



MISSION

RESTAURANT

Lunch 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*

Wagyu Beef Lasagne, Béchamel, Tomato & Chilli Jam, Braised Greens 26 ENTREE | 39 MAIN

+ RESERVE MALBEC

+ RECOMMENDED WINE MATCH

MAIN

Beer Battered Fish, Agria Fries, Seasonal Salad, Tartare	34
+ GAIA PROJECT SAUVIGNON BLANC - <i>Marlborough</i>	
Hawkes Bay Caught Fish, Bisque, Crab Mayonnaise, New Season Potatoes, Apple Verde	43
+ ESTATE GEWÜRZTRAMINER	
Soy Marinated Beef Fillet, Beef Ragout & Mozzarella Arancini, Eggplant Escabeche,	45
Beef Fat Gremolata	
+ JEWELSTONE ANTOINE - <i>Bordeaux Blend</i>	
Spinach & Ricotta Stuffed Chicken Breast, Skordalia, Potato Pavé, Spring Onion Verte	42
+ RESERVE CHARDONNAY	
Smoked Holly's Pork Rack, Cranberry & Fig Mostarda, Mushroom & Shallot Butter,	44
Creamed Polenta	
+ RESERVE CABERNET FRANC	
Seasonal Vegetable Tagine, Saffron & Sumac Potato Cake, Labneh, Wild Rice Dukkah	39
+ ESTATE RIESLING	
<i>Share Between 2</i> English Style Pork Sausage, Whipped Kumara, Sauerkraut, Apple, Onion Gravy	79

TABLE

Agria Fries, Garlic Aioli	13
Seasonal Market Vegetables, Herb Butter	12
Potato Doughnuts, Sour Cream, Chilli Oil	14
Salt Bake Celeriac, Zhoug 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 Parcel, Frozen Chocolate Mousse, Berry Sorbet, 42% Chocolate Shell	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