

# MUDBRICK<sup>92</sup>K

Archive Bistro

## TO BEGIN

Focaccia, Garden Herb Dip

Marinated Olives, Rosemary, Thyme, Citrus VG, GF

## ENTREES

Chef 's selection of seasonal entrees

## MAINS

Today's Fresh Catch

Turmeric Curry Sauce, Macadamia, Daikon, Cloudy Bay Clams

Wagyu Brisket

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

Chickpea Peperonata

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

Served with chef 's selection of sides

All dishes are designed to be shared by the whole table

\$72 PER PERSON 2-COURSE

Please advise us of any dietary requirements in advance. Most dishes can be modified to cater to gluten and dairy free dietary requirements.