

Mudbrick Restaurant

6 Course Menu

To begin

Mudbrick's Paraoa Rewena Bread
Mudbrick Olive Oil, Olives

Entrees

Kingfish Tataki (gf, nf, df)
Avocado, Passionfruit, Nz Wasabi, Finger Limes
OR
Freedom Farms Twice Cooked Pork Belly
(df, nf, gf)
Golden Kumara, kohlrabi, chimichurri
+
Ajo Blanco
(vegan, can be gluten free)
Cucumber, Almond, Kiwi, Dill

Seasonal Sorbet

Main

Hawkes Bay Lamb Loin
(gf, can be nut free)
Lavender, Cauliflower, Blackberry, Macadamia nuts
Or
Long Line Caught Fish of the Day
(nf, gf, can be dairy free)
Gem Lettuce, Elderflower Beurre Blanc, Peas

Dessert

'Passion fruit'
(Vegan, nf, can be gluten free)
Valrhona Sensation, Tonka Bean, Island Coffee

Vegan and Vegetarian

6 Course Menu

To begin

Mudbrick's Paraoa Rewena Bread
Mudbrick Olive Oil, Olives

Entree

Ajo Blanco
(vegan, can be gluten free)
Cucumber, Almond, Kiwi
+
Curious Spanish Tomato
(gf, nf, can be vegan)
Basil, Black Olive, Clevedon Buffalo Curd

Seasonal Sorbet

Main

“MFC”
Mudbrick Fried Cauliflower
(Vegan, nf, gf)
Yuzu, Slaw, Peas
OR
“Steak and Waffle”
(Vegan, nf, gf)
Nz spinach, Umami hollandaise

Dessert

‘Passion fruit’
(Vegan, nf, can be gluten free)
Valrhona Sensation, Tonka Bean, Island Coffee