



# MISSION

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## RESTAURANT

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### SET MENU

three course — autumn menu  
entrée, main & dessert

bread selection | olive oil | dukkha | salted butter

### ENTREE

house made soup of the day

salt & pepper squid | nashi pear | cashew nut | harissa & citrus dressing DF

brûléd duck parfait | orcona chili & tomato relish | cocoa wafer | leek crisps

### MAIN

market fish | polenta | candied tomato | fried sage salsa |  
prawn | red onion jam GF

medium rare, cured beef fillet | braised beef & autumn lentils | turnip soubise |  
autumn vegetables | jus GF

freedom farm pork belly | soft shell crab | black pudding salsa |  
cauliflower | hibiscus jus

*shared seasonal market vegetables*

### DESSERT

chefs house made cheesecake

roast banana & caramel brûlée | cocoa crumble | banana chantilly |  
brûléd banana

chocolate mille-feuille | cocoa puff pastry | 72% mousse | port jelly |  
hazelnut praline | hot cocoa | cherry

*vegetarian & vegan alternatives available by arrangement  
it may be possible to substitute or omit elements in dishes  
to accommodate dietaries, please ask*

