



MISSION

RESTAURANT

SET MENU

two course — winter menu
main & dessert

bread selection | olive oil | dukkha | salted butter

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*

