

Degustation Menu

\$130pp | Add Wine Paring for \$65pp

MUDBRICK BREAD SELECTION

Whipped Truffle Butter and Mudbrick Olive Oil

SCALLOPS

Parsnip, Calvados, Apple, Chicken Skin, Tarragon GF DF

Mudbrick Pinot Gris 2020 Marlborough

SPICED PUMPKIN SOUP

Bourbon Poached Cranberries, Orange Biscotti, Walnut VG, GF

Mudbrick Reserve Gewurtztraminer 2019 Marlborough

LONG LINE CAUGHT FISH OF THE DAY

Green Curry, coconut Prawn, Mango, Kaffir Lime Beurre Blanc

Mudbrick Reserve Viognier 2020 Waiheke Island

SORBET

HAWKES BAY NATURAL LAMB LOIN

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

Mudbrick Reserve Syrah 2019 Waiheke Island

LEMON BUTTERMILK MOUSSE

Ivoire Volrhona Chocolate, Meyer Lemon, Thyme, Limoncello

Mudbrick Noble Riesling 2017 Marlborough

PETITS FOUR

Chef 's Selection Of House-Made Sweet Treats