



MUDBRICK
VINEYARD & RESTAURANT
WAIHEKE ISLAND, NEW ZEALAND

DEGUSTATION MENU

BREAD

Mudbrick's House-Made Bread Selection

NZ SCALLOPS

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

PARSNIP & TONKA BEAN CAPPUCCINO

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

LONG LINE CAUGHT FISH OF THE DAY

Peas, Prawn, Calamansi, Dill, Dashi Beurre Blanc (NF)
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, Passion fruit, 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