



MISSION

RESTAURANT

SET MENU

two course — spring menu
main & dessert

bread selection | olive oil | dukkha | salted butter

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*

