



ble

menu

📶 password: bricklane

trading hours

tue - sat: 08:00 - 21:00 • sun: 09:00 - 15:30 • mon: closed

📍 bricklaneeatery 📷 bricklaneeatery 🌐 blect.co.za
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full english breakfast

served till

12

breakfast

french toast	80
berry compote & cream	
nutella & banana topped with almonds (v)	
bacon & maple flavoured syrup	
creamy oats (v)	70
served with cinnamon, flaked almonds and seasonal berries	
add R5 alternative milk option (almond/oat)	
breakfast bowl (v)	85
cinnamon roasted granola, full cream yoghurt, fruit of the day & honey	
breakfast wrap	90
scrambled eggs, bacon, cheddar, feta & baby spinach with sweet chilli mayo	
rise and shine salmon	100
sourdough toast topped with 1 egg, smashed avo, smoked salmon, cream cheese & capers	
rise and shine	75
sourdough toast topped with 1 egg, smashed avo and a pork banger	
smash and go	85
sourdough toast topped with tomato chutney, spinach, smashed avo, 2 poached eggs and balsamic glaze	
mini breakfast	75
2 eggs, bacon, grilled tomato & caramelised onions, served with toast	
full english	130
2 eggs, bacon, pork or beef sausage, grilled tomato, mushrooms, hashbrown and baked beans, served with toast	
chicken livers on toast	90
spicy livers, sweet onions topped with poached egg	
eggs benedict (v)	
classic	90
with bacon / ham	115
with salmon	135
breakfast bagel	95
bagel topped with scrambled egg, bacon, cheese, avo and sweet chilli mayo	
salmon bagel	135
bagel topped with cream cheese, scrambled eggs, salmon, avo and capers	
beetroot and avo toast	105
toast topped with beetroot humus, avo, mushrooms, rocket, poached eggs and roasted pumpkin and sunflower seeds	

toast options: white • wholewheat • rye • sourdough

1 x complimentary filter coffee offered with each breakfast (tuesdays - fridays)

flapjack stack	95
corn flapjack topped with poached egg, avo, bacon, tomato chutney & hollandaise sauce	
bricklane stack	95
potato hashbrown, baby spinach, tomato chutney, mushrooms, bacon & 2 poached eggs	
classic omelettes served with cheese	105
bacon / ham & mushroom	
chicken & mushroom	
speciality omelettes	
green omelette	105
peas, parsley, spring onion, spinach, feta, avo, basil pesto aioli and micro greens served with a wedge of lime	
savoury mince omelette	130
mince, mushrooms, carrots, baby marrows served with cheese	



cajun chicken sandwich

sandwiches

served with either chips or sweet potato wedges

toast options: white • wholewheat • rye • sour dough

cheddar cheese & tomato (v)	75
spinach, feta, avo, mushrooms & mozzarella (v)	95
gypsy ham, mozzarella & tomato	80
chicken mayo & basil pesto	85
bacon, egg & mozzarella	90
bacon, avocado & mozzarella	90
cajun chicken, mozzarella, bacon & avocado	120
vegan cheese, mushrooms & caramelised onion	85

pastries

assorted muffins	45
baked croissants	40
served with butter and jam	
add cheese	25



chocolate chip muffin



doggy menu

bag-of-biscuits	30
doggy liver bites 125g	25
chicken bites 150g	35
doggy boerewors 100g	35

• all meals are freshly prepared •

please allow a minimum of 25 minutes preparation time



chilli popper bombs

tapas

mac & cheese balls (v)	65
with garlic aioli	
caprese salad (v)	85
tomato, mozzarella and basil with balsamic glaze	
chilli popper bombs (v)	65
with spiced mayo dipping sauce	
chicken spring rolls	55
with sweet chilli dipping sauce	
chicken popcorn	65
with garlic aioli	
chipotle chicken skewers	80
chicken, red onion and peppers	
sticky chicken wings	80
bbq, prego, honey and soy	
chicken croquettes	80
with honey, soy and ginger sauce	
dragon bites	80
crumbed chicken tossed in our dragon sauce topped with sesame seeds and scallions	
calamari strips	85
calamari strips lightly dusted and deep fried to perfection served with side dipping sauce	
panko crumbed prawns (5)	85
with sweet chilli & lime dipping sauce	
grilled prawns (5)	85
with garlic butter, herb and chilli sauce	

pasta

mac 'n cheese (v)	85
classic	
basil pesto (v+)	
penne with leeks tossed in a light basil pesto dressing finished with lightly roasted cherry tomatoes	
plain	85
creamy (not vegan)	95
chicken and prawn linguine	145
linguine with a creamy chicken and prawn curry-based sauce	
beef lasagne and side	135
slow cooked mince and napoletana layered with bechamel, grana padano, mozzarella and fresh basil	
veg lasagne and side	125
slow cooked zucchini, carrots, mushrooms layered with napoletana, bechamel, mozzarella and feta	
alfredo	
linguine with garlic, onions and mushrooms tossed in a creamy sauce	
chicken	135
bacon	125

