

# MISSION

SINCE 1851

## SET MENU

three course — summer 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

chargrilled chicken breast, chicken sausage, romesco cake,  
turtle bean salsa, roast chicken cream, crackling

*shared seasonal market vegetables*

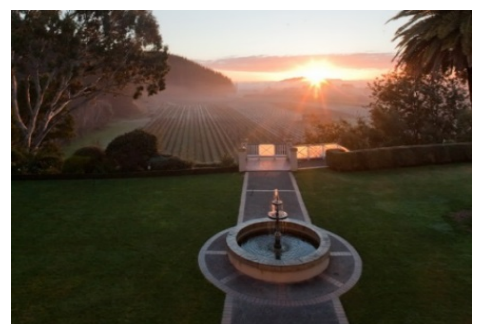
## DESSERT

black forest - chocolate crème brûlée, cocoa crumble,  
kirsch chantilly mousse, poached cherries, compote

rosé & wild berry panna cotta, poached stone fruit,  
watermelon granita, raspberry sherbet gf

lemon mousse, yuzu curd, ginger granola, gin & rosemary gel, meringue

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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