



*Valentine's
Day*

On Arrival

MISSION FETE SPARKLING CUVEE
BREAD WITH ROSE & HONEY BUTTER

Appetiser

SALMON TARTARE, GREEN GODDESS DRESSING,
GINGER & LEMON GRASS, TOFFEE LEMON CROUTON, CUCUMBER, BASIL

Entrée

SMOKED DUCK PROSCIUTTO, TEMPURA SHIITAKE,
MUSHROOM KETCHUP, WALNUT, ROQUETTE, CHARDONNAY GASTRIQUE

Mains

CHICKEN WELLINGTON- MUSHROOM DUXELLE,
TARRAGON CREPE, PUFF PASTRY
ROAST FINGERLING POTATOES, ASPARAGUS

OR

MEDIUM RARE SCOTCH FILLET, COGNAC SAUCE,
POTATO & PROSCIUTTO TERRINE, ASPARAGUS

Dessert

DARK CHOCOLATE TERRINE, CINNAMON CHILI CHURRO,
BAILEYS CREAM, RASPBERRY JELLY

SWEET TREATS



MISSION
ESTATE WINERY
RESTAURANT