



MISSION

RESTAURANT

Dinner Menu

Welcome to Mission Restaurant, a welcoming and intimate dining venue within New Zealand's Oldest Winery. Hosted by Hannah Littleton, and with a seasonal menu designed by Ricky Littleton, we look forward to showcasing the best of Hawke's Bays fresh and local produce, alongside esteemed Mission Estate Wines.

Relax, and enjoy the experience of our hospitality

Ricky Littleton | Executive Chef

Hannah Littleton | Restaurant Manager

TO START

- Garlic, Truffle & Cheese Ciabatta 12
House Made Brioche, Salted Butter, Dukkah 5pp
Spiced Nuts & House Marinated Olives 11
Te Matuku Oyster, Ponzu, Wasabi Caviar 6ea
Foie Gras Eclair, Chocolate Craquelin 11

ENTREE

- House Made Soup 19
- Pecorino, Bocconcini & Tomato Tart, Chicory & Apple Salad 23
+ ESTATE RIESLING
- Salt & Pepper Squid, Pear & Cashew Salad, Harissa & Citrus Dressing 24
+ GAIA SAUVIGNON BLANC - *Marlborough*
- Lamb Tartare, Lamb Tallow Emulsion, Kimchi, Puffed Rice, Pickled Daikon, Potato Bagel 25
+ RESERVE SYRAH
- Scotched Quails Egg, Red Pepper Sauce, Pickled Vegetables 25
+ ESTATE GEWÜRZTRAMINER
- Mission Taster Platter to share between 2 64
a small taste of - soup, tomato tart, salt & pepper squid, lamb tartare, scotched egg
- + RECOMMENDED WINE MATCH

MAIN

Hawkes Bay Caught Market Fish, Spiced Lemon Rice, Lentil & Peanut, Broccoli Crème, Citrus Sauce + RESERVE CHARDONNAY	42
Beef Eye Fillet, Pommes Anna, Celeriac, Burnt Onion, Braised Beef Jus + JEWELSTONE SYRAH	45
'Bostock' Chicken Breast, 'Pig & Salt' Spec & Truffle Polenta, Corn Salsa, Cheese Croquette, Chicken Jus + JEWELSTONE CHARDONNAY	41
Goats Cheese & Kumara Souffle, Espelette Volute, Burnt Butter & Sumac Lavoush + VINEYARD SELECTION PINOT GRIS - <i>Marlborough</i>	39
Venison Rack, Sofrito, Creamed Turnip, Port & Dark Chocolate Sauce + RESERVE CABERNET FRANC	44
Duo of Duck, Butternut & Foie Gras Crepe, Orange, Cointreau Jus + JEWELSTONE PINOT NOIR - <i>Central Otago</i>	44

TABLE

Potato Doughnuts, Sour Cream, Chilli Oil	14
Agria Fries, Garlic Aioli	13
Seasonal Market Vegetables, Herb Butter	12

+ RECOMMENDED WINE MATCH

DESSERT

- 'Chefs Selection Trio of Hawkes Bay Ice Cream 18
- Pina Colada Crème Brûlée, Coconut Mousse, Burnt Pineapple, Coconut Meringue 19
- Mission Tiramisu, Sponge, Brandy Mascarpone, Espresso Anglaise 19
- Espresso Encore, Vanilla Bean Ice Cream, Espresso, Frangelico, Biscotti 22
- Eton Mess, Pavlova, Strawberry Jam, Yoghurt Mousse, Lemon Curd, Pea Flower 19
- Chocolate & Orange Fondant, Chocolate Sorbet, White Chocolate Macaron 21
- Salted Caramels 14

CHEESE

50g Cheese Selection Single Serve 19, Two 33, Three 46, Four 58, All Five 65
Served with Crisp Lavosh, Crackers, Honeycomb, Mission Figlets, Quince Paste & Fruit

Truffle Brie	Over The Moon	Cow	Putāruru, Waikato
Cumin Gouda	Craggy Range Sheep Dairy	Sheep	Havelock North, Hawkes Bay
Smoked Camembert	Origin Earth	Cow	Havelock North, Hawkes Bay
Blue	Craggy Range Sheep Dairy	Sheep	Havelock North, Hawkes Bay
Wildfire Washed Rind	Little River Estate	Cow	Upper Moutere, Nelson