

MUDBRICK⁹²

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

to begin

housemade bread
marinated olives (df, gf)

entrees

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

mains

truffle gnocchi
pumpkin cream, salsa (vegan, gf, nf)
poached fish of the day
miso veloute, prawn, daikon (gf)
lamb shoulder
wild mushroom, parsnip puree

desserts

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