

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*
- Slow-Cooked Duck, Tagliatelle, 'Hillcroft' Mushrooms, Masala 27 ENT | 38 MAIN
+ RESERVE PINOT NOIR - *Marlborough*
- Lamb Tartare, Lamb Fat Emulsion, Kimchi, Puffed Rice, Pickled Daikon, Bagel 25
+ RESERVE SYRAH
- Seafood Platter for 2-3 people; 'Te Matuku' Oysters, Sashimi, Butter Poached Scampi, 110
Crab Arancini, Clams, Mussels Kilpatrick, Kokoda
+ MISSION FÊTE CUVÉE SPARKLING PINOT GRIS
- + RECOMMENDED WINE MATCH

MAIN

Beer Battered Fish, Rustic Fries, Seasonal Salad, Tartare	32
+ GAIA SAUVIGNON BLANC - <i>Marlborough</i>	
Braised Beef Bourguignon, Burnt Butter Mash, Ciabatta	38
+ GAIA MERLOT	
Hawkes Bay Caught Market Fish, Spiced Lemon Rice, Lentils & Peanut, Broccoli Crème, Citrus Sauce	42
+ RESERVE CHARDONNAY	
Beef Eye Fillet, Pommes Anna, Celeriac, Burnt Onion, Braised Beef Jus	45
+ JEWELSTONE SYRAH	
Chicken Breast, 'Pig & Salt' Spec & Truffle Polenta, Corn Salsa, Cheese Croquette, Chicken Jus	41
+ JEWELSTONE CHARDONNAY	
Goats Cheese & Kumara Souffle, Espelette Volute, Burnt Butter & Sumac Lavoush	39
+ VINEYARD SELECTION PINOT GRIS - <i>Marlborough</i>	

TABLE

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

+ 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 Parcel, Frozen Chocolate Mousse, Berry Sorbet, 42% Chocolate Shell	22
Salted Caramels	14

CHEESE

50g Cheese Selection Single Serve 19, Two 33, Three 46, Four 58, All Five 65
Served with Burnt Butter 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

Executive Chef	Ricky Littleton
Restaurant Manager	Hannah Littleton