



MUDBRICK
VINEYARD & RESTAURANT
WAIHEKE ISLAND, NEW ZEALAND

DEGUSTATION MENU

BREAD

House Made Bread with Spiced Brown Butter & Olive Oil

AMUSE BOUCHE

ORA KING SALMON TATAKI

Elderflower Ponzu, Black Mustard Seeds, Calamansi, Kohlrabi, 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