creamy basil pesto pasta



light meals

loaded fries

fries topped with cheese, scallions, jalapenos and garlic aioli

bacon 85

pulled pork 90

chicken 85

cajun potato & bacon chowder 95

served with sourdough toast

spicy chicken livers 80

served with sourdough bread

soup of the day 75

served with a slice of sourdough and butter

crumbed chicken loaded spud 100

deep fried potato topped with chicken popcorn, peppadews and avocado
drizzled with our famous sweet chilli mayo

plankie steak 115

200g sirloin steak with sauce of choice (recommended rare/medium rare)

chicken schnitzel 120

with sauce of choice

bangers and mash 95

3 x bangers on a bed of mash topped with
our homemade gravy and crispy onion rings

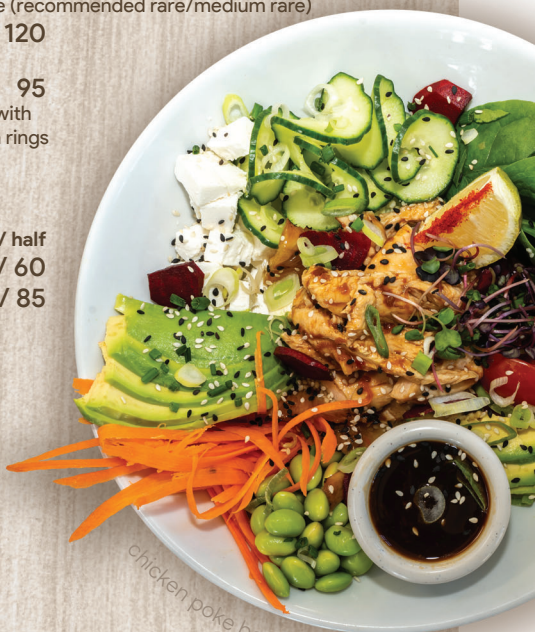
nachos (plain / spicy) (v)

layers of corn chips, tomato salsa,
cream cheese, cheese & guacamole

full / half

plain 100 / 60

chicken 135 / 85



poke bowls

chicken 140

grilled chicken breast, edamame beans, cucumbers, baby spinach,
carrots, couscous, cherry tomatoes, baby beetroot, feta and avo
served with a honey ginger soy dressing

steak 150

seared steak, edamame beans, cucumbers, baby spinach, carrots, couscous,
cherry tomatoes, baby beetroot, feta and avo served with a honey ginger soy dressing

salmon 165

smoked norwegian salmon, edamame beans, cucumbers, baby spinach, carrots,
couscous, cherry tomatoes, baby beetroot, feta and avo served with a honey ginger
soy dressing topped with sunflower seeds

kiddies

scrambled eggs & chips 45

french toast & syrup 45

toasted cheese & chips 45

toasted chicken mayo & chips 50

hawaiian mini flatbread 60

bacon & banana flatbread 60

kiddies waffle served with chocolate nibs and banana 55

chicken popcorn & chips 55

mac & cheese 60



burgers

150g 100% pure beef patty or 150g chicken fillet served with a side of choice

classic	120
with caramelised onions, lettuce, tomato, cucumber & mayo	
cheese	135
with cheddar cheese & onion rings	
schnitzel	155
crumbed chicken schnitzel with caramelised onions, lettuce, tomato, dill cucumbers, coleslaw & sriracha mayo	
bacon	145
with avo & mozzarella	
bacon chilli jam	150
with avo, mozzarella and bacon jalapeno jam	
blue cheese and fig	150
with rocket & onion marmalade	
best of both burger	210
150g beef burger patty, 150g crumbed chicken fillet, bacon and mozzarella topped with your choice of sauce	
• cheese • mushroom • blue cheese • pepper sauce	

meat free burgers

served with a side of choice

ble veggie / vegan burger	120
beetroot, black beans, chickpea, zucchini & red pepper patty with avo and vegan mayo	
cheese & onion meat free burger	165
with vegan cheese, caramelised onions & vegan mayo	
mozzarella & avo meat free burger	175
with vegan cheese, avo & vegan mayo	

wraps

served with a side of choice

butternut (v)	85
wrap, lettuce, avo, feta, cherry tomatoes, butternut & pumpkin seeds	
chicken	95
wrap, lettuce, avo, feta, cherry tomatoes & chicken	
salmon	135
wrap, lettuce, avo, cream cheese, cherry tomatoes and salmon	

