



Conferencing at Mudbrick

We offer a beautiful conference facility with all the ambience of The Mudbrick Vineyard.

Situated just 35 minutes sailing time from downtown Auckland, coming to The Mudbrick feels like a get-away but the time frame and costs to get here are minimal. Start your day cruising through the Hauraki Gulf - your traveling time is infinitely more relaxing & can be better utilized than other more traditional forms of transport.

It's an opportunity to get away from the city, experience the cuisine and ambience at Mudbrick – with plenty of time for business.

Facilities:

Mudbrick differs from other conference venues in that we have an interesting well-appointed room with a private courtyard and extensive grounds you can use for breakout areas.

We can accommodate up to 40 people in a u-shape or board room configuration, and more for different set ups such as theatre style.

You can view our Conference room (Potager Bistro) on our website www.mudbrick.co.nz

Rates:

There is a room charge of \$300.00 for the day

Morning tea is charged at \$15.00 per person

Lunch

- Dine at the restaurant (view a la carte menu)
- Vineyard Platter Style Lunch \$30pp – view conferencing lunch page below

Afternoon tea is charged at \$15.00 per person.

Sorry no BYO food or beverage permissible.

Equipment available at Mudbrick:

We have the below standard equipment available for you at no extra cost. Electronic Whiteboard and further equipment can be hired locally.

- Overhead Projector
- Data show projector and screen (Please bring own VGA cable to connect to your laptop)
- Whiteboard
- Flipchart
- Extension cords, power adaptors, telephone jacks etc for internet and email access
- Pens, whiteboard markers, paper



Conference Lunches

Option 1:

Dine in our restaurant, order as usual from our a la carte menu. One, two or three courses, as you wish. Prices as per our A La Carte menu – for groups over 12, you will make your own menu, choosing from seasonal menu below. To assist with timings, orders are usually taken at morning tea time to ensure your meals are ready when you are.

Option 2:

Express Vineyard Platter lunch \$30 per person:

Served in conference room, buffet style. Or in the Main Restaurant at your table

Selection of Vineyard Platters to include antipasto & seafood options, bread & salad

Please enquire with our office staff for more information.

Option 3:

Main of the day: \$30 per person:

Served in conference room, or in the Main Restaurant.

The Chefs creation of the day served with bread, salads, seasonal vegetables and potatoes – dietary requirements catered for.

Sample Itinerary

The Conference Room will be available to you from 9am to 5pm.

- 8.15am** Depart downtown Auckland with Fullers
- 9.00am** Arrive at Mudbrick Vineyard
Coffee and tea on arrival if requested
- 10.30am** Morning Tea
Tea, Espresso Coffee, Selection of homemade treats (i.e. muffins, cookies)
- 12.30pm** Lunch (Your choice of dining in the restaurant, or platter lunch served in conference room)
For groups of 13 or more people you will create your own menu, see below for details.
- 3.30pm** Afternoon Tea
Tea, Coffee and Cheeseboard Selection.
- 5pm** Finish
Finishing off with a tray of refreshing cocktails or wine, and moving through to dinner can perfect an intense day – please discuss any ideas with us.

To make a booking

- Take a look at our website www.mudbrick.co.nz
- Call, fax or email our office team Monday – Saturday (business hours), to discuss dates available for the Private Room.
Ph: (09) 372-9050
Fax: (09)372-9051
Email: info@mudbrick.co.nz
- Upon confirmation of booking, \$300 non refundable deposit is required (this is the room hire charge)
- With payments we take all major credit cards or cheques made out to Mudbrick Vineyard & Restaurant, PO Box 130, Oneroa, Waiheke Island or you can direct debit it into Mudbrick bank account:
National Bank East Tamaki Branch Account Number: 06 0209 0074641 00
In the details please put the date of your function and your name so we are able to track the deposit to a booking.
- On receipt of your deposit a confirmation form is emailed with the details we require to ensure the smooth running of your meeting.
- To secure the Private Room the group must also dine for lunch or dinner at our Restaurant or order our express lunch served in the private room.

