

# MUDBRICK<sup>92</sup>K

Bistro

## TO START

### FOCACCIA

Spiced Basil Dip VG 12.5

### SOURDOUGH BREAD

Mudbrick Olive Oil, Brown Butter V 12.5

### MARINATED OLIVES GF, VG 8.5

### TE MATUKU OYSTERS

Plum Mignonette GF, DF 5 each 30 1/2 doz

## FOR THE TABLE

### NEW ZEALAND FRESH CHEESE

Whipped Ricotta, Stracciatella, Blue Burrata, Preserved Zucchini, Pear, Honey, Pistachio, Melba Toast N 43

### NEW ZEALAND AGED CHEESE

Devotion, Peninsula Blue, Natural Rind, Crackers, Honeycomb, Gooseberry Chutney N 43

### CURED MEAT BOARD

Terrine, Prosciutto, Rillettes, Sourdough, Olives, Preserved Vegetables DF 47

### PLANT BASED BOARD

Breads, Dips, Cashew Cheese And Beetroot, Pickles, Roasted Nuts, Truffled Mushroom VG, N 46

\* Te Matuka Oysters are sourced locally and sustainably, they are therefore subject to availability.

## ENTREÉS

### SPICY OCTOPUS

Potatoes, Archive Hot Sauce, Caper, Olives, Herbs GF, DF 28

### KAHAWAI PATE

Sago Crackers, Pickled Cucumber, Wholegrain Mustard GF 23

### CERVICHE

Lime, Chilli, Palermo Pepper Leche De Tigre, Cherry Tomatoes, Coriander, Almond GF, N 28

### SMOKED BEEF TARTARE

Sauerkraut, Potato Crisp, Cured Yolk, Cherry Mustard GF, DF 27

### DOSA PANCAKE

Soy Shiitake, Enoki And Oyster Mushroom. Horseradish, Watercress GF, VG, N 24

## MAINS

### TODAY'S FRESH CATCH

Turmeric And Ginger Curry Sauce, Macadamia, Daikon, Cloudy Bay Clams GF N 45

### CHICKPEA PEPERONATA

Baharat Spice, Chickpea, Peppers, Eggplant, Tomato Chutney, Coconut, Lime GF VG 39

### PUMPKIN AND RICOTTA MEZZELUNE

Pancetta, Amaretti Crumb, Brown Butter, Sage, Parmesan 39

### VENISON BISTRO FILLET

Cabbage, Beetroot, Marinated Pear, Watercress GF 45

### COASTAL LAMB RUMP

Goat Fromage Frais, Horopito, Saffron rice, Pistachio, Herb Salad GF, N 45

### WAGYU BRISKET

Swede, Oyster Mushrooms, Kohlrabi, Pickled Onions, Peppercorn Jus GF 43

## SIDES

### PAN ROASTED CAULIFLOWER

Miso Butter, Black Garlic GF V 12

### FRIED BABY AGRIA POTATOES

Smoked Chilli Mayo, Paprika GF VG 12

### CRISPY BROCCOLINI

Pecorino, Lemon GF 12

### GARDEN SALAD

Sherry, Citrus, Herbs Gf, VG 12

### SHOESTRING FRIES

Sour Cream and Onion Dip V 12

## DESSERTS

### POACHED QUINCE

Custard, Orange, Almond Tuille N 18

### PASSIONFRUIT PARFAIT

Coconut, Pineapple, Chilli, Buckwheat 18

### DARK CHOCOLATE MOUSSE

Beetroot, Brownie, Candied Walnut GF, N, VG 19

V - VEGETARIAN

VG - VEGAN

DF - DAIRY FREE

N - CONTAINS NUTS

GF - GLUTEN FREE

WE POLITELY REQUEST ONE BILL PER TABLE