

# MUDBRICK<sup>92</sup>K

## Degustation (V)

This 7 course tasting menu is designed to be enjoyed by the whole table.

# Vegetarian Degustation Menu

130 PER PERSON

195 PER PERSON WITH WINE MATCHES

Mudbrick bread selection

Whipped Truffle Butter and Olive Oil

## CAPRESE

Cherry Tomatoes, Watermelon, Basil, Buffalo Curd Sorbet NF

Mudbrick Sauvignon Blanc 2020 Marlborough

## SPICED PUMPKIN SOUP

Bourbon Poached Cranberries, Orange Biscotti, Walnut VG, GF

Mudbrick Reserve Gewurtztraminer 2019 Marlborough

## CAULIFLOWER & TRUFFLE ARANCINI

Hazelnut, Rocket, Zucchini, Black & Green Olives VG,GF

Mudbrick Reserve Chardonnay 2019 Waiheke Island

## SORBET

## GLOBE ARTICHOKE

Black Garlic, Basil, Pimenton De La Vera NF

Mudbrick Reserve Pinot Noir 2019 Central Otago

## MANJARI CHOCOLATE DELICE

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

Mudbrick Noble Riesling 2017 Marlborough

## PETITS FOURS

Chef's Selection Of House-Made Sweet Treats

GF - Gluten Free DF - Dairy Free V - Vegetarian VG - Vegan NF - Nut Free

Most dishes can be modified to suit gluten free and dairy free requirements.