Fullers offer discounts on group travel. To organise this, please contact Fullers Reservations on 09 367 9111. For alternative transfer arrangements, please contact Waiheke Island Adventures, Jamie & Rochelle on 021-257-1077 or 372-6127, email jamie@waihekeislandadventures.com OR Waiheke Executive Transport, John on 0800 372 200, www.waiheketransport.co.nz to organise transfers from Matiatia to Mudbrick. For smaller parties, please contact Waiheke Shuttles, Mike & Sue on 0800 300 372 to organise pickup at the wharf.

- If you have a speaker doing a presentation, we suggest they arrive up to one hour earlier to set up prior to guests arriving, which helps avoid time delays as it often takes a little time to ensure the equipment works properly.

If you require any further information, please don't hesitate to give us a call.
We can be reached 6 days per week, business hours.

Kind regards
Justine Hoggard
Function Manager

Terms & Conditions

The Mudbrick Vineyard and Restaurant Ltd ("the Mudbrick") agrees to furnish the client with the services set forth in accordance with the Terms and Conditions.

Confirmed bookings are established on receipt of the specified non-refundable deposit. The initial deposit is payable within 7 working days of the request. Should we not receive the initial deposit within the specified time, we reserve the right to cancel the booking.

1. The Mudbrick does not accept the responsibility for damage to, or loss of any property left in here prior to, during or after any function.
2. In the event of any damages, the Client assumes full responsibility for any and all damages caused by the Client or any of the Client's guests or invitees or other persons attending the function, anywhere on the property.
3. Clients agree to advise the Mudbrick Function Manager at least 72 hours prior (excluding weekends and public holidays – i.e. 3 working days) of the function, the definite number of participants. This will constitute the minimum charge.
4. No Food or Beverage of any kind will be permitted to be brought into or removed from the Mudbrick without prior approval from the Restaurant Manager.
5. Clients agree to begin and complete their function at the scheduled time outlined in their confirmation.
6. If the venue cannot be made available to the client for causes beyond the control of the Mudbrick, the Mudbrick reserves the right to substitute a similar date but must give the client prior notification of the change or refund the Client in full.
7. As per your instructions, only the person's involved in the contract are authorised to charge to the function account. Any extra persons must be advised before commencement of the function.
8. The Client agrees to make full payment immediately upon completion of the function unless prior arrangement has been authorised by the Functions Manager.
9. The Mudbrick reserves the right to request a specified, non-refundable deposit, prior to the function and balance paid in full upon completion of the function.
10. Whilst every measure is taken to maintain prices, the prices listed in literature may be subject to change at the Mudbrick's discretion. Any price variation shall be communicated in writing to the client.
11. In the event of a confirmed booking being cancelled, the Mudbrick reserves the right to retain any non-refundable deposit.
12. If a guaranteed minimum spend for exclusive use of the Restaurant area has been agreed upon, the final account must reach this figure on the day and if the account does not reach this figure, the extra payment is required to reach the figure is termed a "venue fee". If the final account exceeds the guaranteed minimum spend, there is no "venue fee". This extra amount is required to be paid.
13. The menu's and wine lists in literature are subject to change.

Thank you for choosing The Mudbrick Vineyard & Restaurant Ltd for your forthcoming function. Please sign below to confirm that you have read, understood and agreed to be bound by the terms and conditions listed above.

Signed: _____ Today's Date: _____ Conference Date: _____

Name: _____ Company Name: _____

Position: _____ Phone: _____ Email: _____

Company Address: _____



MUDBRICK
VINEYARD & RESTAURANT
WAIHEKE ISLAND, NEW ZEALAND

Menu Winter From 1 June 2010

This menu takes 2 ½ - 3 hours to serve depending on how large your group is and if you have pre dinner drinks etc
\$81 + Supplements per person

(Choices with an additional supplement increase the cost of the menu **per guest**, whether they select the supplemented dish or not, view our website for further explanation or ring during office hours)

TO BEGIN

**HOUSE-MADE FOCCACIA, MARINATED OLIVES,
CRUSHED ROSEMARY, OLIVE OIL**

AMUSE BOUCHE

A TEMPTER FOR YOUR TASTEBUDS, CHEF'S CHOICE
(\$2 SUPPLEMENT)

