

Vegan Degustation Menu

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

MUDBRICK BREAD SELECTION

Mudbrick Cold Pressed Extra Virgin Olive Oil

BEETROOT PAKORA

Mint Lassi, Pistachio Podi, Raddicio, Coriander VG

Mudbrick Rose 2021 Waiheke Island

SPICED PUMPKIN CAPPUCINO

Bourbon Poached Cranberries, Orange Biscotti, Walnut VG, GF

Mudbrick Reserve Gewurtztraminer 2019 Marlborough

PANELLE

Le Puy Lentils, Vadouva, Celeriac, Brussel Sprouts, Spiced

Almonds, Chimichuri VG,GF

Mudbrick Reserve Viognier 2019 Waiheke Island

SORBET

GLOBE ARTICHOKE

Black Garlic, Basil, Pimenton De La Vera NF

Mudbrick Reserve Pinot Noir 2019 Waiheke Island

VALRHONA MANJARI CHOCOLATE DOUGHNUT

Chai, Bergamot, Mandarin, Almond Praline VG GF

Mudbrick Noble Riesling 2017 Marlborough

PETITS FOUR

Chef's Selection Of House-Made Sweet Treats

GF - Gluten Free NF - Nut Free