

MUDBRICK⁹²K

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

Blue Burrata, whipped ricotta, Stracciatella, Preserved
Zucchini, Pear, Honey, Pistachio, Melba Toast N 43

NEW ZEALAND AGED CHEESE

Devotion, Peninsula Blue, Natural Rind, Crackers,
Honeycomb, Quince and Pear Chutney, N 43

CURED MEAT BOARD

Terrine, Prosciutto, Spicy Rilette, Sourdough, Olives,
Preserved Vegetables DF 47

PLANT BASED BOARD

Bread, Dips, Cashew Cheese and Beetroot, Pickles, Roasted Nuts, Truf-
fled Mushroom VG, N 46

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

ENTREÉS

KAHAWAI PATE

Sago Crackers, Pickled Cucumber, Wholegrain Mustard GF 23

DOSA PANCAKE

Soy, shiitake, enoki and Oyster Mushroom, Horseradish, Watercress GF, VG 24

SMOKED BEEF TARTARE

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

SPICY OCTOPUS

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

CEVICHE

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

MAINS

TODAY'S FRESH CATCH

Turmeric and Ginger Curry Sauce, Macdamia, 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 N 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

Black Garlic, Miso Butter GF V 14

FRIED BABY AGRIA POTATOES

Smoked Chilli Mayo, Paprika GF VG 12

CRISPY BROCCOLINI

Pecorino, Lemon GF 14

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