ENTREES

(PLEASE SELECT 3-4)

SOUP OF THE DAY

HALF DOZEN WAIHEKE OYSTERS,

GIN & VANILLA TOMATOES, HORSERADISH

SQUID INK CANNELLONI & KING SCALLOP,

MANGO & LEMON, RADISH, SCALLOP FOAM

(\$1.50 SUPPLEMENT)

FOIE GRAS MOUSSE,

ROASTED QUAIL BREAST, LENTILS, WAIHEKE FIGS

TASTE OF MOUNT COOK SALMON,

PICKLED CUCUMBER, SWEET & SOUR NUT DRESSING,

LEMON CRÈME FRAICHE

(\$1.50 SUPPLEMENT)

AVOCADO MOUSSE,

DRIED TOMATOES, CHIPOLLINI ONIONS, ARTICHOKEs,

OLIVES

SORBET

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

(\$1.50 SUPPLEMENT)

MAINS

(PLEASE SELECT 3-4)

FRESH FISH OF THE DAY

CORN FED CHICKEN BREAST &

SMOKED CONFIT DUCK LEG,

RED CABBAGE, CELERIAC PURÉE, CRISPY BLACK PUDDING

MUDBRICK RED WINE POACHED EYE BEEF SIRLOIN,

POTATO RISOTTO, BONE MARROW, TARRAGON

SERVED MEDIUM

(\$2 SUPPLEMENT)

TASTE OF WAIHEKE LAMB,

EGGPLANT MILLE FEUILLE, OLIVES, SAUCE VIERGE

(\$1.50 SUPPLEMENT)

MIDDLE EASTERN FLAVOURED ROASTED GARDEN

VEGETABLES,

CHICKPEAS, SAFFRON COUSCOUS

**(ALL MAINS SERVED WITH TODAY'S VEGETABLES & MINT
ROASTED BABY POTATOES)**

DESSERTS

(PLEASE SELECT 3-4)

CREME BRULEE DU JOUR, PETIT FOURS

HAZELNUT AND CHOCOLATE PARFAIT, HOT CHOCOLATE & AMARETTO FOAM

PEAR BUTTERSCOTCH PUDDING, HONEY RUM ICE CREAM, RAISIN SAUCE

NEW ZEALAND CHEESE PLATTER, HOUSE MADE CHUTNEY, CRACKERS

(\$1 SUPPLEMENT)

CHEESE COURSE

OPTION 1: PREMIUM CHEESE PLATTER 4 CHEESES \$15.00 PER PERSON SUPPLEMENT

OPTION 2: NZ WHITESTONE 2 CHEESE PLATTER \$10 PER PERSON SUPPLEMENT

TEA & FILTER COFFEE

SELECTION OF PETIT FOURS TO SERVE WITH TEA & FILTER COFFEE

(\$7.00 SUPPLEMENT)

**** Please note all dishes subject to seasonal changes***



Mudbrick White Wine

150ml glass/bottle

Mudbrick Reserve Chardonnay [Waiheke Island] 2009 17 72

This rich, complex but beautifully balanced Chardonnay from the 2009 vintage was 100% barrel fermented with 25% in new French barriques. On the nose this wine displays subtle hints of citrus, peach, toasty oak and nut characters. On the palate, refined stonefruit characters are supported by rich butterscotch and savoury notes in perfect balance. The finish is crisp and lingering.

Mudbrick Reserve Viognier [Waiheke Island] 2009 14 64

This Viognier was fermented in both stainless steel tank and oak barriques to promote clean fruit expression and then lee's aged to give broadness on the palate. The nose has classical varietal aromas of preserved stone fruit, while the mouthfeel is rich and long.

Mudbrick Pinot Gris [Marlborough] 2009 11 49

This Pinot Gris was cool stainless steel fermented to preserve the fresh, subtle fruit characters of this classic variety. Aromas of white pear and fresh almond lead into a palate that is fresh and full with a hint of residual sweetness to balance the acidity.

