

TO START

- Garlic, Truffle & Cheese Ciabatta 12
- House Made Brioche, Salted Butter, Dukkah 5pp
- Spiced Nuts & House Marinated Olives 11
- Te Matuku Oyster, Strawberry Vinegar Mignonette, Wasabi Caviar 6ea

ENTREE

- House Made Soup 19
- Halloumi, Braised Witloof, Orange & Chilli Marmalade, Avocado & Yoghurt Velouté 23
+ ESTATE GEWÜRZTRAMINER
- Salt & Pepper Squid, Pear & Cashew Salad, Harissa & Citrus Dressing 24
+ VINEYARD SELECTION PINOT GRIS - *Marlborough*
- Hawkes Bay Caught Sashimi, Tomato Dressing, Strawberry & Balsamic Granita 25
+ RESERVE SAUVIGNON BLANC - *Barrel Fermented - Marlborough*
- Quail Duo, Thyme & Merlot Glazed Breast, Crispy Leg, Confit Yolk, Truffle Risotto, Pinenut Cream, Tuile 28
+ JEWELSTONE PINOT NOIR - *Central Otago*
- Mission Taster Platter to share between 2 68
a small taste of - soup, halloumi, salt & pepper squid, sashimi, quail duo
- + RECOMMENDED WINE MATCH

MAIN

Hawkes Bay Caught Market Fish, Buttermilk & Cucumber, Salted Fish & Mint Fritter, Curry Vinaigrette + JEWELSTONE ROSÉ - <i>Barrel Fermented</i>	42
Beef Eye Fillet, Pickled Tongue, Kumara & Feta Croquette, Chimichurri, Jus + JEWELSTONE SYRAH	45
Chicken Breast, Kawakawa Brine, Hasselback Potato, Kale & Bean Fricassee, Pig & Salt Speck + JEWELSTONE CHARDONNAY	42
Pork Fillet, Confit Belly, Apple & Hibiscus Gel, Caramelised Cauliflower, Vermouth Jus + ESTATE RIESLING	44
Lamb Rack, Liquorice Braised Neck, Pommes Anna, Blue Cheese & Walnut, Jus + RESERVE MALBEC	45
Eggplant Parmigiana, Tomato Jam, Cheese Sauce, Mozzarella, Burnt Cabbage + RESERVE CABERNET FRANC	39

TABLE

Potato Doughnuts, Sour Cream, Chilli Oil	14
Agria Fries, Garlic Aioli	13
Seasonal Market Vegetables, Herb Butter	12
Caprese Salad, Heirloom Tomato, Buffalo Mozzarella, Treehouse Foods Basil, Balsamic	14
+ RECOMMENDED WINE MATCH	

MISSION
RESTAURANT

DESSERT

- Chefs Selection Trio of Hawkes Bay Ice Cream 18
- Caramelised White Chocolate & Passionfruit Crème Brûlée, Blackberry Mousse, Citrus Sable 19
- Mission Tiramisu, Sponge, Brandy Mascarpone, Espresso Anglaise 19
- Espresso Encore, Vanilla Bean Ice Cream, Espresso, Frangelico, Biscotti 22
- Orange & Coconut Panna Cotta, Fig & Orange Panettone, Orange Gel, Orange Sorbet 19
- Chocolate Fondant, Berry Sorbet, Strawberry & Fete, Sour Jelly 21
- Salted Caramels 14
- Cocktail Popsicle - Flavour of the Day 12

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

TO FINISH

Hawthorne Espresso Coffee - *All Double Shot*

Black - Espresso, Long Black, Americano, Short & Long Macchiato 4.5

White - Flat White, Latte, Cappucino, Mocchacino 5.5

Hot Chocolate, Chai Latte 5.5

Extra Shot, Alternative Milk, Large Size, Takeaway Cup .7

Liqueur Coffee - served with your choice of liqueur & cream 16

t LeafT - *Organic Loose Leaf Tea* 5

English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Berry

Dessert Wine/Port/Sherry

Mission Estate Late Harvest Dessert Wine 13 52

2012 Mission Estate Reserve Noble Harvest 20 90

Chapoutier Muscat Beaumes De Venise 20 90

Mission Non Vintage Port - *Unlabelled* 15 75

Taylors 10 Year Old Port 18

Taylors 20 Year Old Port 28

Lustau Oloroso Don Nuño Sherry - *Dry* 14

Lustau Pedro Ximénez San Emilio Sherry - *Sweet* 14