rose

beach house rose

watermelon & strawberries with a province still pink, berry fruits and a dry finish \$55

black barn rose

nashi pear, feijoa and white peach with a hint of spice made from pinot noir grapes \$60

white

mt beautiful chardonnay

medium body, ripe nectarine, almonds and cinnamon, mineral and crisp finish \$60

lake chalice the falcon sauvignon blanc

gooseberries, passionfruit and lime with spice, citrus zest and crisp finish \$60

rabbit ranch bright eyes white pinot

central otago pinot made in white style, red apples, pears and berries with a hint of spice, smooth dry finish \$60

haha marlborough sauvignon blanc

fresh crisp apple, kaffir lime, lemon zest with refreshing dry finish \$55

haha hawkes bay chardonnay

classic hb grapefruit, toasty oak, creamy peaches and melon \$55

de bortoli family selection chardonnay

when you want an aussie chardonnay, pear stone fruit and subtle oak \$58

haha pinot gris

blossom, quince, pear, aromatic and refreshing \$55

giesen estate riesling

alluring lime, citrus and sweet mandarin with a dry finish

we are a small family owned and operated, community focused cafe, thanks for supporting local

red

haha marlborough pinot noir

cherry, subtle spice and smooth savoury tones \$55

lake chalice "the raptor" pinot noir 2021

black berry, cherry, plum with delicate aromas \$58

domaine jaquiery central otago pinot noir 2006

cherry, floral, thyme with spicy oak \$60

esk artisanal bordeaux blend

plummy, tobacco, dried herbs soft and very bordeaux with malbec, merlot and cabernet \$58

haha syra

blackcurrant, cranberry, plum spice and oak with savoury fine tannins \$55

bubbles

allan scott cecilia brut

a bubbles that pops, with blossoms, pear, apple and some ripe berries \$62

cloudy bay pelorus brut nv

apple, lemon, bread, toasty and creamy notes \$69

lindaur brut or fraise 200ml

crisp apple, zesty, with toasty notes \$14

beers & spirits

two thumbs pilsner - on tap

amber ale, mild caramel, smooth finish \$11/\$14

two thumbs hazy - on tap

super expressive tropical, malty tones & haze \$11/\$14

two thumbs 330ml can selection

all bottles or cans \$12

corona, stella artois

all bottles \$12

ciders

orchard thieves or two thumbs apple \$11

ranga ginger beer or smithereens alcoholic lemonade

all cans \$11

beach house spirits selection

standard 30ml shot starting from \$11



www.brightonbeachhouse.co.nz

brekkie 9am - 1130am daily

kick start your day brekkie

sour dough toast with two eggs, bacon, hash brown, sausage, mushrooms and beans \$28

mums mince on toast

super thick toast with red wine beef mince, a fried egg, branston pickle and shaved parmesan \$24.5

eggs bennie

two poached eggs on sourdough with hash brown and spinach topped with hollandaise, add one of: bacon \$26 / salmon \$28 / mushrooms \$26

avocado and edamame smash

on a kumera slido, topped with fresh mozzarella, mesclun, pickled onion and balsamic drizzle \$24.5

brad's sweet as waffles

locally produced waffles, apple compote, vanilla ice cream, caramel sauce, topped with biscoff crumble \$24 add bacon \$5

granola bowl

yummy gluten free granola, greek yoghurt, banana and honey with your choice of milk \$15.5

add a wee bit more

smash 8 / bacon 5 / hash browns 5 / mushrooms 6 / green salad 5 / slaw 5 / smoked salmon 8 /.eggs 5 / baked beans 4 / fries 8 / additional sauce 1

kids munchies

available all day for kids

" i don't care "

crispy chicken with fries and tommie sauce \$14

" i want cake "

bowl of kids cheerios with tommie sauce \$10.50

" nothing! "

baked beans on toast \$10.50

" vuk "

mouse trap, cheese on toast \$5.50

" i'm not hungry "

a poached or scrambled egg with soldiers \$10.50

" i ate my meal "

banana split, ice cream, caramel sauce and cream served in a biscuit edible cup \$9

graze

available from 1130 daily

beach house smash burger

two fresh beef smashed patties and cheese with bacon, lettuce, pickles, beach house burger sauce and fries \$26.5 (veggie pattie also available)

extreme cheese burger

two beef smash patties, cheese, bacon, lettuce, pickles and more cheese with beach house burger sauce, served in hot cheese fondue \$25.5 add fries \$5

