

THE GLASSHOUSE AT
MUDBRICK



snacks

housemade focaccia of the day (ask your server), olive oil (v) \$16

marinated olives, citrus, spices (nag, nad) \$11

seasonal oysters, mignonette (nag,nad) - half dozen \$48 dozen \$85

baked smoked scarmorza, soubise, dipping bread \$22

curios cropper tomato, rock melon & burrata salad (vgo, nag) \$31

sharing boards

cheese

a selection of european cheese - 12 month comte, bleu d'affinois, brie coeur de lion with tomato & olive chutney, honeycomb & crackers (gfo) \$62

charcuterie

home made cured breasola, prosciutto, coppa, pickled onion, bell pepper with cream cheese & crostini (gfo, dfo) \$65

seafood

cured salmon, smoked kahawai pate & cured trevally with pickled fennel, anchovy cream & crostini (nad, gfo) \$68

sweet treat

petits fours selection \$18

Please inform your server
of any allergies/dietaries.



v- vegetarian nan- no added nuts nag - no added gluten nad - no added
dairy dfo - dairy free option available

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sparkling

mudbrick méthode traditionnelle nv, new zealand | glass \$17.5 | bottle \$85

whites

mudbrick pinot gris 2024, marlborough | glass \$17 | bottle \$79

mudbrick sauvignon blanc 2024, marlborough | glass \$17/ bottle \$79

mudbrick réserve chardonnay 2025, waiheke island | glass \$19.5 | bottle \$98

mudbrick réserve pinot gris 2025, waiheke island | glass \$19.5 | bottle \$98

mudbrick rosé 2025, marlborough | glass \$17 | bottle \$79

reds

mudbrick onetangi valley syrah 2025, waiheke island | glass \$18.5 | bottle \$89

mudbrick shepherds point merlot 2025, waiheke island | glass \$18.5 | bottle \$89

mudbrick réserve petit verdot, malbec, merlot 2024, waiheke island | glass \$23 | bottle \$115

mudbrick réserve syrah 2025, waiheke island | glass \$23 | bottle \$115

flagships

mudbrick francesca chardonnay 2024, waiheke island | glass \$32 | bottle \$170

mudbrick oscar syrah 2024, waiheke island | glass \$32 | bottle \$170

robyn's velvet 2024, waiheke island | glass \$45 | bottle \$220

beers

waiheke brewing co. heke lager 4.8% | can 330ml \$14.5

garage project golden path hazy | can 330ml \$14.5

sawmill nimble pale ale 2.5 % | can 330ml \$14

sawmill hazy bare beer 0% | can 330ml \$14

non-alcoholic

lyres sparkling | \$15

antipodes still or sparkling water | \$14

los bros kombucha | passionfruit or blueberry | \$9

ginger beer | \$8

orange juice | apple juice | \$8

coke | \$8