• all meals are freshly prepared •
please allow a minimum of 25 minutes preparation time

combos

rib & wings	220
300g rib, 200g chicken wings, chips & onion rings	
steak & wings	235
300g rump, 200g chicken wings, chips & onion rings	
hake & calamari	215
deep fried hake, calamari strips, tentacles, chips & garnish	
grilled hake and prawn	215
grilled hake, tentacles and 4 prawns finished in a garlic butter, herb and chilli sauce served with savoury rice	
nibble and sip platter	250
chicken popcorn, cocktail pork grillers, mac & cheese balls, buffalo wings, crispy onion rings, chicken spring rolls and pork riblets	

extras to be added to combos

200g sirloin steak	95
5 grilled prawns	75
200g chicken wings	70



rib & wings combo

flatbread

all flatbreads served with mozzarella cheese

cheesy classic	80
garlic, mozzarella, feta & rosemary	
veg (v)	100
mushroom, peppers, olives, capers and baby spinach	
med	125
chicken, feta, peppadew and avo	
butternut & feta (v)	125
roasted butternut, feta, caramelised onion, rocket, pumpkin seeds & a balsamic glaze	
pesto	125
chicken, pesto & cherry tomatoes	
pulled pork	135
slow roasted port shoulder, red onion, cream cheese & coriander	
champ	135
bacon, avocado, feta & garlic	
steak	155
steak, caramelised onions, feta, mushrooms, peppadews, rocket & sriracha basting	
bacon, brie, fig & roasted walnuts	155
bacon, brie, fig, rocket, roasted walnuts & sweet fig glaze	
nachos (plain / spicy) (v)	125
layers of corn chips, tomato salsa, sour cream, cheese & guacamole	
add chicken	35
vegan (v+)	120
mushroom, peppers, olives, capers & vegan cheese	

10% gratuity added to tables of 8 and more dining guests



chicken salad

salads

butternut & beetroot (v)	100
roasted butternut and baby beetroot, feta, cherry tomato, cucumber, mixed greens with a balsamic glaze	
chicken	125
grilled chicken, avocado, cherry tomatoes, croutons, peas, feta, mixed greens with a lemon & thyme dressing	
caesar salad	
cos lettuce, avo, poached eggs, grana padano cheese shavings, croutons with a caesar dressing	
chicken	130
bacon	125
salmon	155
smoked norwegian salmon, avocado, sunflower seeds, fresh lemon, red onion, mixed greens with a lemon cream cheese dressing	

mains

served with a side of choice

homemade pot pie	110
with creamy chicken and mushroom	
beer-battered fish	135
200g hake in a crispy beer batter	
sticky pork ribs	
300g	145
600g	245
steaks	
200g sirloin	165
300g rump	190

choice of sauces:

mushroom • pepper • cheese • blue cheese • prego • chimichurri

choice of sides for mains:

potato chips • sweet potato wedges • baked potato & sour cream
creamy mash • rice • roast veggies • green salad • crispy onion rings

peri-peri half chicken	145
served with chips	
thai green chicken curry	125
with broccoli & baby marrow served with rice	
chicken & prawn curry	135
served with rice and mini garlic flatbread	
crispy pork belly (250g)	155
served with creamy mashed potato, sautéed veggies & gravy	

crispy pork belly



desserts

homemade ice cream	75
various flavours	
pancakes	
served with a side of choice	
cinnamon sugar	40
banana flaked almonds & chocolate / caramel sauce	55
zesty orange sauce	55
homemade chocolate brownies	65
served with vanilla ice cream	
chocolate overload waffle	85
served with ice cream or cream	
mixed berry waffle	85
served with ice cream or cream	
steamed orange pudding	70
served with our homemade orange sauce, gingerbread crumbs, flaked almonds and ice cream	
cake of the day	70
(please ask your waiter)	
don pedro	60
(amarula, kahlua, frangelico, whiskey)	
irish coffee	60



hot beverages

	single	double
espresso	26	28
americano	30	32
cortado		35
cappuccino	38	40
flat white	38	40
café latte	40	42
red cappuccino	40	42
chai latte	44	
dirty chai	54	
café mocha	46	
flavoured latte - hazelnut / caramel fudge / vanilla	46	
hot chocolate	45	
white hot chocolate	46	
baby chino	8	
tea - ceylon / rooibos	26	
tea - green / chai / earl grey	28	

alternative milk option: almond * oat add R5

soft drinks

300ml sodas	28
pura soda	38
cranberry, cucumber & lime, lemon & elderflower, pomegranate, seville orange	
appetiser	38
red grapetiser	38
homemade ice tea	36
lemon, peach	
homemade lemonade	38
100% fruit juice blend (500ml)	38
orange, apple, mango, fruit cocktail	
rock shandy	48
steelworks	50
cordials	12
cola tonic, lime, passionfruit	
mixers (200ml fitch & leedes)	28
tonic water, lite tonic, rose pink tonic, rose pink lite tonic, grapefruit, ginger ale, dry lemon	
water: 500ml still or sparkling	30
1 litre still or sparkling	45



milkshakes & smoothies

bubblegum, lime, banana, strawberry, chocolate, vanilla	
small	32
large	45
coffee shake – large	48
iced coffee frappé	35
ice, vanilla syrup and espresso	
gourmet milkshakes	50
peanut brittle, chai, lemon cheesecake, nutella	
berry smoothie	62
mango smoothie	68
green smoothie	75