Mudbrick Reserve Riesling [Marlborough] 2008 11 47

Subtle perfumed nose leads to a bright and complex floral apple like palate where the cheerful fruit sweetness is beautifully balanced by crisp acidity on the finish.
Top 10 Riesling, Cuisine Magazine 2009

Mudbrick Sauvignon Blanc [Marlborough] 2009 10 43

This Sauvignon Blanc was harvested at optimal ripeness in the world – renowned region of Marlborough. The fruit was gently pressed and then cool stainless steel fermented to retain its fresh fruit character. Ripe tropical fruit with a touch of gooseberry on the nose leads into a zingy fresh palate with excellent length.
Silver Medal Liquorland Top 100 2010

Mudbrick Gewurztraminer [Marlborough] 2008 10 43

A warm dry growing season in Marlborough has produced grapes that are intense in fruit aroma and complexity. This Gewurztraminer has aromas of rose petals and Turkish delight, while the palate has a lush, broad weight with a hint of sweetness.

Mudbrick Red Wine

150ml glass/bottle

Mudbrick Velvet [Waiheke Island] 2008

185

So named due to its decadently rich texture, Velvet is a seductive wine, only made in the most special of vintages. The blend remains a secret, created with texture and opulence at the forefront of the winemakers mind. Silky dark chocolate, roasted coffee and velvety tannins work with sweet fruit that belies the absolute power of the wine.

1450 Bottles produced

Mudbrick Reserve Syrah [Waiheke Island] 2008

18

85

This Syrah was made from hand picked fruit from our Waiheke Vineyards. The 2008 vintage brought us excellent ripeness levels with exceptional flavour purity and massive concentration. The nose on this wine is classic varietal Syrah with dense spice characters, ripe primary fruit and nicely integrated toasty oak with well rounded firm tannins and great length.

Gold Medal Air New Zealand Wine Awards 2009, Gold Medal Liquorland Top 100 2010

Mudbrick Reserve Merlot Cabernet Sauvignon [Waiheke Island] 2008

18

85

This classical blend was made from select parcels of fruit from our vineyards on Waiheke Island. The 2008 vintage brought us excellent ripeness levels with exceptional flavour purity and massive concentration. The nose shows dense ripe characters of berryfruit and plum with dark mocha characters underlying. The palate is full and rich with sweet fruit supported by fine grained tannin and incredible length.

Silver Medal NZ International Wine show 2009

Mudbrick Cabernet Sauvignon Merlot [Waiheke Island] 2008

14

64

The 2008 vintage on Waiheke Island was exceptional with beautiful, even fruit set during spring with a warm dry summer following. This Cabernet Sauvignon predominant blend is a wine with dusky brambly fruit characters with the Merlot providing chocolate and plum. Soft ripe tannins frame the generous sweet fruit through the mid-palate leading to a warm finish.

Gold Medal Liquorland Top 100 2009

Gold Medal New Zealand International Wine Show 2009

Mudbrick Merlot Cabernet Sauvignon [Waiheke Island] 2009

12

52

This classical blend was made from select parcels of fruit from our vineyards on Waiheke Island. The 2009 vintage brought us good ripeness levels with exceptional flavour, purity and great concentration. The nose shows dense ripe characters of berryfruit and plum with floral top notes. The palate is full and rich with sweet fruit supported by fine grain tannin and good length

Silver Medal Liquorland Top 100 2010

Mudbrick Shepherds Point Vineyard Syrah [Waiheke Island] 2008

85

The 2008 vintage on Waiheke Island was exceptional with beautiful fruit and a warm dry summer. This wine was made from grapes grown on our Onetangi valley block. Lifted floral aromas of violets and rose petals mingle with fresh cracked black pepper. The palate is harmonious and complete with silky tannins supporting sweet fruit characters.

Gold Medal Liquorland Top 100 Wine Show 2009

Mudbrick Shepherds Point Vineyard Merlot [Waiheke Island] 2006

85

This small production wine was grown exclusively on our Shepherds Point block in the Onetangi Basin. The 2006 vintage was exceptional with very good ripeness levels in the fruit. This wine was aged in 60% new French oak barriques resulting in a wine that has rich dense fruit with warm toasty oak character.

