

MUDBRICK⁹²K

Degustation (V)

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.

Vegetarian Degustation Menu

130 PER PERSON

195 PER PERSON WITH WINE MATCHES

Mudbrick bread selection

Whipped Truffle Butter and Olive Oil

PEAS AND MINT FALAFEL

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

Mudbrick Sauvignon Blanc 2019 Marlborough

PARSNIP AND TONKA BEAN CAPPUCINO

Madeleine, Pear VG

Mudbrick Pinot Gris 2019 Marlborough

GOLDEN KUMARA QUINOA BEIGNET

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

Mudbrick Pinot Noir 2019 Central Otago

SORBET

GLOBE ARTICHOKE

Black Garlic, Basil, Pimenton De La Vera NF

Mudbrick Rosé 2020 Hawkes Bay

MANJARI CHOCOLATE DELICE

Macadamia Nut, Blueberry, Spiced Rum, Maca Brown and Butter Ice Cream

Mudbrick Noble Riesling 2017 Marlborough

PETITS FOURS

Chef's Selection Of House-Made Sweet Treats

GF - Gluten Free DF - Dairy Free V - Vegetarian VG - Vegan NF - Nut Free
Most dishes can be modified to suit gluten free and dairy free requirements.