

# WELCOME

Thank you for choosing to dine with us at Mudbrick Restaurant today.  
Our menu is designed to take you on a New Zealand food journey,  
reflecting the very best produce of the season.

Drawing influence from our rich natural bounties, Executive Head Chef Matthias Schmitt  
applies techniques gathered from his experience in Michelin Star restaurants  
across the world.

Lucky for us, he's found his happy place on Waiheke Island,  
and together we're excited to share his latest menu.

This season's menu is inspired by Waiheke Island's unique land and seascapes.

Our degustation menu is a 7 course menu designed to be enjoyed by the whole table.  
The complete Mudbrick experience, where Chef and his team take you on an inspiring  
taste journey with the option of perfectly paired wines.

Please allow a minimum of 3 hours for the degustation dining experience.

We can cater to all dietary requirements, however we ask that you notify  
your server of any allergies or intolerances at the time of ordering.

Enjoy,  
Robyn & Nick Jones

# 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.

125 PER PERSON

190 PER PERSON WITH WINE MATCHES

## BREAD

Mudbrick's House-Made Bread Selection

## NZ SCALLOPS

Butternut, Burnt Orange, Chorizo, Sage (GF,NF)  
Mudbrick Rosé 2019 Hawkes Bay

## PARSNIP & TONKA BEAN CAPPUCINO

Madeleine, Pear, Walnuts (VG)  
Mudbrick Pinot Gris 2019 Marlborough

## LONG LINE CAUGHT FISH OF THE DAY

Crustacean Bisque, Leek, Calamansi, Wakame, Scallop Dim Sum  
Mudbrick Reserve Chardonnay 2019 Waiheke Island

## SORBET

## 1ST CLASS LAMB LOIN

Heirloom Tomatoes, Artichokes, Pimenton De La Vera, Black Garlic, Chorizo  
Mudbrick Shepherds Point Syrah 2018 Waiheke Island

## VALRHONA 'YUZU SENSATION'

Coconut, Passionfruit, Tapioca, Kaffir Limes (GF, VG)  
Mudbrick Noble Riesling 2017 Marlborough

## PETITS FOURS

Chef's Selection Of House-Made Sweet Treats

GF - Gluten Free DF - Dairy Free V - Vegetarian VG - Vegan NF - Nut Free  
Most dishes can be modified to suit gluten free & dairy free dietary requirements

# VEGETARIAN DEGUSTATION

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.

125 PER PERSON

190 PER PERSON WITH WINE MATCHES

## BREAD

Mudbrick's House-Made Bread Selection

## PEAS & MINT

Falafel, Baby Gem, Meyer Lemon, Labneh, Buckwheat (GF,VG,NF)  
Mudbrick Sauvignon Blanc 2019 Marlborough

## PARSNIP & TONKA BEAN CAPPUCCINO

Madeleine, Pear, Walnuts (VG)  
Mudbrick Pinot Gris 2019 Marlborough

## GOLDEN KUMARA QUINOA BEIGNET

Tom Kha Gai, Coriander, Wild Rice, Kimchi (VG,GF,NF)  
Mudbrick Pinot Noir 2019 Central Otago

## SORBET

## GLOBE ARTICHOKE

Black Garlic, Basil, Pimenton De La Vera (NF)  
Mudbrick Rosé 2019 Hawkes Bay

## VALRHONA 'YUZU SENSATION'

Coconut, Passionfruit, Tapioca, Kaffir Limes (GF,VG)  
Mudbrick Noble Riesling 2017 Marlborough

## PETITS FOURS

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## TO START

MUDBRICK BREAD SELECTION 12  
Whipped Truffle Butter & Olive Oil

EASTERBROOK FARM DUCK LIVER MOUSSE 14  
Peach, 'Pedro Ximinez', Pine Nuts, Duck Fat Tuille

TE MATUKU TEMPURA OYSTERS\* 15  
3 pcs , NZ Wasabi, Calamansi Mayo, Daikon (NF,DF)

TE MATUKU OYSTERS\* 28  
1/2 Doz, Chardonnay Vinaigrette (GF,DF)

PARSNIP & TONKA BEAN CAPPUCINO 14  
Madeleine, Pear (VG)

## ENTREE

FREEDOM FARMS PORK BELLY TWICE COOKED 27  
Eggplant, Dried Apricot, Shiitake (GF,DF,NF)  
Mudbrick Reserve Chardonnay 2019 Waiheke Island 17/glass

