



# MISSION

---

## RESTAURANT

---

### SET MENU

three course — spring menu  
entrée, main & dessert

bread selection | olive oil | dukkha

### ENTREE

house made soup of the day

cold smoked beef carpaccio | rocket verde | daikon | umami mayonnaise  
sago cracker

salt & pepper squid | nashi pear & cashew salad | harissa & citrus dressing

### MAIN

market fish | vanilla braised kumara | fete & caviar butter sauce | fennel | kale

medium rare beef eye fillet | pear & soy marinade | barbeque shortrib  
roast pear chutney | rice granola | fermented bean jus

roasted chicken breast | goats' cheese & pistachio | onion | sweet & sour beetroot

*shared seasonal market vegetables*

### DESSERT

frozen rhubarb semi freddo | honey madeleine | pistachio crème | spiced rhubarb

lemon tart | lemon sorbet | confit lemon | sesame meringue

baileys brûlée | earl grey macaron | blackberry jam | vanilla chantilly

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

