita Tequila / Cointreau / Lime | \$16.00 |
| Mojito White Rum / Lime / Sugar / Soda / Fresh Mint | \$16.00 |
| Long Island Ice Tea Vodka / Gin / Rum / Tequila / Cointreau / Soda | \$16.00 |
| Martini Tanqueray or Grey Goose / Vermouth | \$16.00 |
| Daiquiri Fresh Strawberries / White Rum / Lime / Sugar | \$16.00 |
| Brandy Alexander Brandy / Creme de Cacao / Cream / Nutmeg | \$16.00 |

Champagne with Moet \$25 or Cremant \$16

| | |
|------------------------------------------------------|--|
| Kir Royal Creme de Casis / Bubbles | |
| Lemoncello Lemoncello / Bubbles | |
| Classic Cognac / Bitters Soaked Sugar Cube | |

House

| | |
|-------------------------------------------------------------------------------------|----------------|
| Honey Suckle Vodka / Honey / Lime / Orange Juice | \$16.00 |
| Scafflaw Canadian Whiskey / Vermouth / Lemon / Raspberry / Orange Bitters | \$16.00 |
| 20th Century Gin / Vermouth / Creme de Cacao / Lemon | \$16.00 |
| Swift n Sour Cognac / Ameretto / Lemon / Lime | \$16.00 |

Non Alcoholic

| | |
|----------------------------------------|----------------|
| Apple & Elderflower Collins | \$16.00 |
| Virgin Strawberry Daquiri | \$16.00 |

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