

# WELCOME

Our menus are designed to take you on a food journey, discovering the finest seasonal produce New Zealand has to offer. Our Head Chef Matthias Schmitt, who has worked in Michelin star restaurants around the world sources ingredients from boutique suppliers across the country as well as from our own backyard. Thank you for visiting and enjoy!

Robyn & Nick Jones

## TWO COURSE A LA CARTE

Choice of entree, main or dessert

85 PP

## THREE COURSE A LA CARTE

Choice of entree, main & dessert

103 PP

## DEGUSTATION

A complete menu taking you through a selection of tastes  
& flavours recommended by our Head Chef

125 PP

## DEGUSTATION WITH WINE MATCH

190 PP

Please advise wait staff of any dietary requirements or food allergies

GF - Gluten Free  
DF - Dairy Free  
V - Vegetarian  
VG - Vegan  
NF - Nut Free

# COCKTAILS

## TASTES OF THE GARDEN

### WAIHEKE WHISKY SOUR

\$20

Jim Beam Bourbon

Talisker 10 yo Single Malt Whisky

Lavender

Honey

Ginger Bitter

Lime

Egg White

### FUSION MULE

\$20

42 Below Vodka

Jagermeister

Coriander

Pimento & Ginger

Hellfire Bitter

Lime

Ginger Beer

### FRESHEN UP

\$20

Bombay Sapphire Gin

Chartreuse

Mandarin & Chamomile

Grapefruit Bitter

Lime

Egg White

### RULES OF ENGAGEMENT

\$20

Bombay Sapphire Gin

Rosemary

Lime

Spiced Homemade Tonic

Sea Salt

## MUDBRICK CLASSICS

### TIKI MARTINI

\$20

Mezcal

Malibu

Cacao Crème

Coconut Cream

Chocolate

Gingerbread

### BARREL AGED BOULEVARDIER

\$20

Jim Beam Bourbon

Cocchi Vermouth Di Torino

Campari

Angostura Bitter

Xocolat Mole Bitter

## MOCKTAILS

### GARDENJITO

\$16

Garden 108 Seedlip

Basil

Pimento & Ginger

Lime

Tonic

### GOLDILOCKS

\$16

Fresh Peach

Cranberry

Orange

Passionfruit

# DEGUSTATION MENU

This 7 course tasting menu is designed to be enjoyed by the whole table.  
Please allow a minimum of 3 hours for this dining experience

## BREAD

House Made Bread with Spiced Brown Butter & Olive Oil

## AMUSE BOUCHE

### ORA KING SALMON TATAKI

Elderflower Ponzu, Black Mustard Seeds, Calamansi, Golden Beetroot, Roe (DF,NF)  
Mudbrick Reserve Gewurztraminer 2018 Waiheke Island

### GREEN GAZPACHO

Honeydew, Horseradish Sorbet, Wild Garlic, Apple, Black Quinoa (GF,VG)  
Mudbrick Pinot Gris 2018 Marlborough

### FISH OF THE DAY

Sweetcorn, White Tomato Hollandaise, Prawn, Gochujang (GF,NF)  
Mudbrick Rose 2018 Hawkes Bay

## SORBET

### HAWKES BAY NATURAL GRILLED LAMB LOIN

Neck, Black Garlic, Eggplant, Cherry, Cavolo Nero (GF)  
Mudbrick Reserve Merlot Cabernet Sauvignon Petit Verdot Malbec  
2018 Waiheke Island

### VALRHONA PASSIONFRUIT CHOCOLATE

Coconut, Pandan, Coriander (VG,GF,NF)  
Mudbrick Noble Riesling 2017 Marlborough

## TASTERS

MARINATED OLIVES \$6

SCAMPI TOAST \$9 EACH  
Brioche, Wild Garlic & Pea Ketchup

WAIHEKE ISLAND TE MATUKU BAY OYSTERS\* \$28 FOR 6  
Chardonnay Vinaigrette

\*Te Matuku Bay oysters are farmed locally and are therefore subject to seasonal availability

## ENTREE

TASTE OF THE HAURAKI GULF

Te Matuku Bay Oyster, Buttermilk, Yuzu, Cucumber, NZ Wasabi, Paua Sweet & Sour,  
Pineapple, Fennel, NZ Scallops, Pea, Apple, Hazelnut (GF)  
Mudbrick Pinot Gris 2018 Marlborough \$13/glass

ORA KING SALMON TATAKI

Elderflower Ponzu, Black Mustard Seeds, Calamansi, Golden Beetroot, Roe (DF,NF)  
Mudbrick Reserve Gewurztraminer 2018 Marlborough \$17/glass

