

THE
STORE

BRITOMART

Artisan Breads

Pain Cereal	
880g 7 seed loaf	7.5
Pain de Campagne	
1kg sourdough loaf	7.5
Round Campagne	
2kg sourdough loaf	1/4: 3.5 / 1/2: 7 / whole: 14
White Bun	
80g small white bun80
Baguette	
300g traditional baguette	3.5
Fiscelle	
200g long baguette	3.5
L'Epi	
150g baguette with pancetta	3.5
Fougasse	
thin white bread with parmesan & rosemary	3.5
Pain de Mie	
660g white milk bread	6
Small Ciabatta	
130g traditional ciabatta	2
Large Ciabatta	
500g traditional ciabatta	4.5
Spelt Sourdough	
1kg spelt & wheat flour sourdough	7.5
Raisin & Fig Rye	
550g rye loaf with raisins & fig	6.5
Rye Sourdough	
1kg sourdough rye loaf	6.5

Beverages

House made soda	4
Passionfruit & lemon	
Watermelon & mint	
Cucumber & mint	
Fresh juice	6
Valencia orange	
Juice of the day	
Smoothies	6
Banana & spirulina <i>dairy free</i>	Malt & honey
Banana	Raspberry
Gelato milkshakes	6
Vanilla bean	
Double chocolate	
Salted caramel	
Sorbet frappes	6
Raspberry <i>dairy free</i>	
Mango <i>dairy free</i>	
Passionfruit <i>dairy free</i>	
House made specialty beverages	6
Hot chocolate	Iced coffee
Otago summerfruits iced tea	Iced mocha
Affogato (double espresso & scoop of vanilla gelato)	8

Gelato

1 scoop	4.5
2 scoop	6.5
Large takeaway with 6 scoops	24

Vanilla Bean	Espresso
Vanilla Bean & Honey Comb	Salted Caramel
Stracciatella (vanilla bean & chocolate fleck)	Double Chocolate
Yoghurt & Lemon Curd	Chocolate Hazelnut
Yoghurt & Amarena Cherry	Mango Sorbet
Coconut	Passionfruit Sorbet
Coconut Stracciatella	Boysenberry Sorbet

Morning Sweet Pastries

Croissant traditional croissant	3.5
Pain aux Chocolate valhrona chocolate croissant	3.5
Pain aux Raisin raisin & custard croissant	3.5
Crevatte chocolate & custard croissant twist	3.5
Seasonal Fruit Danish poached seasonal fruit croissant	3.5
Almond Croissant sweet almond paste croissant	4
Raspberry Jam Doughnut raspberry jam filled doughnut	4
Apple Compote Doughnut apple compote filled doughnut	4
Sugared Ring Doughnut plain sugared doughnut	3
Bombaloni vanilla custard filled doughnut	3.5
Canele rum, vanilla & beeswax pastry	3
Portugese Tarts orange & vanilla custard tart	4
Peach French Toast seasonal poached peaches, pain de mie	5
Cinnamon Brioche cinnamon & brown sugar brioche	3.5
Boysenberry & Cream Patisserie Brioche berry & custard brioche	3.5
Far Breton rum soaked prune & vanilla pastry	3.5

Morning Cereals & Fruit

Granola, Yoghurt & Poached Seasonal Fruit	6.5
Seasonal Fruit, Yoghurt Pot	6.5

Breakfast made to order

Boiled egg & sea salt	1
'Poached Egg Cup'; 2 eggs, pico de gallo, crostini	5
1 & 1/2 egg omelette, feta & rocket	6.5

Morning Savoury Pastries

Tomato, Feta Danish tomato, feta & onion croissant	3.5
Tomato, Feta & Rocket Brioche savoury brioche	3.5
Serrano & Manchego Croissant Sandwich serrano, manchego & rocket sandwich	3.5

Patisserie

Chocolate Eclairs chocolate custard filled choux pastry	5.5
Caramel Eclairs caramel custard filled choux pastry	5.5
Madelines lemon & vanilla sponge	2
Pecan & Pohutakawa Tart roasted pecans, pohutakawa honey & golden syrup	6
Apricot & Pistachio Tart roasted apricots, pistachio frangipane, crumbled pistachios	6
Chocolate & Raspberry Tart valhrona P125 chocolate ganache, summer berry jam	6
Macaron selection of flavours	2.5
Chocolate Brownie valhrona chocolate, roasted hazelnuts	6
Paris Breast choux pastry filled with toasted almonds, roasted peanut butter praline cream	6
Choux Bun choux pastry filled with chocolate pastry cream, lemon curd & berry jam ...	6

Prepared daily to order from the kitchen.