Mudbrick Shepherds Point Merlot [Waiheke Island] 2004

74

This small production wine was grown exclusively on our Shepherds Point block in the Onetangi basin. The 2004 vintage was exceptional with very good ripeness levels in fruit. This wine displays lovely rich fruit and warm toasty oak characters.

Silver Medal NZ International Wine Show 2005

Silver Medal Liquorland Top 100 2006

Cuisine Magazine Top Ten NZ Merlot 2006

Mudbrick Reserve Pinot Noir [Central Otago] 2009	17	72
<p>The grapes for this Pinot Noir were grown in the world renowned region of Central Otago. After undergoing fermentation in small open top fermenters this wine was then transferred into barrel for ageing. A bouquet of raspberry and forest floor mingling with subtle oak leads into a soft appealing palate with excellent length.</p>		
Other Mudbrick Wines		
Mudbrick Riesling [Nelson] 2002		53
Silver Medal Air New Zealand Wine Awards 2003		
Mudbrick Merlot Cabernet Sauvignon Cabernet Franc Malbec 2007		57
Silver Medal Romeo Bragato Wine Awards 2008		
Mudbrick Reserve Chardonnay 2007		69
Mudbrick Reserve Cabernet Sauvignon Merlot 2002		72
Mudbrick Reserve Merlot Cabernet Sauvignon 2000		77
4 Stars Cuisine Magazine		
Mudbrick Reserve Chardonnay 2008		85
Elite Gold Medal Air New Zealand Wine Awards 2009		
Gold Medal Romeo Bragato Wine Awards 2009		

Champagne and Bubbles	150ml	glass/bottle
Mudbrick N.V. [Marlborough]	11	49
Twin Islands N.V. [Marlborough]		43
Nautilus Cuvée N.V [Marlborough]	15	61
Deutz Prestige 2005 [Marlborough]		67
Pelorus N.V. [Marlborough]		68
No 1 Family Estate [Marlborough]		80
No 1 Family Estate Rosé [Marlborough]		93
Mumm N.V. [Champagne]		132
Veuve Clicquot N.V. [Champagne]		142
Bollinger Special Cuvée N.V. [Champagne]		142

Chardonnay		
Mudbrick Reserve Chardonnay 2009 [Waiheke Island]	17	72
Cable Bay Chardonnay 2007 [Waiheke Island]		71
Villa Maria Reserve Barrique Fermented Chardonnay 2007 [Gisborne]		71
Cloudy Bay Chardonnay 2007 [Marlborough]		72
Villa Maria Ihumato Vineyard Chardonnay 2007 [Auckland]		76
Te Mata Elston Chardonnay 2008 [Hawkes Bay]		82
Domain Billaud-Simon Premier Cru Chablis Les Vaillons 2007 [Chablis]		143
Craggy Range Les Beaux Callioux 2007 [Hawkes Bay]		144
TOM Chardonnay 2006 [Hawkes Bay]		144
Penfolds Yattarna Chardonnay 2000 [South Australia]		297

Sauvignon Blanc		
Mudbrick Sauvignon Blanc 2009 [Marlborough]	10	43
Stoneleigh Rapaura Sauvignon Blanc 2009 [Marlborough]		51
Palliser Estate Sauvignon Blanc 2009 [Martinborough]		51
Pegasus Bay Sauvignon Semillon 2008 [Waipara]		62
Cloudy Bay Sauvignon Blanc 2009 [Marlborough]		64
Cloudy Bay Te Koko Sauvignon Blanc 2006 [Marlborough]		108

Riesling	150ml	glass/bottle
Mudbrick Reserve Riesling 2008 [Marlborough]	11	49
Greenhough Hope Vineyard Riesling 2008 [Nelson]		51
The Doctors Riesling 2009 [Marlborough]		53
Camshorn Riesling 2008 [Waipara]		56
Pegasus Bay Aria Riesling 2008 [Waipara]		89
Dry River Craighall Riesling 2006 [Martinborough]		107

