

MUDBRICK⁹²K

Archive Bistro

Sample Set Menu

TO BEGIN

Focaccia, Garden Herb Dip
Marinated Olives, Rosemary, Thyme, Citrus

ENTREES

Lentil And Mushroom Pate
Apple Butter, Pickled Shallots, Walnuts, Sago Crackers

Cured Salmon
Mandarin, Ginger, Cucumber, Radish, Roe

Smoked Venison Tartare
Fennel Kimchi, Potato Crisp, Cured Yolk, Cherry Mustard

MAINS

Long Line Caught Fish
Nasturtium And Pea Risotto, Kawakawa, Diamond Clams

Costal Spring Lamb
Goat Fromage Frais, Horopito, Saffron Rice, Pistachio, Herb Salad

Chickpea Peperonata
Baharat Spice, Chickpea, Peppers, Eggplant, Tomato Chutney, Coconut, Lime

DESSERTS

Buttermilk Pannacotta
Cardamom, Berries, Macadamia, White Chocolate

Dark Chocolate Ganache
Cherries, Coffee, Hazelnut

Little River Natural Rind
Crackers And Accompaniments

Menus are subject to seasonal availability and may change without notice.
Our talented team of chefs are happy to cater to dietary requirements given in advance.

\$94 PER PERSON 3 -COURSE | \$78 PER PERSON 2-COURSE