MISSION TAKEAWAY MENU WINTER 2022



CONTACTLESS PICK UP AVAILABLE FROM MISSION RESTAURANT

11.30-2.00PM, 5.30-7.00PM MONDAY-SUNDAY
TO ORDER PHONE THE RESTAURANT ON 06 845 9354

START

garlic, truffle & cheese ciabatta	11	
house made brioche salted butter dukkha for 2 or 4 people to share	9 15	
spiced nuts house marinated olives	11	
twice baked goats cheese souffle caramelised onion candied tomato green apple walnut		
salt & pepper squid nashi pear & cashew nut salad harissa & citrus dressing		
beef tataki marmite bread celeriac remoulade sweet & sour onion soy pickle		
chicken lollipop blue cheese mousse celery caviar ranch smoked chilli ketchup		
charred octopus saffron emulsion black risotto seaweed almond		
MAIN		
beer battered fish rustic fries market salad tartare		
market fish tua tua clams artichoke puree warmed tartare sauce butter bean rocket		
beef eye fillet 200gm pressed potato & brisket leek horseradish & parmesan voluté	37	
slow cooked maryland chicken truffled sweet potato croquette 'pig and salt' speck chard	33	
braised lamb shank dark chocolate chorizo mashed agria salsa verde	34	
miso glazed pumpkin tempura oyster mushroom sago crisp soy vinaigrette	32	

TABLE

sweet & sour tempura shiitake mushroom kimchi five spice	12
duck fat potato 'kiwi onion dip' onions chardonnay vinegar	12
collard greens craggy range diary pecorino cheese sauce egg yolk pine nut granola	12
shoestring fries truffle aioli grana padano	10
seasonal market vegetables garlic & herb butter	10

DESSERT

peanut mousse banana cake caramelised banana banana gelato peanut tuile	17
hot toddy lemon honey cake whisky gel pâte de fruits ginger tuile ginger ice cream	17
mission tiramisu sponge brandy mascarpone espresso anglaise coffee beans	17
chocolate parcel frozen chocolate mousse forest berry sorbet 42% chocolate shell	18
salted caramels	9

CHEESE

single serve 18 | selection of two 34 | selection of three 44 | selection of four 52 | all five 59 50g new zealand cheeses accompanied by heritage honeycomb | mission figlets | quince paste | crisp sea salt lavosh

over the moon truffle brie	COW	putãruru, waikato
craggy range dairy blue	sheep	havelock north, hawkes bay
craggy range dairy danbo	sheep	havelock north, hawkes bay
origin earth smoked camembert	COW	havelock north, hawkes bay
origin earth pink & white terraces	COW	havelock north, hawkes bay