

# MUDBRICK<sup>92</sup>K

Archive Bistro

## TO BEGIN

Focaccia, Garden Herb Dip  
Marinated Olives, Rosemary, Thyme, Citrus

## ENTREES

Dosa Pancake  
Soy Shiitake, Oyster and Enoki Mushroom, Horseradish, Watercress

Kahawai Pate  
Sago Crackers, Pickled Cucumber, Wholegrain Mustard

Smoked Beef Tartare  
Sauerkraut, Potato Crisp, Cured Yolk, Cherry Mustard

## 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

## DESSERTS

Poached Quince  
Custard, Orange, Almond Tuille

Dark Chocolate Mousse  
Beetroot, Brownie, Caded Walnut

Little River Natural Rind  
Crackers And Accompaniments

Menus are subject to seasonal availability and may change without notice.  
Our talented team of chefs are happy to cater to dietary requirements given in advance.

\$94 PER PERSON 3 -COURSE | \$78 PER PERSON 2-COURSE