



MISSION

ESTATE WINERY

RESTAURANT

SET MENU

two course — spring menu
main & dessert

bread selection, olive oil, dukkha, salted butter

MAIN

seared market fish, horopito crab cake,
artichoke & pernod velouté, cannellini bean gf

medium rare beef eye fillet, pickled tongue,
porcini mushroom gnocchi, tarragon crème,
braised beef jus

chicken ballotine, mushroom duxelles, chard,
aged cheddar cream, chicken gravy, crackling gf

shared seasonal market vegetables

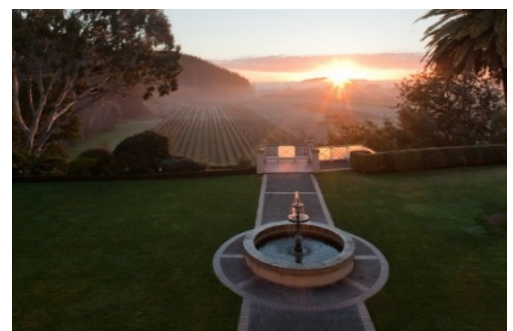
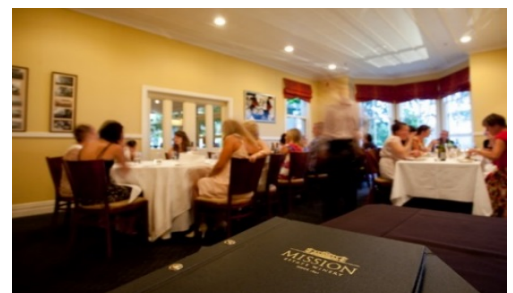
DESSERT

orange scented crème brûlée, burnt butter madeleine,
rosemary marshmallow, walnut cream

caramel panna cotta, gingerbread, cocoa tuile,
ginger beer & rocket granita

milk chocolate delice, basil crème,
raspberry meringue, gastric gf

Vegetarian & Vegan alternatives available by arrangement
It may be possible to substitute or omit elements in dishes to
accommodate dietaries, please ask



The birthplace of New Zealand wine... since 1851



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