



MISSION

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RESTAURANT

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*Dinner Menu*

Note: This is a sample menu and  
subject to change

# START

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

# ENTREE

- Mushroom & Earl Grey Soup, Pickled Shiitake, Crouton 21  
+ JEWELSTONE PINOT NOIR - *Central Otago*
- Celeriac Croquettes, Plum Ketchup, Whipped Ricotta, Hazelnut, Apple 23  
+ GAIA PINOT GRIS - *Marlborough*
- Seared Scallops, Butternut, Pancetta & Quinoa, Burnt Butter Vinaigrette, Sage 26  
+ RESERVE SAUVIGNON BLANC - *Barrel Fermented - Marlborough*
- Duck Liver Parfait, Sable, Preserved Cherries, Onion Crisps 25  
+ JEWELSTONE ROSÉ - *Barrel Fermented*
- Tempura Soft Shell Crab, Prawn, Miso Custard, Soba Noodles, Hillcroft Mushrooms, Dashi 28  
+ GAIA SAUVIGNON BLANC - *Marlborough*
- Mission Taster Platter *To Share Between 2* 68  
A small taste of - mushroom soup, celeriac croquettes, duck liver parfait, scallops and soft shell crab
- + RECOMMENDED WINE MATCH

# MAIN

Hawkes Bay Caught Fish, Bisque, Crab Mayonnaise, New Season Potatoes, Apple Verde + ESTATE GEWÜRZTRAMINER	43
Soy Marinated Beef Fillet, Beef Ragout & Mozzarella Arancini, Eggplant Escabeche, Beef Fat Gremolata + JEWELSTONE ANTOINE - <i>Bordeaux Blend</i>	45
Spinach & Ricotta Stuffed Chicken Breast, Skordalia, Potato Pavé, Spring Onion Verte + RESERVE CHARDONNAY	42
Smoked Holly's Pork Rack, Cranberry & Fig Mostarda, Mushroom & Shallot Butter, Creamed Polenta + RESERVE CABERNET FRANC	44
Seasonal Vegetable Tagine, Saffron & Sumac Potato Cake, Labneh, Wild Rice Dukkah + ESTATE RIESLING	39
<i>To Share Between 2</i> Beef Wellington, Roasted Potatoes, Market Vegetables, Café De Paris Butter + JEWELSTONE SYRAH	110

# TABLE

Agria Fries, Garlic Aioli	13
Seasonal Market Vegetables, Herb Butter	12
Potato Doughnuts, Sour Cream, Chilli Oil	14
Salt Bake Celeriac, Zhoag Paste, Lentil & New Green Salad, Tahini Dressing	15

+ RECOMMENDED WINE MATCH

# DESSERT

Chefs Selection Trio of Hawkes Bay Ice Cream	18
Popcorn & Butterscotch Crème Brûlée, Salted Caramel Popcorn, Poached Peach	19
Mission Tiramisu, Sponge, Brandy Mascarpone, Espresso Anglaise	19
Espresso Encore, Vanilla Bean Ice Cream, Espresso, Frangelico, Biscotti	22
Arataki Honey Mousse, Honeycomb, Fennel Pollen Ice Cream, Pistachio Tuile	19
Chocolate Fondant, Vanilla Ice Cream, Nougatine Biscuit, Pumpkin Puree	22
Orange & Olive Oil Cake, Poached Pear, Goat Cheese Ice Cream, Walnut Praline	19
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 Danbo	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