



# MISSION

## RESTAURANT

### SET MENU

three course — summer menu  
entrée, main & dessert

bread selection | olive oil | dukkha

### ENTREE

house made soup of the day

grilled pulpo bebê | nduja & prawn tortellini | charred pineapple | comeback sauce  
pinenuts

bostock chicken breast | peanut dressing | charred potato | romaine heart  
soft herb | egg

### MAIN

market fish | sweetcorn & chorizo fritter | garden peas | avocado | wakame  
tomato & basil volute

medium rare eye fillet | fried chickpea | eggplant chimichurri | braised ox tail  
porcini jus

roast chicken breast | “tandoori” | tea smoked cumin yoghurt | potato rosti  
apple & mango chutney

*shared seasonal market vegetables*

### DESSERT

toffee brûlée | orange lamington | orange puree | orange & cointreau marmalade

raspberry & almond tart | vanilla anglaise | honey & fig ice cream

mission tiramisu | sponge | brandy mascarpone | espresso anglaise | coffee beans

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