Pinot Gris		
Mudbrick Pinot Gris 2009 [Marlborough]	11	49
Nautilus Pinot Gris 2008 [Marlborough]		61
Johanneshof Pinot Gris 2008 [Marlborough]		66
Hugel Pinot Gris 'Tradition' 2004 [Alsace]		96

Gewurztraminer		
Mudbrick Gewurztraminer 2008 [Marlborough]	10	43
Waimea Estate Gewurztraminer 2006 [Nelson]		58
Cloudy Bay Gewurztraminer 2005 [Marlborough]		77
Hugel Gewurztraminer 2006 [Alsace]		85
Domaine Paul Blanck Gewurztraminer 2007 [Alsace]		86
Vinoptima Ormond Gewurztraminer 2004 [Gisborne]		110
Dry River Gewurztraminer 2006 [Martinborough]		123

Viognier

Mudbrick Reserve Viognier 2009 [Waiheke Island]	14	64
Villa Maria Omahu Vineyard Gimblett Gravels Viognier 2007 [Hawkes Bay]		76
Yalumba "The Virgilius" 2008 [South Australia]		101

Merlot Predominant

Mudbrick Merlot Cabernet Sauvignon 2009 [Waiheke Island]	12	52
Mudbrick Reserve Merlot Cabernet Sauvignon 2008 [Waiheke Island]	18	85
Mudbrick Shepherds Point Merlot 2006 [Waiheke Island]		85
Cable Bay Five Hills Merlot Malbec Cabernet 2005 [Waiheke Island]		70
Clearview Estate Enigma 2002 [Hawkes Bay]		91
Craggy Range Sophia 2008 [Hawkes Bay]		138
Church Road TOM Merlot Cabernet Sauvignon 2002 [Hawkes Bay]		311

Cabernets Predominant

	150ml/glass/bottle	
Mudbrick Cabernet Sauvignon Merlot 2008 [Waiheke Island]	14	64
Church Road Cuve Cabernet Sauvignon 2007 [Hawkes Bay]		72
Te Mata Awatea Cabernet Sauvignon Merlot 2008 [Hawkes Bay]		79
Jurassic Ridge Cabernet Franc 2006 [Waiheke Island]		93
Yalumba The Signature 2005 [South Australia]		99
Te Mata Coleraine 2005 [Hawkes Bay]		142
Te Mata Coleraine 2006 [Hawkes Bay]		151
Vasse Felix Heytesbury Cabernet Sauvignon [Margaret River] 2005		156
Mondavi Opus One 1996 [Napa Valley]		852
Chateau Cheval Blanc 1996, 1st Growth Grand Cru Classé (A) [St Emilion]		1052
Stonyridge Vineyard Larose 2001 [Waiheke Island]		187
Stonyridge Vineyard Larose 2002 [Waiheke Island]		197
Stonyridge Vineyard Larose 2003 [Waiheke Island]		192
Stonyridge Vineyard Larose 2004 [Waiheke Island]		222
Stonyridge Vineyard Larose 2005 [Waiheke Island]		222
Stonyridge Vineyard Larose 2006 [Waiheke Island]		222
Stonyridge Vineyard Larose 2007 [Waiheke Island]		232

Pinot Noir

Mudbrick Reserve Pinot Noir 2009 [Central Otago]	17	72
Seresin Leah Pinot Noir 2008 [Marlborough]		69
Isabel Estate Pinot Noir 2005 [Marlborough]		79
Amisfield Pinot Noir 2007 [Central Otago]		88
Carrick Pinot Noir 2007 [Central Otago]		93
Valli Bannockburn Vineyard Pinot Noir 2007 [Central Otago]		109
Waitaki Braids Pinot Noir 2008 [North Otago]		109
Gibbston Valley Pinot Noir 2007 [Central Otago]		114
Martinborough Vineyard Pinot Noir 2007 [Martinborough]		144
Craggy Range Aroha Pinot Noir 2008 [Martinborough]		221
Dry River Pinot Noir 2005 [Martinborough]		235
Domaine Parent Corton "Les Renards" 2002 Grand Cru [Cote d'Or]		269

