



## **THE MUDBRICK WINTER PACKAGE**

**\$105 PER PERSON**

**WE SUGGEST ALLOWING 2 ½ – 3 HOURS TO ENJOY THIS MENU**

### **TO BEGIN**

#### **LOCALLY MADE BREAD**

MARINATED OLIVES, OLIVE OIL

### **ENTREES**

**NEW ZEALAND SCALLOPS, BUTTERNUT, BURNT ORANGE, CHORIZO, SAGE**  
**FREEDOM FARMS TWICE COOKED PORK BELLY, EGGPLANT, DRIED APRICOT, SHIITAKE, KALE**  
**PARSNIP & TONKA BEAN SOUP, MADELEINE, PEAR, WALNUTS (VG, GF)**

### **MAINS**

**LONG LINE CAUGHT FISH OF THE DAY, PEAS, PRAWN, CALAMASI, DILL, DASHI BEURRE BLANC**  
**GRILLED EYE FILLET, WATERCRESS, DUKKAH, WALNUT HOLLANDAISE, TRUFFLE DAUPHINOISE**  
**SPICED KUMARA & QUINOA BEIGNET, TOM KHA GAI, CURRY LEAVES, WILD RICE, KIMCHI (GF, VG)**

**ALL MAINS SERVED WITH ROASTED BABY POTATOES OR SEASONAL GREENS**

### **DESSERTS**

**VALRHONA 'YUZU SENSATION', COCONUT, PASSIONFRUIT, TAPIOCA, KAFFIR LIMES (VG, GF)**  
**HAZELNUT', VALRHONA CARAMILIA CHOCOLATE, HONEYCOMB, PRALINE, MANDARIN**  
**NEW ZEALAND CHEESE PLATTER, HOUSEMADE CHUTNEY, CRACKERS**

### **TEA & FILTERED COFFEE**

**WINTER PACKAGE RATE INCLUDES ONE ARRIVAL DRINK PER PERSON**  
**(MUDBRICK BUBBLY, BEER, MULLED WINE OR NON ALCOHOLIC DRINK)**

Menus are subject to seasonal availability and may change without notice  
Our talented team of chefs are happy to cater to dietary requirements given in advance  
Most dishes can be modified to suit gluten free & dairy free guests  
VG – Vegan | GF – Gluten Free