

MUDBRICK⁹²

3 Courses - \$119pp/ 2 Courses - \$100pp

to begin

housemade bread
marinated olives (df, gf)

entrees

beetroot
fermented chili, syrah (vegan, nag, nan, nad)
braised octopus
tomato beurre blanc, melon (nag, nan)
confit pork belly
salsa roja, fennel, zucchini (nag, nan, nad)

mains

new zealand snow pea risotto
blue cheese, puffed rice, preserved lemon (nag, nan, dfo, vgo)
pan fried market fish
carrot, orange, prawn (nan)
lamb shoulder
spinach, coriander, wild mushroom (nag, nan, nad)

desserts

dark chocolate espresso
hazelnut, espresso, baileys (nfo)
chilli colada
pineapple, rum, mango, coconut (nfo, vg, nag)
new zealand cheese
crackers, honey, chutney, nuts (nfo or gfo)