WAITAHA WAGYU BEEF TATAKI 28  
Szechuan Pepper, Teriyaki, Mango Mustard, Cauliflower, Katsuobushi (NF,DF)  
Mudbrick Onetangi Valley Syrah Waiheke Island 15/glass

SEACUTERIE ASSIETTE 32  
Chef's Selection of Seasonal Seafood Tasters  
Mudbrick Reserve Pinot Gris 2020 Waiheke Island 17/glass

NZ SCALLOPS 29  
Butternut, Burnt Orange, Chorizo, Sage (GF,NF)  
Mudbrick Reserve Chardonnay 2019 Waiheke Island 17/glass

PEAS & MINT 24  
Falafel, Baby Gem, Meyer Lemon, Labneh, Buckwheat (GF,VG,NF)  
Mudbrick Sauvignon Blanc 2019 Marlborough 14/glass

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

### 1ST CLASS LAMB LOIN 49

Heirloom Tomatoes, Artichokes, Pimenton De La Vera, Black Garlic, Chorizo  
Mudbrick Shepherds Point Syrah 2018 Waiheke Island 17/glass

### GRILLED EYE FILLET 49

Cos, Dukkah, Walnut Hollandaise, Truffle Dauphine  
Mudbrick Bordeaux Blend 2019 Waiheke Island 17/glass

### LONG LINE CAUGHT FISH OF THE DAY 47

Crustacean Bisque, Leek, Calamansi, Wakame, Scallop Dim Sum  
Mudbrick Reserve Chardonnay 2019 Waiheke Island 17/glass

### GOLDEN KUMARA QUINOA BEIGNET 42

Tom Kha Gai, Coriander, Wild Rice, Kimchi (VG,GF,NF)  
Mudbrick Pinot Gris 2019 Marlborough 14/glass

## SIDES

### GARDEN VEGETABLES 10

Please ask for today's seasonal choices

### POTAGER GARDEN SALAD 10

Raspberry & Peanut Dressing (GF,DF)

### BROWN BUTTER POTATO MASH 10

Pumpkin Spiced Dukkah & Crispy Sage (GF,NF)

### TRUFFLE FRIES 12

# DESSERT

VALRHONA 'YUZU SENSATION' 18  
Coconut, Passionfruit, Tapioca, Kaffir Limes (GF,VG,NF)  
Mudbrick Noble Riesling 2017 Marlborough 15/glass

'HAZELNUT' VALRHONA CAMELIA CHOCOLATE 18  
Honeycomb, Praline, Mandarin  
Alvear Pedro Ximénez Vintage 2015 Spain 13.5/glass

NEW ZEALAND CHEESE BOARD  
FOR ONE 18  
TO SHARE 36  
Chef's Hand Picked Selection of Boutique Cheeses  
Seasonal Chutney, Local Honey, Grapes & Crackers

# COFFEE & TEA

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

HARNEY & SONS FINE TEA 5.5

ORGANIC ENGLISH BREAKFAST  
ORGANIC EARL GREY  
MOROCCAN MINT  
LUNG CHING

& MORE, PLEASE ASK YOUR SERVER

## DESSERT WINE

	VINTAGE	75ML GLASS	BOTTLE
BAUMARD CARTE D'OR CHENIN BLANC Loire Valley, France	2017		53
MUDBRICK NOBLE RIESLING Marlborough, New Zealand	2017	15	66
VILLA MARIA NOBLE RIESLING Marlborough, New Zealand	2018		68
CLOS HENRI PATIENCE SAUVIGNON BLANC Marlborough, New Zealand	2013		110
CHÂTEAU RIEUSSEC Sauternes, France	2015		210
CHÂTEAU CARBONNIEUX Pessac-Leognan, France	2009		225
CHÂTEAU D'YQUEM Sauternes, France	2015		950

## PORT & SHERRY

SANDEMAN TAWNEY PORT, Portugal		12	100
ALVEAR PEDRO XIMÉNEZ SINGLE VINTAGE, Spain	2015	13.50	65

## DIGESTIFS

	30ML	BOTTLE
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 & COFFEE LIQUEUR	10	
FRANCOLI GRAPPA	11	
MUDBRICK LIMONCELLO	14	65
DIPLOMATICO EXCLUSIVA RUM	16	
CAFÉ PATRON XO COFFEE LIQUEUR	20	

## COGNAC

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