



MENU

MR. BRIGHTSIDE ROOFTOP BAR

VOL. 6

SUMMER 2025 / 2026

Level 4, 152 Oxford Terrace

www.mrbrightside.co.nz [mr.brightsiderooftopbar](https://www.instagram.com/mrbrightsiderooftopbar)



Brightside flavours are fresh, bold, vibrant and lively.

Our menu is best enjoyed when shared, curated for casual rooftop dining.

The cuisine is Peruvian-Inspired, Pacific-Influenced.

Not authentic, just unapologetically delicious

New Zealand Oysters

natural | tempura | chefs special

7.50 ea.

minimum 3

Sweet Piquante Peppers

whipped tumeric feta, lemon, herb stuffed

14

Peruvian-Style Edamame (GF, DF, VG)

Steamed soybeans, chili, cilantro, cumin, paprika seasoning

14/18

Guacamole (GF, DF, VG)

avocado, garlic, red onion, cilantro, red pepper, toasted corn tortillas

16

CORN TOSTADAS 16

Single serve open faced toasted tortillas

Chili Lime Chicken (DF)

buttermilk chili lime marinade, avocado, tomato red pepper salsa

Mushroom & Eggplant (GF,DF,VO)

chili, soy, garlic glaze, cilantro citrus mayonaise, radish

Coconut Prawn (GF,DF)

coconut soy marinated, avocado, mango, cilantro

PLATES TO SHARE

Market Fish Ceviche (GF,DF)

mandarin, radish, cilantro, ponzu sauce, garlic oil

26

Miso Grilled Prawns (GF,DF)

soy, chili, mirin, cilantro, lemon, spring onion, furikake

32

Salmon Tiradito (GF,DF)

soy, tamarind, sesame, chili, cilantro, lemon, honey sauce

26

Grilled Lamb Chops (GF,DF)

cilantro, garlic, soy mirin glazed ponzu marinated courgette ribbons, sliced chili

36

Lake Ohau Wagyu Tataki (GF,DF)

sesame crusted wagyu rump, chili, mint, ponzu & ginger sauce

33

Beef Croquetas (GF)

Beef, mashed potato, onion, garlic, olive, smoked cheese, creole dipping sauce

28

Lamb Steak Tartare (DF,GFO)

lamb fillet, cornichons, shallot, egg yolk, chili paste, toasted bread

26

Panko Fried Chicken

buttermilk chili lime marinated, garlic, spicy salsa verde

27

Burrata (V,GFA)

cherry tomato, fennel, red onion, basil, olive oil, toasted bread

32

Baked Asparagus (GF,DF,VG)

macadamia red pepper pesto, tomato corn salsa, pomegranate dressing

29

Grilled Cauliflower Salad (GF,DF,VG)

spice marinated cauliflower, cos lettuce, orange, fennel, red onion, pomegranate, toasted almonds

25

Smokey Peruvian Corn Ribs (GFO,DFO)

smoked paprika, garlic, cumin spiced lime mayo brushed, manchego, drunken chili salsa

24

Market Fish

200gram fillet, coconut ginger lemongrass tumeric sauce, peruvian spiced chermoula, pickled herbs

35

Chorizo Stuffed Rolled Pork Belly (GF,DF)

300gram agave pepper marinated pork, spicy salsa verde, tomato corn salsa

52

Fries (DF,VGO)

ketchup, smoked aioli

14

Loaded Truffle Fries (DFO,V)

grated manchego, crispy shallot, truffle oil, black pepper

20

LUNCH ON THE BRIGHTSIDE

EVERY FRIDAY, SATURDAY & SUNDAY FROM 12-2PM

BOOKINGS REQUIRED

A series of the Brightside favourite plates to share
and a choice of three cocktails (79pp)

(V) Vegetarian | (VO) Vegan Option | (NF) Nut Free | (GFO) Gluten Free Option | (DF) Dairy Free
| (DFO) Dairy Free Option | (SF) Seafood | (GF) Gluten Free Ingredients In Shared Kitchen |