

MISSION TAKEAWAY MENU

AUTUMN 2022



CONTACTLESS PICK UP AVAILABLE FROM MISSION RESTAURANT

11.30-2.30PM, 5.30-7.30PM MONDAY-SUNDAY

TO ORDER PHONE THE RESTAURANT ON 06 845 9354

START

garlic, truffle & cheese ciabatta	9
house made brioche salted butter dukkha for 2 or 4 people to share	8 14
spiced nuts house marinated olives	9
prawn cutlets pani puri mint coconut yoghurt tomato salsa peanuts	20
braised beef cheek garlic escargot parsnip garlic & herb crust	20
duck liver mousse cauliflower spiced pumpkin waffle white chocolate & horseradish	20
venison tartare blackberry vinegar walnut ketchup mushroom mayonnaise crisps	21

MAIN

beer battered fish rustic fries market salad tartare	23
market fish tua tua clams smoked bacon bean & chicory celeriac red wine reduction	28
beef eye fillet braised brisket potato & parmesan velouté crispy potato horopito crust	32
sous vide pork loin pork cheek kumara tian date baby carrots chard	30
slow cooked chicken "cacciatore" truffled polenta spinach te mata mushroom confit garlic	28
cottage cheese mint & apple tandoori cauliflower kale & edamame pesto	27

TABLE

autumn vegetable crudité beetroot hummus hazelnut olive flat bread	11
agria & goats cheese dauphinoise pistachio wilted greens	11
spiced cauliflower plum & tomato relish almond & raisin soft herbs	11
shoestring fries truffle grana padano	9
seasonal market vegetables garlic butter soft herbs	9

DESSERT

sticky date pudding whisky caramel pecan brittle caramel & cashew ice cream	17
chocolate delice macaron chocolate soil pistachio sponge	17
poached pear tart vanilla crème mulled wine gingernut crumble	17
mission tiramisu sponge brandy mascarpone espresso anglaise coffee beans	17
chocolate parcel frozen chocolate mousse forest berry sorbet 42% chocolate shell	18
salted caramels	9