



MISSION
ESTATE WINERY
RESTAURANT

SET MENU

three course — spring menu
entrée, main & dessert

bread selection, olive oil, dukkha, salted butter

ENTREE

house made soup of the day

seared prawn, lentil dhal, apple & radish salad, crisp roti, yoghurt

epicurean green salad, poached chicken, coconut vinaigrette,
ginger aioli, carrot & cucumber, ciabatta gf

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 consommé, crackling gf

shared seasonal market vegetables

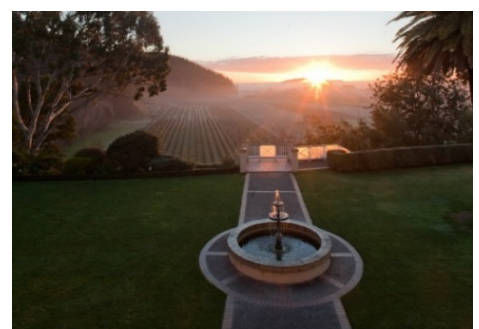
DESSERT

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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