

MUDBRICK⁹²K

Waiheke Island, N.Z

TO BEGIN

Locally Made Bread

Marinated Olives, Olive Oil

ENTREES

New Zealand Scallops, Peas, Yuzu, Buttermilk, Proscuitto, Tarragon

Freedom Farms Twice Cooked Pork Belly, Eggplant, Dried Apricot, Shiitake, Kale

Caprese, Cherry Tomatoes, Watermelon, Basil, Buffalo Curd Sorbet

Sorbet of the day

Served as a palate refresher, between courses

MAINS

Long Line Caught Fish Of The Day, Green Curry, Coconut Prawn, Mango, Kaffir Lime
Beurre Blanc

Grilled Eye Fillet, Gochujang Hollandaise, Tamarind, Bok Choy, Sesame Dauphine
Cauliflower & Truffle Arancini, Rocket, Olives, Courgette, Hazelnut Dukkah

All mains served with roasted baby potatoes

DESSERTS

Pina Colada: Coconut, Pineapple, Rum

Manjari Chocolate Delice, Macadamia Nut, Passionfruit, Spiced Rum, Maca &
Brown Butter Ice Cream

New Zealand Cheese Platter, Housemade Chutney, Crackers

Tea and Filter Coffee

ADDITIONAL ADD ONS:

Please specify in advance if you would like to include either of the below:

SELECTION OF PETITS FOURS 7.50 PER PERSON

PREMIUM CHEESE PLATTER 4 CHEESES 180.00 SUGGESTED FOR 10 PEOPLE

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.