

MUDBRICK⁹²

3 Courses - \$112pp/ 2 Courses - \$96pp

to begin

housemade bread
marinated olives (df, gf)

entrees

scallop crudo
pistachio cream, koji ice-cream, parsnip (gf)
seared pork loin
black garlic, roasted yeast, leek (gf, nf)
smoked soy bean curd
spinach, cucumber, mint, spiced yogurt (vegan, gf)

mains

lamb shoulder
wild mushroom, parsnip puree (gf, df)
hauraki gulf catch
kombu gremolata, clam bisque
shitake and woodear ragu
rigatoni, hazlenut (vegan)

desserts

chocolate
olive oil sable, passionfruit
elderflower
celeriac, orange (vegan)
new zealand cheese
crackers, honeycomb, chutney, nuts