

# THE MUDBRICK TASTING MENU

Chef's selection: 5 courses \$95 | 7 courses \$130 | 10 courses \$170

Add wine pairing: 5 courses +\$60 | 7 courses +\$80 | 10 courses +\$95

## Paraoa Rewena\*

Smoked horopito butter, wild pork rilette

## Marlborough's Bounty\*\*

Smoked Cloudy Bay Clam Mousse - Manuka, NZ celery  
Marlborough Wild Fallow Tartar - Pine needle, marrow tuille

## Antipodean Ajo Blanco\*

Almond, cucumber, kiwi, dill

## Ruakaka Yellowtail Tataki\*

Passion fruit, avocado, New Zealand wasabi

## Southern Alps Kurobuta Pork

Apricot, fennel, hazelnut

## Lee Fish Catch Of The Day\*\*

Gem lettuce, elderflower, nasturtium, peas, bottarga

## Lockdown Harvest Sorbet

## Te Mana Lamb Rack\*

Lavender, cauliflower, blackberry, keri keri macadamia nuts

## Berries & Bubbles Amongst The Flowers

## Kauri Gateau\*

Schoc Choc, Eau de vie, First harvest cherries

## Petit Fours

Please ask your server for allergy friendly dishes.

We recommend a minimum of 3 hours for this dining experience

\* = 5 courses | \*\* = 7 courses | all = 10 courses

# OUR PLANT BASED TASTING MENU

Chef's selection: 5 courses \$90 - 7 courses \$120 - 10 courses \$160

Add wine pairing: 5 courses +\$60 | 7 courses +\$80 | 10 courses +\$95

## Paraoa Rewena\*

Nasturtium chimichurri, Manuka smoked hummus

## Papa Tu Nuku\*\*

Bloody Mary - Tarata, horopito  
Moemoe Doughnut- beetroot, pine, raspberry

## Antipodean Ajo Blanco\*

Almond, cucumber, kiwi, dill

## Curious Tomato\*

Clevedon Buffalo curd, basil, black olive

## Tongan Butternut

Coconut, tamarind, pumpkin seeds, curry leaf

## M.F.C\*\*

Peas, yuzu, mayo, slaw

## Lockdown Harvest Sorbet

## Steak & Waffle\*

New Zealand spinach, Umami hollandaise

## Berries & Bubbles Amongst The Flowers

## Schoc\*

Passion fruit, Tonka bean, Island Coffee

## Petit Fours

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