

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 \$55

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 jaquiere 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 syrah

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



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

www.brightonbeachhouse.co.nz

brekkie

brekkie available until 1130 graze available from 1130

big brekkie

sour dough toast with two eggs, bacon, hash brown, sausage, mushrooms and beans \$30

chorizo hash

pan fried gourmet potatoes and chorizo with greens, poached eggs and hollandaise \$25

eggs bennie

two poached eggs on sourdough with hash brown and spinach topped with hollandaise, add one of: bacon \$27 / salmon \$29 / mushrooms \$27

brad's sweet as waffles

locally produced waffles, strawberry compote, vanilla ice cream and hokey pokey with chocolate sauce \$25.5 add bacon \$5

avocado and edamame smash

a poached egg, salsa, greens, pickled onion and balsamic drizzle on multi grain \$27

granola bowl

yummy gluten free granola, greek yoghurt, banana and honey with your choice of milk \$17

add a wee bit more

avo smash 8, bacon 5, baked beans 5, eggs 5, green salad 5, fries 8, hash browns 5, mushrooms 6, sausages 5, slaw 5, smoked salmon 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

" yuk "

mouse trap, cheese on toast \$7.50

" 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

change to gluten free bread \$3.50

graze

extreme cheese burger (voted NZ's best burger)

two smash beef patties, cheese, bacon, lettuce, pickles and more cheese with beach house burger sauce, served in hot cheese fondue \$27 add fries \$5 (veggie pattie available on request)

brisket sandwich

toasted ciabatta, beef brisket, swiss cheese, lettuce, tomato, red onion, piccalilli and smokey jus \$28

roast vege sandwich

toasted ciabatta, onion jam, roast pumpkin, red peppers, courgettes, red onion, bocconcini, tomato, greens and piccalilli \$24

soup of the moment

ask our fabulous team for today's freshly made soup \$23.5

crispy noodle salad

crispy pork belly or tofu with chilli, soy caramel, with spring onions, roast red peppers, greens, peanuts, edamame and crispy noodles \$26

fish n chups

tempura fish, greens, fries and tartare sauce with lemon wedge \$30

tacos

your choice of tempura prawns with charred corn or falafel in two soft tacos with pineapple slaw, avocado, mexican pink pickled onions and chipotle mayo \$24

korean chicken bites

crispy chicken in a sticky spicy house made korean bbq sauce, too good to share \$22.50 ... add fries, slaw or salad for \$5

arancini balls

roast pumpkin, red peppers, and feta arancini with aioli \$16

poke bowl

teriyaki chicken or tofu on rice, red pepper, cucumber, corn and roast pumpkin, edamame, slaw, pickled ginger, soy roasted pumpkin seeds and dressing \$23

eggs bennie

two poached eggs on sourdough with hash brown and spinach topped with hollandaise, add one of: bacon \$27 / salmon \$29 / mushrooms \$27

brad's sweet as waffles

locally produced waffles, strawberry compote, vanilla ice cream and hokey pokey with chocolate sauce \$25.5 add bacon \$5

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

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)

negrini

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