Syrah Predominant

	150ml glass/bottle	
Mudbrick Reserve Syrah 2008 [Waiheke Island]	18	85
Mudbrick Shepherds Point Syrah 2008 [Waiheke Island]		85
Guigal Cotes du Rhone 2005 [Rhône Valley]		60

Awaroa Syrah 2008 [Waiheke Island]	65	
Harvest Man Syrah 2007 [Waiheke Island]		89
Te Mata Bullnose Syrah 2007 [Hawkes Bay]	92	
Jurassic Ridge Syrah 2005 [Waiheke Island]	98	
Dry River Lovat Syrah 2004 [Martinborough]	170	
Craggy Range Le Sol 2007 [Hawkes Bay]	200	
Craggy Range Le Sol 2008 [Hawkes Bay]	221	
Castagna Genesis Shiraz 2002 [Victoria]	225	
Trinity Hill Homage Syrah 2006 [Hawkes Bay]	247	
Jim Barry The Armagh 2005 [Clare Valley]	288	

Other Varietals from around the World

Miopasso Nero d'Avola 2008 [Italy]	51
Torres Coronas Tempranillo 2006 [Spain]	53
Umani Ronchi Montepulciano d'Abuzzo 2008 [Italy]	55
Ibericos Tempranillo 2006 [Spain]	59
Rocca delle Macie Chianti Classico 2007 [Italy]	67
Jurassic Ridge Montepulciano 2008 [Waiheke Island]	68
Trinity Hill Tempranillo 2007 [Hawkes Bay]	69
Torres Gran Coronas Cabernet Tempranillo 2005 [Spain]	74
Tenuta S'ant Alfonso Chianti Classico 2007 [Italy]	95

Dessert Wine

	75ml glass/bottle	
Saints Noble Semillon 2004 [Gisborne] 375ml	10	42
Lustau Pedro Ximénez [Spain] 375ml	13	57
Cloudy Bay Late Harvest Riesling 2004 [Marlborough] 375ml		63
Margrain Botryised Sauvignon Blanc 2008 [Martinborough] 375ml	15	69
Ata Rangi Kahu Botryised Riesling 2008 [Martinborough]		73
Johanneshof Late Harvest Riesling 2007 [Marlborough] 375ml		85
Dry River Craighall Late Harvest Riesling 2006 [Martinborough] 750ml		150
Chateau Rieussec Sauternes – First Growth 2004 375ml		195

Wines subject to availability

Most current and up to date wine list available on our website

www.mudbrick.co.nz

Additional Beverages

Beer

Amstel Light	7
Heineken	8
Steinlager Pure	8
Corona	8
Galbraith Munich Lager	8.5
Clausthaler (Alcohol Free)	7

Non-Alcoholic

Ginger Ale Coke, Diet Coke,	
Lemonade	5 ,
Ginger Beer, Red Bull	5.5
Juice: Orange, Tomato, Apple,	
Pineapple, Cranberry,	6
Sparkling Grape Juice (btl)	14

Water

Antipodes Sparkling/Still NZ water	9
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Aperitifs

Campari	6
Harvey's Bristol Cream	7
Kir Royale	12
Martini Dry	7
Martini Rosso	7
Pimms No 1	6

Brandy

Dorville V.S.O.P	
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Vodka

Absolut	8
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New Zealand Vodkas

42 Below,	8.5
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42 Below Feijoa,	8.5
42 Below Kiwifruit	8.5
42 Below Manuka Honey	8.5
42 Below Passionfruit	8.5

Whiskey

Famous Grouse	8
Jameson	8

Bourbon

Jim Beam	8
Jack Daniels	8
Wild Turkey	8
Woodford Reserve	10

Rum

Appleton's	8
Bacardi	8
Coruba	8
Malibu	8
Mount Gay	8
Havana Club Anejo Blanco	8
Havana Club Anejo Reserve	8

Tequila

Jose Cuervo Agavero	10
Olmeca Reposado	8
Jose Cuervo 1800	10
Pepe Lopez	8

Gin

Beefeater	8
South Gin (42 Below)	8
Bombay Sapphire	8