

MUDBRICK⁹²K

Waiheke Island, N.Z

\$105 3- Course Set Menu

TO BEGIN

Locally Made Bread

Marinated Olives, Olive Oil

ENTREES

New Zealand Scallops, Butternut, Burnt Orange, Chorizo, Sage
Freedom Farms Twice Cooked Pork Belly, Eggplant, Dried Apricot, Shiitake, Kale
Parsnip And Tonka Bean Soup, Madeleine, Pear, Walnuts VG, GF

Sorbet of the day

Served as a palate refresher, between courses

MAINS

Long Line Caught Fish Of The Day, Crustacean Bisque, Leek, Calamansi, Wakame, Scallop
Dim Sum

Grilled Eye Fillet, Watercress, Dukkah, Walnut Hollandaise, Truffle Dauphine

Spiced Kumara and Quinoa Beignet, Tom Kha Gai, Curry Leaves, Wild Rice, Kimchi GF, VG

All mains served with roasted baby potatoes

DESSERTS

Valrhona And Yuzu Sensation, Coconut, Passionfruit, Tapioca, Kaffir Limes VG,GF

Hazelnut, Valrhona Caramilia Chocolate, Honeycomb, Praline, Mandarin

New Zealand Cheese Platter, Housemade Chutney, Crackers

Tea and Filter Coffee

ADDITIONAL ADD ONS:

Please specify in advance if you would like to include either of the below:

SELECTION OF PETITS FOURS 7.50 PER PERSON

PREMIUM CHEESE PLATTER 4 CHEESES 180.00 SUGGESTED FOR 10 PEOPLE

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.

GF - Gluten Free N -Contains Nuts DF - Dairy Free VG - Vegan V - Vegetarian