

Welcome to Mudbrick

This season's menu is inspired by Waiheke Island's unique land and seascapes reflecting the very best produce of the season.

Two Course A La Carte

Choice of entree, main or dessert

\$89 pp

Three Course A La Carte

Choice of entree, main & dessert

\$105 pp

Degustation

A complete menu taking you through a selection of tastes & flavours recommended by our Head Chef

\$130 pp

Degustation with Mudbrick Wine Pairing

\$195 pp

Please advise wait staff of any dietary requirements or food allergies, most of our dishes can be adapted upon request.

TO START

MUDBRICK BREAD SELECTION 13

Whipped Truffle Butter and Mudbrick Olive Oil

EASTERBROOK FARM DUCK LIVER MOUSSE 15

Apricot, Marsala, Pine Nuts, Duck Fat Tuille

TE MATUKU TEMPURA OYSTERS* 16

3 pcs , Sesame, Carrot, Pickled Ginger, Nori NF DF GF

TE MATUKU OYSTERS* Half Doz. 30 / Doz. 60

Chardonnay Vinaigrette GF DF

SPICED PUMPKIN SOUP 15

Bourbon Poached Cranberries, Orange Biscotti, Walnut VG GF

ENTREES

FREEDOM FARMS PORK BELLY TWICE COOKED

Eggplant, Dried Apricot, Shiitake DF NF

FIRST LIGHT WAGYU BEEF TATAKI

Szechuan Pepper, Teriyaki, Mango Mustard, Cauliflower, Katsuobushi
NF DF

SEACUTERIE ASSIETTE

Chef 's Selection of Seasonal Seafood Tasters

SCALLOPS

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

BETROOT PAKORA

Mint Lassi, Pistachio Podi, Raddicio, Coriander VG

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

MAINS

HAWKES BAY NATURAL LAMB LOIN

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

GRILLED EYE FILLET

Gochujang Hollandaise, Tamarind, Bok Choy, Sesame Dauphine

EASTERBROOK FARM DUCK

Crispy Breast, Pulled Leg, Five Spice, White Garlic, Mushroom Ketchup, Mantou Bun NF

LONG LINE CAUGHT FISH OF THE DAY

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

PANELLE

Le Puy Lentils, Vadouvan, Celeriac, Brussel Sprouts, Spiced Almonds, Chimichuri VG,GF

FOR THE TABLE

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

Shoestring Fries, Parmesan, Truffle

DESSERTS

ESPRESSO MARTINI CREME BRULEE

Hazelnut, Prosciutto, Banana, Maple Syrup GF

VALRHONA MANJARI CHOCOLATE DOUGHNUT

Chai, Bergamot, Mandarin, Almond Praline GF V

LEMON BUTTERMILK MOUSSE

Ivoire Valrhona Chocolate, Meyer Lemon, Thyme, Limoncello

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