



## *At The Mud,*

**we warmly invite you to embark on a culinary journey that celebrates the spirit of togetherness and the magic of shared experiences. Here, the vibrant flavors of Aotearoa's land and sea come alive, beautifully intertwined with the rich, soulful traditions of Asia. Our thoughtfully curated menu is a testament to the artistry of blending locally-sourced, fresh ingredients with the bold, evocative spices of Asia, crafted with a profound respect for nature's bounty and cultural heritage.**

**Every dish is inspired by the breathtaking landscapes of Aotearoa—rolling hills, pristine waters, and lush forests—and tells a story of harmony, sustainability, and community. It's more than just food; it's an expression of gratitude to the land and a heartfelt connection to the people who cultivate it. At THE MUD, we don't just serve meals; we create moments that linger, a celebration of unity where diverse cultures and flavors meet. Step into a world where every bite carries the warmth of tradition, the joy of connection, and the reverence for the natural world.**

*Welcome home, to a place where food is love and every meal is a story waiting to be shared.*



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## ENTREES

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Marlborough Oysters (1/2 Dozen)	
• Watermelon Yuzu Vinaigrette.	32
• Natural Oysters	29
• Tempura Oyster, Kombu Salt, Yuzu Mayo	34
Paua Carpaccio, Watercress, Unagi, Sturgeon Caviar	35
Pumpkin Souffle, Courgette Roulade, Pumpkin Cremeux (VG.)	27
Kahawai Sashimi, Yuzu, Coconut, Wasabi Foam, Heirloom Tomatoes	28
Quail Parfait, Mushroom Duxelle, Chilli Geele Brioche	25
Bone Marrow, Salsa Verde, Black Garlic, Rewana Bread	26
Rewanna, Crayfish, Wasabi Crayfish Butter, Salmon Caviar	45
Tempura Scampi, Wakame Yuzu	45

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## MAINS

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Charred Corn Risotto, Sesame Corn Tuile, Fried Quail Yolk (VG.)	35
Canterbury Lumina Lamb Loin, Kawakawa Pea Puree, Poached Daikon, Vietnamese Mint Jus (GF.)	38
Canter Valley Quail, Pancetta Stuffing, Bok Choy, Kumara Textures, Chilli Jam Jus (GF.)	51
55 day Aged Pure South Fillet, Crayfish, Horseradish Watercress Crème, Bone Marrow Fondant Potato. (GF.)	138
Akaroa Salmon, Celeriac Espuma, Snow Pea Feathers, Miso Parsnip Boulangere. (GF.)	60

CGF - GLUTEN FREE • V - VEGETARIAN • VG - VEGAN • DAIRY FREE OPTION AVAILABLE

PLEASE NOTIFY YOUR SERVER FOR ANY ALLERGIES