



SET MENU

TWO COURSE – WINTER MENU MAIN & DESSERT @ \$57.00PP

Price valid 1 October 2018 – 30 September 2019
For parties of 10 persons and over
Final numbers charged to be confirmed 72 hours prior, please
Menu subject to seasonal changes | Inclusive GST

House Loaf, Selection of Butters

MAIN COURSE

Market Fish, Lentil Croquette, Riata, Spinach

Or

Medium Rare Beef Eye Fillet, Smoked Potato Cake,
Braised Cabbage, Eggplant Aioli, Mustard Cream *

Or

Apricot & Walnut Stuffed Chicken Breast, Cassolette,
Crisp Proscuitto, Swede Emulsion *

Served with Seasonal Vegetables

DESSERT

Vanilla Crème Brûlée, Rhubarb, Citrus Shortbread

Or

Mission Tiramisu – Sponge, Brandy, Espresso,
Mascarpone, Espresso Anglaise

Or

Apple & Hibiscus Crumble, Vanilla Anglaise,
Apple Textures

Filter Coffee @ \$3.00pp additional

Espresso @ \$4.50 pp additional



*Gluten Free * Dairy Free + / Vegetarian & Vegan options on request*

It may be possible to substitute or omit elements in dishes to accommodate dietaries, please ask

The birthplace of New Zealand wine... since 1851



198 Church Road, Taradale, Hawke's Bay, New Zealand Ph: +64 6 845 9350 Fax: +64 6 844 6023 www.missionestate.co.nz