

MUDBRICK⁹²K

Degustation (VG)

RESTAURANT AND COCKTAIL BAR

This 7 course tasting menu is designed to be enjoyed by the whole table.
Please allow a minimum of 3 hours for this dining experience.

Vegan Degustation Menu

130 PER PERSON

195 PER PERSON WITH WINE MATCHES

Mudbrick bread selection

Mudbrick Extra Virgin Cold Pressed Olive Oil

PEAS AND MINT FALAFEL

Baby Gem, Meyer Lemon, Labneh, Buckwheat GF,NF

Mudbrick Sauvignon Blanc 2019 Marlborough

PARSNIP AND TONKA BEAN CAPPUCINO

Madeleine, Pear

Mudbrick Pinot Gris 2019 Marlborough

GOLDEN KUMARA QUINOA BEIGNET

Tom Kha Gai, Coriander, Wild Rice, Kimchi GF,NF

Mudbrick Pinot Noir 2019 Central Otago

SORBET

GLOBE ARTICHOKE

Black Garlic, Basil, Pimenton De La Vera NF

Mudbrick Rosé 2020 Hawkes Bay

' PINA COLADA'

Coconut, pineapple, rum GF,NF

Mudbrick Noble Riesling 2017 Marlborough

PETITS FOURS

Chef's Selection Of House-Made Sweet Treats

GF - Gluten Free NF - Nut Free

Everything on the menu is vegan. Most dishes can be modified to suit gluten free and dairy free requirements.