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beers & ciders

on tap	300ml	500ml
cbc lager	40	47
cbc pale ale	42	50
cbc amber weiss	42	50
cbc west coast IPA	44	52
castle lite	40	47
bottled beer		
castle lite	40	
black label	40	
heineken	45	
windhoek draught 440ml	52	
cider		
savanna light / dry	48	
hunters dry / gold	46	
bernini blush	42	
brutal fruit l'orange rossa	45	
rekorderlig (strawberry and lime / mango)	54	
alcohol-free		
heineken zero	45	
savanna zero lemon	45	

cocktails

cosmopolitan	70
bloody mary	70
strawberry daiquiri	85
mango daiquiri	85
margarita - shaken / frozen	80
mango margarita - shaken / frozen	80
espresso martini	80
tequila sunrise	80
berry blaze	80
pina colada	85
mojito	85
long island ice tea	99
cranberry long island	105
mimosas (jug/glass)	220 / 68
whiskey sour	80



signature shooters

nutty irishman	30
frangelico & amarula	
springbokkie	25
amarula & peppermint liqueur	
blowjob	28
amarula, kahlua & cream	
after eight	32
amarula, kahlua & peppermint liqueur	
snake bite	37
jack daniels, tequila & tabasco	
tequila sunrise	37
tequila, orange juice & grenadine	
jagerbombs (x4)	160



spirits

gin	gordons classic	32
	gordons pink	32
	amarula gin	34
	tanqueray	35
whiskey	bains	35
	j&b	32
	jack daniels	37
	jameson	42
	johnnie walker black	44
rum	spiced gold	33
	captain morgan dark rum	33
brandy	klipdrift	28
	richelieu 10 years	37
vodka	pushkin	25
	cruz	40
tequila	el jimador silver	34
	el jimador gold	34
	espolon reposada	55
	don julio	105
liqueurs	malibu	30
	frangelico	32
	kahlua	32
	amarula	30
classic shooter	caramel vodka	30
	jagermeister	36
	punchos coffee	32

bubbly

	bottle	glass
Durbanville Hills Sauvignon Blanc lime papaya pineapple	240	65
Durbanville Hills Rosé watermelon pomegranate turkish delight	240	
Pongrácz Brut apple citrus toast	380	

wines

	bottle	glass
sauvignon blanc		
Protea by Anthonij Rupert grapefruit nectarine quince	185	62
Durbanville Hills lime guava pineapple	200	70
Diemersdal tropical fruit fig gooseberry	215	
De Grendel passion fruit lemon meringue green fig	255	
chardonnay		
Protea by Anthonij Rupert ripe pineapple marmalade baked apple	185	62
Durbanville Hills Unwooded lime lemon zest pineapple	190	
Diemersdal Unwooded apple pineapple lime	215	75
chenin blanc		
Protea by Anthonij Rupert nectarine apricot quince	185	62
Durbanville Hills white peach guava blackcurrant	200	70
Durbanville Hills Collectors Reserve winter melon nectarines granny smith apple	285	
white blends		
Leopard's Leap Moscato tropical fruit melon litchi	170	
Buitenverwachting Buiten Blanc passion fruit yellow apple gooseberry	190	65
rosé		
Nederburg Classic strawberry citrus tropical fruit	165	55
Protea by Anthonij Rupert citrus strawberry cherry	175	58
cabernet sauvignon		
Protea by Anthonij Rupert blackberry plum cigar box	185	62
Durbanville Hills blackberry ripe prune cinnamon	200	70
Warwick The First Lady dark fruit dark chocolate dried herb	255	
shiraz		
Protea by Anthonij Rupert red berry fynbos spice	185	62
Durbanville Hills strawberry spice white pepper	200	
Diemersdal pomegranate pepper cloves	265	80
merlot		
Protea by Anthonij Rupert plum black cherry mulberry	185	62
Durbanville Hills cherry raspberry sweet spice	200	
Diemersdal blackberry dried fruit vanilla	265	80
pinotage		
Leopard's Leap raspberry vanilla barbecue spice	185	62
Durbanville Hills dark cherry oriental spice strawberry	200	
Beyerskloof red berry plum cedar oak	220	
Diemersdal dark fruit roasted banana dark chocolate	260	75
red blends		
La Motte Millennium raspberry mulberry plum	245	
Diemersdal Cabernet Sauvignon Merlot dark plum blackberry dark chocolate	200	70

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