

MUDBRICK<sup>92</sup>K

A LA CARTÉ

## TO START

MUDBRICK BREAD SELECTION 13  
Whipped Truffle Butter and Olive Oil

EASTERBROOK FARM DUCK LIVER MOUSSE 15  
Peach, Marsala, Pine Nuts, Duck Fat Tuille

TE MATUKU TEMPURA OYSTERS\* 16  
3 pcs , NZ Wasabi, Calamansi Mayo, Daikon NF DF

TE MATUKU OYSTERS\* 30  
1/2 Doz, Chardonnay Vinaigrette GF DF

SPICED PUMPKIN SOUP 15  
Bourbon Poached Cranberries, Orange Biscotti, Walnut VG

## ENTREES

FREEDOM FARMS PORK BELLY TWICE COOKED 28  
Eggplant, Dried Apricot, Shiitake DF NF

FIRST LIGHT WAGYU BEEF TATAKI 29  
Szechuan Pepper, Teriyaki, Mango Mustard, Cauliflower, Katsuobushi NF DF

SEACUTERIE ASSIETTE 33  
Chef 's Selection of Seasonal Seafood Tasters

SCALLOPS 30  
Butternut, Burnt Orange, Chorizo, Sage GF DF

CAPRESE 24  
Cherry Tomatoes, Watermelon, Basil, Buffalo Curd Sorbet NF

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

## MAINS

HAWKE'S BAY NATURAL LAMB LOIN 50

Heirloom Tomatoes, Artichokes, Pimenton De La Vera, Black Garlic, Chorizo

GRILLED EYE FILLET 52

Gochujang Hollandaise, Tamarind, Bok Choy, Sesame Dauphine

LONG LINE CAUGHT FISH OF THE DAY 49

Green Curry, Coconut Prawn, Mango, Kaffir Lime Buerre Blanc

CAULIFLOWER & TRUFFLE ARANCINI (VG, GF) 45

Hazelnut, Rocket, Zucchini, Black & Green Olives

## SIDES

GARDEN VEGETABLES 12

Please ask for today's seasonal choices

POTAGER GARDEN SALAD 12

Raspberry & Peanut Dressing GF,DF

BROWN BUTTER POTATO MASH 12

Pumpkin Spiced Dukkah & Crispy Sage GF,NF

TRUFFLE FRIES 13

## DESSERTS

ESPRESSO MARTINI CREME BRULEE 18.5

Hazelnut, Prosciutto, Banana, Maple Syrup GF

MANJARI CHOCOLATE DELICE 18.5

Macadamia Nut, Blueberry, Spiced Rum, Maca Brown and Butter Ice Cream

'PINA COLADA' 18.5

Coconut, Pineapple, Rum GF, VG, NF

NEW ZEALAND CHEESE BOARD

for one 19

to share 43

Chef's Hand Picked Selection of Boutique Cheeses

Seasonal Chutney, Grapes and Crackers

PETITS FOURS 18.5

Chef's Selection Of House-Made Sweet Treats