

# MENU

**WELCOME to our house.**

**We trust you will enjoy the Mud House experience!**

*We are going into an exciting time in the vineyard as we move into the ripening period. For the Pinot Noir, the berries start to turn red and then black. For the Pinot Gris, Riesling, Chardonnay and Sauvignon Blanc the green, hard berries, soften and turn translucent. If you take a walk through the biodiversity trail, you will see the Pinot Noir is going through Veraison now. You are not, however, the only visitors in the vineyard at this time of year. From now on, until harvest, birds, who love those berries cause us a major headache. Part of the vineyard is netted, either with side nets or larger ones which cover up to 6 rows at a time. In other blocks we depend on bird scaring with quad bikes, from dawn till dark, 7 days a week. Plenty of sunshine and dry weather is just what we need for the next 6-8 weeks although irrigation too, has a major role to play. Watering just enough to keep the leaves green for photosynthesis and sugar accumulation in the fruit but not too much which would encourage vegetative growth.*

*Jean-Luc Dufour (viticulturist)*

## Soups

<b>Soup of the Day</b>	<b>9.00</b>
<b>Seafood Chowder</b>	<b>11.50</b>

## Wild Pies – Mud House Signature Dishes

***All pies are gluten free unless stated***

<b>The King of the Mountains</b> <i>A world exclusive...from high in the Southern Alps, Wild Mountain Tahr, Marinated overnight in lemon juice, garlic and Mud House Hawkes Bay Merlot, Slow-cooked in a tomato and onion infusion.</i>	<b>20.50</b>
<b>Pigs in Mud</b> <i>Wild Boar and crab apple, sweetened with carrots, Waipara Hills Riesling and the subtle scent of sage.</i>	<b>18.00</b>
<b>Billy the Kid</b> <i>Mild Wild Goat Curry, north Indian spices and red kumara, with a hint of cumin &amp; Mud House Marlborough Chardonnay.</i>	<b>17.00</b>
<b>The Stag</b> <i>Wild venison, carried down the slopes of the Waihopai Valley, with chunky onion, tomato and tenderised with generous amounts of Mud House Hawkes Bay Merlot.</i>	<b>19.00</b>
<b>The Stargazer</b> <i>Local Kaikoura Monkfish, aka Stargazer, in a cream, lemon and fennel sauce, sweetened with more than a touch of Waipara Hills Equinox Riesling.</i>	<b>18.50</b>

## Tame Pies

<b>Chicken and Mushroom (gluten)</b>	<b>17.50</b>
<i>Chicken and mushrooms cooked in a creamy zingy Sauvignon Blanc sauce with a hint of garlic and tuscan herbs.</i>	
<b>Beef Bourguignon</b>	<b>17.50</b>
<i>Tender North Canterbury beef, cooked overnight with wild field mushrooms, onion and tomato drenched in Mud House Central Otago Pinot Noir.</i>	
<b>Lamb Ragout</b>	<b>17.50</b>
<i>Canterbury Lamb, parsnip &amp; carrot slow-cooked together with rosemary and Waipara Hills Waipara Pinot Noir, to give a distinct &amp; delicious local flavour!</i>	
<b>Vegetarian Curry Delight</b>	<b>16.50</b>
<i>A fragrant mild curry sauce with a fine array of succulent fresh vegetables cooked in our sumptuous Waipara Hills Waipara Pinot Gris.</i>	

*All our flaky-topped pies are made with ingredients sourced from the wilds of Canterbury & Marlborough, and all are served with a chunk of fresh bread & butter, and a dressed side salad. If you would prefer to enjoy our signature dishes, without pastry, on a bed of rice, please advise (add \$2.50).*

## Other Fare

<b>Smoked Chicken Salad</b>	<b>18.50</b>
<i>Lettuce, avocado, red pepper, smoked chicken, crispy noodles with honey mustard dressing.</i>	
<b>Caesar Salad</b>	<b>17.50</b>
<i>Cos lettuce with crispy bacon, anchovies &amp; croutons topped with a soft poached egg.</i>	
<b>With smoked chicken</b>	<b>20.50</b>
<b>Smoked Salmon on Rye</b>	<b>16.50</b>
<i>Fresh slices of smoked salmon on homemade rye bread, citrus crème fraiche and capers.</i>	
<b>Fish &amp; Chips</b>	<b>18.50</b>
<i>Local Blue Cod in a beer batter, french fries &amp; salad...as simple as that!</i>	
<b>The Mud House Platter for 2</b>	<b>45.00</b>
<i>Selection of cold meats, cheeses, pickles, dips, fresh fruit, crackers and bread with daily Mud House additions.</i>	
<b>Ploughmans Platters- All served with chunky bread &amp; butter</b>	
<b>Classic</b> Vintage cheddar cheese, and pickles.	<b>16.00</b>
<b>Soft</b> Brie & camembert wedges, complete with a dressed salad.	<b>18.50</b>
<b>Cheese Board</b>	<b>23.00</b>
<i>Cheddar, brie, camembert, blue cheese with pesto accompanied with bread and crackers.</i>	

## Sides

<b>French Fries</b>	<b>5.00</b>
<b>Garlic &amp; Rosemary Roasted Potatoes</b>	<b>6.00</b>
<b>Dressed Green Side Salad</b>	<b>5.00</b>

## Desserts

<b>Triplet of Fruit Sorbet</b>	<b>12.50</b>
<i>Drizzled with sticky Riesling.</i>	
<b>Apple Pie</b>	<b>10.00</b>
<i>Mildly spiced chunky apple pie, served with fresh cream.</i>	
<b>The Mud House Mud Cake</b>	<b>10.00</b>
<i>The Mud House version of chocolate heaven - rich and velvety.</i>	

# WINE LIST

## NEW RELEASE WINES

### MUD HOUSE CURIO

....single vineyard wines...with a story...

