

MUDBRICK⁹²K

Archive Bistro

Sample Set Menu

TO BEGIN

Focaccia, Garden Herb Dip

Marinated Olives, Rosemary, Thyme, Citrus VG, GF

ENTREES

Chef 's selection of seasonal entrees

MAINS

Long Line Caught Fish

Nasturtium And Pea Risotto, Kawakawa, Diamond Clams

Costal Spring Lamb

Goat Fromage Frais, Horopito, Saffron Rice, Pistachio, Herb Salad GF, N

Chickpea Peperonata

Baharat Spice, Chickpea, Peppers, Eggplant, Tomato Chutney, Coconut, Lime VG, GF

Served with chef 's selection of sides

All dishes are designed to be shared by the whole table

\$72 PER PERSON 2-COURSE

Please advise us of any dietary requirements in advance. Most dishes can be modified to cater to gluten and dairy free dietary requirements.