



# MISSION

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## RESTAURANT

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### SET MENU

three course — winter menu  
entrée, main & dessert

bread selection | salted butter | dukkha

### ENTREE

house made soup of the day

salt & pepper squid | nashi pear & cashew nut salad | harissa & citrus dressing

beef tataki | marmite bread | celeriac remoulade | sweet & sour onion | soy pickle

### MAIN

market fish | tua tua clams | artichoke puree | warmed tartare sauce  
butter bean | rocket

medium rare beef eye fillet | pressed potato & brisket | leek  
horseradish & parmesan volute

slow cooked maryland chicken | truffled sweet potato croquette  
'pig and salt' speck | chard

*shared seasonal market vegetables*

### DESSERT

red velvet crème brûlée | cream cheese mousse | brownie crumbs | cherry curd

mission tiramisu | sponge | brandy mascarpone | espresso anglaise | coffee beans

peanut mousse | banana cake | caramelised banana | banana gelato | peanut tuile

*vegetarian & vegan alternatives available by arrangement  
it may be possible to substitute or omit elements in dishes  
to accommodate dietaries, please ask*

