



MISSION

RESTAURANT

SET MENU

three course — winter menu
entrée, main & dessert

bread selection | olive oil | dukkha | salted butter

ENTREE

house made soup of the day

pumpkin risotto | bostock chicken | blue cheese mousse
spiced pepitas | rocket GF

seared scallops | truffle & celeriac | sherry caramel | green apple | turnips
smoked almond GF

MAIN

spiced market fish | cauliflower pakora | cauliflower puree | pickles
couscous | coconut jus GF

medium rare beef eye fillet | caramelised parsnip | savoy cabbage croquette
burnt broccoli

roast chicken supreme | hasselback | potato lattice | roasted garlic
pea & tomato jus

shared seasonal market vegetables

DESSERT

bread & butter pudding | white chocolate | candied lemon | citrus custard

orange & cardamom crème brulee | preserved mandarin | kawakawa crème
orange sponge GF ON REQUEST

black doris curd | brownie | sorbet | ferment blueberries | meringue

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

