

THE ROOFTOP AT  
MUDBRICK



starters

house made focaccia, smoked kawakawa butter or oil (v) 16

marinated olives , citrus, spices (df, gf) 14

te matuku bay oysters 8.5 each/ 48 ½ doz/ 85 doz

rooftop classics

rooftop burger

lettuce, venison pattie, american cheese, aioli, tomato sauce (+5 for extra pattie) 23

crispy squid

baby whole squid with aioli and lemon (gf, df) 28

fries

garlic aioli 16 (add loaded kiwi dip +4)

from the archive

taco of the day

taco with herb slaw (changing daily) (gf, vgo) 12 each

venison tartare

kataia fire, cured egg yolk, aloe vera gel, plum, aioli, potato crisps (df, gf) 25

avaiki poke

pacific style tuna poke with crisp taro chips and miso aioli (df) 25

tuna ceviche

lemongrass, coconut yoghurt, jalapeno, compressed melon (df, gf) 25

caprese salad

fresh mozzarella, heirloom tomato, basil, balsamic glaze, seasonal stonefruit, focaccia crisps (v, gfo) 25

crispy pork belly

apple slaw with honey glaze (gf, df) 24

baked tofu

sofrito caponata (gf, v) 15

smoked market fish rouille,

togarashi, focaccia 23

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sparkling wine & champagne :

mudbrick méthode traditionnelle, new zealand | glass \$17.5 | bottle \$85  
cloudy bay pelorus méthode traditionnelle, new zealand | bottle \$125  
cloudy bay pelorus rosé, new zealand | bottle \$135  
veuve clicquot brut, france half bottle \$100 | bottle \$195 | magnum \$450  
moet & chandon brut, france bottle \$175 | magnum \$430  
dom perignon 2013, champagne, france | bottle \$500

mudbrick wines

mudbrick sauvignon blanc, marlborough | glass \$17 | bottle \$75  
mudbrick rosé, waiheke island | glass \$17 / bottle \$75  
mudbrick pinot gris, waiheke island | glass \$18 / bottle \$89  
mudbrick reserve chardonnay, waiheke island | glass \$19 | bottle \$94  
mudbrick francesca chardonnay, waiheke island | bottle \$170  
mudbrick reserve bordeaux blend, waiheke island | glass \$21 | bottle \$105  
mudbrick reserve syrah, waiheke island | glass \$21 | bottle 105

beers & rtd's

major major [whisky & ginger ale] or [citrus margarita] or [vodka & peach] 6% | can 330ml \$13  
peroni nastro azzurra | draught tap 560ml \$16.0 | bottle 330ml \$13  
boundry road hazy pale ale | draught tap 560ml \$15.00  
corona | bottle 330ml \$13  
somersby apple or blackberry cider | bottle 330ml \$13  
heineken light 2.5 % | bottle 330ml \$13  
peroni libera 0 % | bottle 330ml \$13

rooftop cocktails :

passion fruit caipirinha | \$24  
summer soiree | gin, mint, palm sugar, raspberry, lime, soda | \$23  
pina rita | coconut tequila, malibu, pineapple puree, lime, | \$24

non-alcoholic:

ginger ale, coke, coke zero, diet coke, sprite, ginger beer | \$8  
orange, tomato, apple, pineapple, cranberry juices | \$8