

BREAKFAST

VEGAN STACK

Hash brown, mushrooms, spinach,
sundried tomato salsa and avocado oil 22

EGGS BENEDICT - WITH BACON

Streaky bacon, two poached free-range eggs,
baby spinach, lightly toasted muffin and
hollandaise sauce 22

EGGS BENEDICT - WITH 'HOUSE SMOKED' SALMON

House smoked salmon, two poached free-range
eggs, baby spinach, lightly toasted muffin and
hollandaise sauce 25

EXTRAS

- Sausages, 2 pcs 5
- Mushroom, 50g 5
- Hash brown 5
- Free-range eggs 5
- Bacon, 3pcs 5

DESSERT

CHEFS CHOICE 15

DARK CHOCOLATE & MINT FONDANT 15
with vanilla ice cream

CRÈME BRÛLÉE 15
Vanilla bean crème brûlée

PANACOTTA 15
Raspberry and white chocolate panacotta

GRAPPA 22
with frozen grapes and dark chocolate

CHEESE BOARD 18
With 2 cheese selection with crackers,
relish and fresh fruit

Glasshouse

KITCHEN & BAR

MENU

DINE IN
RESTAURANT

*Dishes from the Middle East, South Asia and some
Kiwi classics all with fresh, free range happy produce
with punchy flavour profiles.*

OPEN 7 DAYS

Breakfast – 7am to 10am – 10am last table

Lunch - Closed

Dinner – 6pm to 9.30pm – 9.30pm last table

Reservations essential to guarantee a table

RESERVATIONS: 09 4020 111 - option #2
e. glasshouse@paihiabeach.co.nz, info@paihiabeach.co.nz

130 Marsden Road, Paihia, Bay Of Islands, New Zealand

BREAKFAST

CUSTARD AND CHOCOLATE BRIOCHE 6

TOASTED BAGEL 12
• House smoked salmon,
cream cheese and dill spread
• Cream cheese and fruit preserves 9

CONTINENTAL BREAKFAST 19
Coconut, cranberry, almond and apricot
granola, Greek yoghurt, berry compote,
fresh fruit salad and toasted croissant

FREE RANGE OMELETTE 18
• 3 free-range eggs, tomato, onion,
mushroom and cheese
• with bacon 22

BELGIUM WAFFLES 21
Bacon, banana, berries, maple syrup and
vanilla bean ice cream

GLASSHOUSE BREAKFAST 25
Streaky bacon, pork and fennel sausages,
mushroom, tomato, hash brown,
toasted sourdough with two free-range
scrambled eggs





*Our team of chefs
take great care in preparation and
creation of every dish and
their passion of food really shows on the plate.*



ENTREE

BREADS AND DIPS

*Toasted sourdough and mixed grain bread,
watercress pesto, olive oil and balsamic* **15**

FIVE SPICED DUCK

Kumara rosti, Asian slaw **22**

CRISPY SQUID AND KIMCHI SALAD

Served with a sesame mayo **18**

THAI COCONUT AND CHILLI MUSSELS (.500g)

Mild spiced served with sourdough **18**

EGGPLANT PARMIGIANNA

- *Marinara sauce, ricotta, mozzarella and parmesan* **18**
- *Served as main dish* **26**

HOROPITO ROASTED BEETROOT AND CHEVRE TART

- *Roquette, balsamic glaze, avocado oil and candied chilli walnuts* **19**
- *Served as main dish* **26**



MAINS

MARKET FISH

Ask your server for today's special **POA**

PORK BELLY

*Roasted cauliflower puree, apple and
vanilla jam, masala jus* **36**

PRIME EYE FILLET (.220G)

*Prosciutto wrapped asparagus, with your choice
of scallop pate or peppercorn sauce* **40**

MOROCCAN SLOW ROASTED LAMB

Tabouleh salad, tzatziki and falafels **36**

VEGETABLE RED CURRY AND COCONUT

- *Mildly spiced served with rice* **22**
- *Add: Prawns* **32**

SEARED SCALLOPS

With pea puree & black pudding **25**

SEAFOOD PLATTER

*Squid, prawns, mussels, house smoked salmon,
scallop pate, bread and dips, sesame mayo* **99**

CHILDREN'S MENU

CHICKEN

*Chicken Tenders served with
french fries & garden salad* **15**

BEEF

*Angus beef cheese burger served with
french fries & garden salad* **16**

FISH

*Hoki piece with tartare served with
french fries and garden salad* **15**

ALL CHILDREN MUST BE 12YR OR UNDER



SIDES

POLENTA CHIPS **9**

FRIES **9**

SMOKED RED ONION MASH **9**

SPINACH AND HERB POTATOES **9**

HOUSE SALAD WITH DRESSING **9**

SEASONAL VEGETABLES WITH ALMOND BUTTER **9**



LUNCH

VEGAN STACK

*Hash brown, mushroom,
spinach & sundried tomato salsa* **22**

CAESAR SALAD

With bacon & poached eggs **21**

CRISPY CALAMARI & KIMCHI

With sesame mayo **18**

BREADS & DIPS

*Toasted sourdough & turkish bread
with watercress pesto, olive oil & balsamic* **15**

CHILLI LAMB SALAD

*Barbequed chilli lamb, mint yoghurt,
hummus & tortilla crisp* **24**

OPEN STEAK SANDWICH

*Baby spinach, vine tomato, caramelised onion,
blue cheese dressing on sourdough bread* **21**

SEARED SCALLOPS

With pea puree & black pudding **25**

continues >>



LUNCH

FIVE SPICED DUCK

With kumara rosti & asian slaw 22

THAI COCONUT & CHILLI MUSSELS

With toasted sourdough bread 18

NZ OYSTERS

Half dozen shelled oysters 21

SEAFOOD PLATTER

*House smoked salmon, squid, prawns, mussels,
with toasted breads and dips* 99

SIDES

GARLIC BREAD 9

FRIES 9

POLENTA CHIPS 9
