



MISSION

RESTAURANT

SET MENU

two course — autumn menu
main & dessert

bread selection | salted butter | dukkha

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*

