MUDBRICK

Three Courses 125 | Two Courses 105

To Begin

Housemade Bread
Chef's selected accompaniment

Marinated Olives (nag, nad)

Entrée

Beetroot
Fermented chilli, syrah (nag, nan, nad, vg)

Scallop Crudo
Pistachio cream, koji ice cream, parsnip (nag)

Confit Pork Belly
Roasted yeast, black garlic, braised leek (nag, nad, nan)

Main

Tomato
Sundried tomato & celeriac pavé, tomato beurre blanc, romesco (nag, vgo)

Sourdough & Wild Herb Crusted Poached Fish
Mustard velouté, burnt cabbage, eggplant relish (nad, nan, gfo)

Lamb Shoulder
Spinach, coriander, mushroom (nag, nan, nad, contains pork gelatine)

Dessert

Dark Chocolate Espresso
Hazelnut, espresso, Baileys (nfo)

Chilli Colada
Pineapple, rum, mango, coconut (nag, nfo, vg)

New Zealand Cheese
Crackers, Waiheke honey, chutney, nuts (gfo, nfo)

Please let us know of any dietary requirements, we will try our best to accommodate
NAG: no added gluten | NAD: no added dairy | NAN: no added nuts | VG: vegan | VGO: vegan option
GFO: gluten free option | NFO: nut free option