

MUDBRICK⁹²

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

to begin

housemade bread
marinated olives (df, gf)

entrees

beetroot
fermented chili, syrah (vegan)
scallop crudo
pistachio cream, koji ice-cream, parsnip
lake ohau wagyu short rib
caramelized onion, sorrel, tonkatsu glaze

mains

braised celeriac
korma, spiced yoghurt, cucumber (vegan)
poached fish of the day
coromandel mussels, red curry, lemongrass parfait
lamb shoulder
wild mushroom, parsnip puree

desserts

jaffa
chocolate mousse, orange, cognac (vegan)
lemon pie
shortbread, sichuan pepper, lemon custard
new zealand cheese
crackers, honeycomb, chutney, nuts (can be nf or gf)