



MUDBRICK
VINEYARD & RESTAURANT
WAIHEKE ISLAND, NEW ZEALAND

VEGAN DEGUSTATION MENU

BREAD

Mudbrick's House-Made Bread Selection
with Mudbrick Extra Virgin Olive Oil

PEAS & MINT FALAFEL

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

PARSNIP & TONKA BEAN CAPPUCINO

Madeleine, Pear
Mudbrick Pinot Gris 2019 Marlborough

GOLDEN KUMARA QUINOA BEIGNET

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

SORBET

GLOBE ARTICHOKEs

Black Garlic, Basil, Pimenton De La Vera (NF)
Mudbrick Rose 2019 Waiheke Island

APPLE STRUDEL

Almond Sensation, Malt, Raisins, Amandine
Alvear Pedro XimÈnez Vintage 2015 Spain

PETITS FOURS

Chef's Selection Of House-Made Sweet Treats
Mudbrick Noble Riesling 2017 Marlborough

GF - Gluten Free DF - Dairy Free NF - Nut Free

Everything on this menu is vegan. Most dishes can be modified to suit gluten free & dairy free dietary requirements