

MUDBRICK⁹²K

THE MUDBRICK TASTING MENU

Mudbrick Bread

smoked horopito butter, manuka smoked hummus

Marlborough's Bounty**

Smoked cloudy bay clam mousse - manuka, nz celery
marlborough wild fallow tartar - pine needle, marrow

Ōra King Salmon*

nz kasu, yuzu, szechuan

Southern Alps Kurobuta Pork

hawkes bay beetroot, nectarine, waiheke honey

Lee Fish's Catch**

fennel, saffron, tomato

Sorbet

South Island Beef Fillet*

cheek, maize, jalapeño

Berries & Bubbles Amongst The Flowers

Kauri Gateau*

schoc choc, eau de vie, first harvest cherries

Chef's selection: 3 courses \$95 | 5 courses \$130 | 7 courses \$170
Add wine pairing: 3 courses +\$45 | 5 courses +\$75 | 7 courses +\$85

* = 3 courses | ** = 5 courses | all = 7 courses

Please ask your server for allergy friendly dishes.

We recommend 3 hours for the extended experience.

OUR PLANT FOCUSED TASTING MENU

Mudbrick Bread

chimichurri, manuka smoked hummus

Papatūānuku**

capsicum escabeche - eggplant, horopito
moemoe doughnut - beetroot, pine, raspberry

Curious Tomato*

clevedon buffalo curd, basil, black olive

Tongan Butternut

coconut, tamarind, pumpkin seeds, curry leaf

M.F.C**

peas, yuzu, mayo, slaw

Sorbet

Steak & Waffle*

nz spinach, umami hollandaise

Berries & Bubbles Amongst The Flowers

Almond Parfait*

nz figs, salted caramel, cardamom

Chef's selection: 3 courses \$90 | 5 courses \$120 | 7 courses \$160
Add wine pairing: 3 courses +\$45 | 5 courses +\$65 | 7 courses +\$80

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