



# MISSION

---

## RESTAURANT

---

### SET MENU

three course — autumn menu  
entrée, main & dessert

bread selection | salted butter | dukkha

### ENTREE

house made soup of the day

prawn cutlets | pani puri | mint coconut yoghurt | tomato salsa  
peanuts | cucumber & gin ice

duck liver mousse | spiced pumpkin waffle | cauliflower  
white chocolate & horseradish

### MAIN

market fish | tua tua clams | smoked bacon | bean & chicory  
celeriac | red wine reduction

medium rare beef eye fillet | braised brisket | potato & parmesan velouté  
crispy potato | horopito crust

slow cooked chicken | “cacciatore” | truffled polenta | spinach  
te mata mushroom | confit garlic

*shared seasonal market vegetables*

### DESSERT

vanilla chai crème brûlée | maple blondie | apple cinnamon chutney | thyme “roll up”

chocolate delice | macaron | chocolate soil | pistachio sponge

poached pear tart | vanilla crème | mulled wine | gingernut crumble

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