	Glass	Bottle
<b>d'Auvergne Vineyard Wairau Valley Gewurtztraminer 08</b> <i>A potpourri of old fashioned roses, Turkish delight and musk.</i>		33.90
<b>Horrell Vineyard Nelson Pinot Gris 08</b> <i>Apple and cinnamon spiced perfection.</i>		33.90
<b>Ganes Vineyard Wairau Valley Sauvignon Blanc 08</b> <i>Pungent cut grass infused with passion-fruit and tropical melon.</i>		31.90
<b>Castles Vineyard Awatere Valley Sauvignon Blanc 08</b> <i>Basil, thyme and tomato leaf over a redcurrant base. Simply gorgeous.</i>		31.90
<b>Bendigo Vineyard Central Otago Pinot Noir 08</b> <i>Blackberry and cherry spiced compote, with suggestions of coffee bean and chocolate.</i>		37.90

## Riesling

<b>Mud House Waipara 08</b> <i>Bright orange/mandarin on the nose with a dry balanced finish &amp; citrus/apple like acidity.</i>	8.00	26.90
<b>Waipara Hills Equinox Waipara 07</b> <i>Delicate &amp; smooth texture with citrus character &amp; fine acidity.</i>		37.90

## Sauvignon Blanc

<b>Mud House Marlborough 09</b> <i>Ripe flavours of passionfruit &amp; gooseberry blended with citrus notes &amp; zingy acidity</i>	8.00	26.90
<b>Mud House Swan Marlborough 09</b> <i>Elegant fruits &amp; subtle acidity combine to form a sophisticated easy drinking Sauvignon</i>		30.90
<b>Waipara Hills Southern Cross Selection Waipara 08</b> <i>Fruit sweetness, balanced with crisp acidity leads onto a mid palate rich with stone fruit characters</i>	9.00	30.90

## Gewurztraminer

<b>Waipara Hills Soul of the South Waipara 08</b> <i>Vibrant notes of rose petal &amp; candy floss, with excellent weight &amp; texture on the palate</i>		28.90
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<b>Chardonnay</b>	<b>Glass</b>	<b>Bottle</b>
<b>Mud House Hawkes Bay Unoaked 08</b> <i>Medium bodied with ripe melon &amp; nectarine fruit flavours &amp; a rich, elegant palate</i>	<b>8.00</b>	<b>26.90</b>
<b>Waipara Hills Soul of the South Waipara Lightly Oaked 08</b> <i>Fresh apple &amp; melon flavours. Medium weight &amp; beautiful texture with a crisp finish</i>		<b>26.90</b>
<b>Mud House Swan Marlborough 07</b> <i>Broadly textured with a lovely oiliness. Displays complex flavours of stonefruit, honey &amp; biscuity oak.</i>	<b>9.00</b>	<b>30.90</b>

## **Pinot Gris**

<b>Waipara Hills Soul of the South Waipara 08</b> <i>Rich fruit sweetness quickly flows onto a dry mid palate, with delicate apple and pear flavours</i>		<b>28.90</b>
<b>Waipara Hills Southern Cross Selection Waipara 08</b> <i>A limited production of our best Pinot Gris. Pear &amp; melon with a touch of spice</i>	<b>10.00</b>	<b>33.90</b>

## **Pinot Noir**

<b>Waipara Hills Soul of the South Waipara 08</b> <i>Light to medium weight. Bright &amp; lifted forest berries, with a hint of dried herbs &amp; spices</i>		<b>28.90</b>
<b>Mud House Central Otago 08</b> <i>Medium bodied, flavours of maraschino cherries, plums and crushed herbs.</i>	<b>9.00</b>	<b>30.90</b>

## **Merlot**

<b>Mud House Hawkes Bay 08</b> <i>Medium bodied wine with flavours of plum, anise &amp; mocha with juicy tannins</i>	<b>8.50</b>	<b>27.90</b>
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# **OTHER BEVERAGES**

## **Coffee**

<i>Espresso, Long Black</i>	<b>3.50</b>
<i>Flat White, Cappuccino, Latte</i>	<b>4.00</b>
<i>Moccaccino, Hot Chocolate</i>	<b>4.50</b>
<i>Chai Latte, Vanilla Latte, Caramel Latte, Hazelnut Latte, Soy Latte</i>	<b>4.50</b>

## **Tea**

<i>English Breakfast, Green, Chamomile, Peppermint, Fruit</i>	<b>3.50</b>
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## **Beer**

<i>Speights, Speights Old Dark, Steinlager Pure, Heineken, Premium Light</i>	<b>6.00</b>
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## **Non Alcoholic Beverages**

<i>Coca Cola, Diet Coke, Soda Water, Tonic Water</i>	<b>3.50</b>
<i>Juice By Glass; Apricot, Tomato, Pineapple</i>	<b>3.50</b>
<i>Juice By Bottle; Orange Juice</i>	<b>4.00</b>
<i>Phoenix Range; Lemonade, Lemon Lime &amp; Bitters, Apple Juice, Ginger Beer</i>	<b>4.00</b>