seafood chowder

our famous creamy seafood soup with a touch of wine, and a warm garlic roll \$22.50

crispy noodle salad

chicken or tofu, with spring onions, tomato, greens and crispy noodles in a coconut satay dressing \$24

tacos

your choice of crispy pork belly or falafel in two soft tacos with pineapple slaw, avocado, mexican pink pickled onions and chipotle mayo \$22

korean chicken bites

crispy chicken in a sticky spicy house made korean bbq sauce, too good to share \$21.50 ... add fries, slaw or salad for \$5

arancini balls

mushroom, truffle and cheese arancini with aioli \$14

crab and corn empanadas

three blue swimmer crab, corn, lime and herbs filled pastry with corn and feta salsa \$21.5

crispy calamari sliders

three sliders with seasoned calamari aioli and greens \$19.5

poke bowl

teriyaki chicken or tofu on coconut rice with japanese sesame dressing, cucumber, soy mushrooms, avo and edamame, slaw, pickled ginger, soy roasted pumpkin and sesame seeds \$21

eggs bennie

two poached eggs on sourdough with hash brown and spinach topped with hollandaise, add one of: bacon \$26 / salmon \$28 / mushrooms \$26

brad's sweet as waffles

locally produced waffles, apple compote, vanilla ice cream, caramel sauce, topped with biscoff crumble \$24

pulled pork toastie / vegan toastie

pulled pork with swiss and edam cheeses, and apple compote \$16 or spinach, mush, vegan cheese \$16

large fries

large fries with aioli and tomato sauce \$12

iced

fruit smoothie

strawberry, mango, banana or mix berry fruit smoothies with dairy milk \$10 or non dairy milks \$10.80

shake it up

choose from chocolate, vanilla, coffee, mocha, caramel, or chai \$8

soft drinks

coke, coke zero, sprite, ginger beer, lemon lime and bitters, l&p, fanta \$ 6

most juice

apple & guava, apple & feijoa, apple & blackcurrant, apple orange & mango, apple & peach \$ 6

keri juice

served over ice, orange, cranberry or tomato \$ 6

keri kids juice

apple & blackcurrant or apple \$ 5

pump still water 750ml

new zealand still water \$ 7

voyage sparkling water 500ml

pure new zealand spring water \$ 7

alcohol free

virgin mary

tomato juice, worcestershire, tabasco, s&p, topped with bacon, gerkin & baby tomato skewer \$9

mauriora kombucha

locally made selection of kiwi flavours \$8

lyre cocktails 0%

aperol spritz, vodka & soda or gin & tonic \$9

giesen 0% wines

sauvignon blanc or rose \$12 gls / \$58 btl

no alcohol beers 0%

selection \$10

low alcohol beers 2.5%

selection \$10

we prepare food in a kitchen that uses eggs, wheat, soy,

seafood, dairy & nuts, minor cross-contamination may occur

in any dish, please inform us if you have an allergy

change to gluten free bread \$3.50

just a glass

allan scott cecilia brut \$14

lindauer brut or fraise \$14

beach house rose \$12

black barn rose \$14

haha hawkes bay pinot gris \$11.50

rabbit ranch bright eyes white pinot \$14

haha marlborough sauvignon blanc \$11.50

lake chalice the falcon sauvignon blanc \$15

haha hawkes bay chardonnay \$11.50

de bortoli family selection chardonnay \$12

haha marlborough pinot noir \$11.50

esk valley artisanal bordeaux blend \$14

haha hawkes bay syrah \$11.50

giesen 0% sauvignon blanc or rose \$12

cocktails

barista meets barman

nz quick brown fox liqueur, espresso martini with choco dust \$15 (latte version available)

negroni

nz gin swirled with vermouth & campari \$16

aperol spritz

italian summer classic, aperol and prosecco for an afternoon aperitif \$14

bh bloody mary

vodka, worcestershire, tabasco, s&p, topped with bacon, tomato & gherkin skewer \$17

elderflower spritz

bh rosemary, elderflower liqueur, ginato gin & lemon, spritz with soda \$16

beach house spritz

lillet gives candied orange and honey flavours topped with prosecco and ginger beer \$16

pornstar martini

vanilla vodka, passionfruit and topped with a citrus slice \$15

donna's lychee martini

vodka and lychee liqueur a dash of juice with a drunken lychee \$15

brown oat

local coffee liqueur quick brown fox, vodka and topped with oat milk over ice \$15