"VITELLO TONNATO"

Smoked Venison, Yellowfin Tuna, Capers, Egg Yolk, Brioche  
Mudbrick Rose 2018 Hawkes Bay \$14/glass

FREEDOM FARMS TWICE COOKED PORK BELLY

Rhubarb, Red Cabbage, Black Pudding (DF,NF)  
Mudbrick Rose 2018 Hawkes Bay \$14/glass

GREEN GAZPACHO

Honeydew, Horseradish Sorbet, Wild Garlic, Apple, Black Quinoa (GF,VG)  
Mudbrick Pinot Gris 2018 Marlborough \$13/glass

## MAIN

### LEIGH FISH OF THE DAY

Sweetcorn, White Tomato Hollandaise, Prawn, Gochujang (GF,NF)  
Mudbrick Rose 2018 Hawkes Bay \$14/glass

### CONFIT FISH

Whitebait, Green Lip Dashi, Meyer Lemon, Brandade (GF,NF)  
Mudbrick Reserve Chardonnay 2018 Waiheke Island \$17/glass

### HAWKES BAY NATURAL GRILLED LAMB LOIN

Neck, Black Garlic, Eggplant, Cherry, Cavolo Nero (GF)  
Mudbrick Reserve Merlot Cabernet Sauvignon Petit Verdot Malbec  
2018 Waiheke Island \$19/glass

### PRIME STEER BEEF EYE FILLET

Cauliflower, Prunes, Pedro Ximenez, Brown Butter, Ras El Hanout (GF,NF)  
Mudbrick Reserve Syrah 2018 Waiheke Island \$19/glass

### WILD MUSHROOM DUMPLINGS

Burnt Onion Dashi, Edamame, Pak Choi (VG,\*)  
Mudbrick Reserve Pinot Noir 2017 Central Otago \$19/glass

## SIDES

### GARDEN VEGETABLES \$9

Please ask for today's seasonal choices

### POTAGER GARDEN SALAD \$9

Raspberry & Peanut Dressing

### TRUFFLED POTATO MASH \$11

### FRENCH FRIES \$10

## DESSERT

VALRHONA MANJARI CHOCOLATE SILK CAKE  
Peach, Apricot, Tonka Bean, Parsnip  
Alvear Pedro Ximenez Single Vintage 2015 Spain \$13.50/glass

BUFFALO YOGHURT  
Summer Berries, Rose Hip Tea, Macaron (NF)  
Mudbrick Noble Riesling 2017 Marlborough \$14/glass

VALRHONA PASSIONFRUIT CHOCOLATE  
Coconut, Pandan, Coriander (VG,GF,NF)  
Mudbrick Noble Riesling 2017 Marlborough \$14/glass

PETITS FOURS  
A selection of sweet treats  
Tiki Martini \$20/cocktail

## CHEESE

BOUTIQUE CHEESES  
Chef's Hand Picked Selection of Four Boutique Cheeses  
Seasonal Chutney, Local Honey, Grapes & Crackers  
\$36

## COFFEE & TEA

COFFEE 5.5  
TURMERIC LATTE 6  
MATCHA LATTE 6  
TEA 5.5  
(FULL, SOY & ALMOND MILK)

## DESSERT WINE

	VINTAGE	75ML GLASS	BOTTLE
MUDBRICK NOBLE RIESLING, Marlborough	2017	14	65
NED NOBLE, Marlborough,	2011		70
BAUMARD QUARTZ DE CHAUME, Loire	2012		120
CHÂTEAU D'YQUEM, Sauternes	1999		950

## PORT & SHERRY

GALWAY PIPE PORT, Australia		12	100
ALVEAR PEDRO XIMENEZ SINGLE VINTAGE, Spain	2015	13.50	65

## DIGESTIFS

MUDBRICK LIMOCELLO	2018	14	65
		30ML	
GALLIANO VANILLA		9	
GALLIANO AMARETTO		9	
GALLIANO SAMBUCA		10	
JAGERMEISTER HERBAL LIQUEUR		10	
DRAMBUIE HERBAL & HONEY AGED WISKEY		10	
GRAND MARNIER COGNAC & ORANGE LIQUEUR		10	
CHAMBORD BLACK RASPBERRY LIQUEUR		10	
TIA MARIA DARK RUM AND COFFEE LIQUEUR		10	
FRANCOLI GRAPPA		11	
DIPLOMATICO EXCLUSIVA RUM		16	
CAFÉ PATRON XO COFFEE LIQUEUR		20	

## COGNAC

RÉMY VSOP		16	
HENNESSY VSOP		16	
HENNESSY XO		25	
RÉMY XO		40	

