

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

WONDERLAND

\$20

Bombay Sapphire Gin
Creme De Cacao
Pistachio
Fennel
Salty Caramel
Lime
Egg White

CINCO DE MAYO

\$20

Gracias a Dios Mezcal
Cocchi Vermouth Di Torino
Blueberry
Passionfruit
Cranberry

ORIENT EXPRESS

\$20

Bombay Sapphire Gin
St. Germain
Sake
Wasabi
Green Tea
Lychee
Lime

BARREL AGED BOULEVARDIER

\$20

Jim Beam Bourbon
Cocchi Vermouth Di Torino
Campari
Angostura Bitter
Xocolat Mole Bitter

A WALK THROUGH THE WINERY

\$20

Wild Turkey Rye Whisky
D.O.M. Benedictine
Onetangi Valley Syrah
Raisin
Vanilla
Cinnamon
Lime
Egg White

A DIFFERENT TYPE OF COFFEE

SERVED WARM

\$20

Kraken Spiced Rum
Crème De Cacao
Liquorice
Date
Molasses
Cream

MOCKTAILS

GARDENJITO

\$16

Garden 108 Seedlip
Basil
Pimento & Ginger
Lime
Tonic

GOLDBLOCKS

\$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 Gewurztraminer 2018 Malborough

BEETROOT KOFTAS

Blood Orange, Walnut, Raddichio (V)
Mudbrick Rose 2018 Hawkes Bay

FISH OF THE DAY

Sweetcorn, White Tomato Hollandaise, Prawn, Gochujang (GF,NF)
Mudbrick Reserve Chardonnay 2018 Waiheke Island

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

'CARROT CAKE'

Valrhona Almond Inspiration, Carrot Halwa, Cardamom, Almond (VG)
Gingerbread Martini

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, Gin Vanilla Tomatoes, Horseradish, Paua, Feijoa,
Finger Limes, Ponzu, Scallops, Parsnip, Roasted Apple, Prosciutto (GF, NF)
Mudbrick Pinot Gris 2018 Marlborough \$13/glass

KING PRAWNS THREE WAYS
Coconut, Mango, Coriander (NF)
Mudbrick Rose 2018 Hawks Bay \$14/glass

FREEDOM FARMS TWICE COOKED PORK BELLY
Cauliflower, Pineapple, Peanuts, Vietnamese Mint (DF)
Mudbrick Gewurztraminer 2018 Marlborough \$17/glass

EASTERBROOK FARMS DUCK LEG
Liver, Banana, Macadamia Nut, Whiskey, Endive
Mudbrick Noble Reisling 2017 Marlborough \$14/glass

BEETROOT KOFTAS
Blood Orange, Walnut, Raddichio (V)
Mudbrick Reserve Pinot Noir 2017 Central Otago \$19/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

'CARROT CAKE'

Valrhona Almond Inspiration, Carrot Halwa, Cardamom, Almond (VG)
Gingerbread Martini \$20

'PEANUT BUTTER & JELLY SANDWICH'

Alvear Pedro Ximenez 2015 \$13.50/glass

'POIRE BELLE HELEN'

Valrhona Chocolate, Pear, Eau De Vie, Pine Nuts
Alvear Pedro Ximenez 2015 \$13.50/glass

PETITS FOURS

A selection of sweet treats

A Different Type of Coffee \$20 (served warm)

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)

A DIFFERENT TYPE OF COFFEE 20

(SERVED WARM)

KRAKEN SPICED RUM, CRÈME DE CACAO,
LIQUORICE, DATE, MOLASSES, CREAM

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	