Sweet Treats

Orange & Cardamom gluten free orange cake perfumed with cardamom	6
Chocolate Pistachio & Mascarpone roulade of chocolate sponge, pistachios, mascarpone cream & summer berries	6
Bon Bon selection of chocolates from Milse dessert & patisserie	2.5
Coconut Friand coconut with a tangy passionfruit curd	6
Lamington layers of lemon madiera sponge, berry & lemon butter cream, coated in coconut & freeze dried raspberry	6
Jammie Dodger shortbread cookies sandwiched together with seasonal fruit jam	2.5
Chocolate Bar Milse valhrona chocolate bar selection	7
Meringue fresh & crispy meringue with freeze dried raspberry or valhrona chocolate	3

Morning Savouries

Croque Monsieur champagne ham, emmental & bechamel baked sandwich	5
Breakfast Bap bacon, egg, relish & tomato bap	5.5
Mini Egg Bun egg salad & rocket pain de mie bun	3.5
Mini Champagne Ham Bun ham, emmental & rocket pain cereal bun	3.5
Serrano & Manchego Fiscelle Serrano ham, manchego, olive oil, cos	6
Confit Potato & Spinach Tortilla confit potato/onion, spinach & egg spanish omelette	6

Lunch Savouries

Free Range Chicken Salad Baguette poached chicken, mayo, celery, herbs, cos	6
Champagne ham, emmental & cos baguette ham, emmental, cos, house pickle, mayo	6
Meatloaf, House Pickles & Ketchup Bap beef meatloaf, pickles, house made ketchup, cos	6
Salmon, Cream Cheese & Dill Tartlet small tart – egg based quiche	5
Caramelised Onion, Parsley & Chevre Tartlet small tart – egg based quiche	5
Pancetta & Egg Tartlet small tart – egg based quiche, tomato	5
Vine Tomato, Rocket Large Tart long tart of vine tomato, rocket & egg	slice 5 / whole 24
Pancetta, Vine Tomato & Caramelised Onion Large Tart long tart of pancetta, tomato, caramelised onion, egg	slice 5 / whole 24
Pissiladere Large Tart caramelised onion, anchovy & olive tart	slice 5 / whole 24
Pork & Fennel Sausage Roll pork, fennel, cumin, puff pastry	4.5
Beef Cheek & Root Vegetable Pie beef cheek, mirapoix vege, jus. plain top	5
Free Range Chicken & Field Mushroom Pie chicken, mushroom & ricotta bechamel. sesame top	5
Braised Lamb & Caramelised Onion Pie lamb, caramelised onion, jus. rosemary top	5
Poached Chicken Salad, Frisee, Sunflower & Pumpkins Seeds	7
Roast Beetroot, Walnut & Chevre Salad	7
Pulled Lamb Pizzetta lamb, tomato & olive flat bread	5

Prepared daily to order from the kitchen.

Catering

Please do not hesitate to contact us at enquiries@thestoreatbritomart.co.nz for any of your catering requirements, we are more than happy to assist with special requests.

Real Food... Our Food Philosophy

'Real food' relates to every aspect of our food experience. We want to create a world class dining experience in Auckland for our customers.

'Real food' sources and delivers raw ingredients of the highest quality, nurturing relationships with producers and farmers so that we can create & deliver a 'farm to fork' experience. 'Real food' is honest in its preparation, we use cooking techniques that show case our ingredients not hide or over complicate them. We are respectful of our environment by using sustainable ingredients & using seasonal produce.

Creating 'Real food' is not taking short cuts or adding unnatural ingredients to falsely perfect food.

'Real food' consistently delivers the best quality, at the best value every time to create a world class dining experience.

THE STORE BRITOMART:

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THE STORE KOHIMARAMA:

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THE STORE TAKAPUNA

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THE STORE ST HELIERS

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