



MISSION

RESTAURANT

Vegan Menu

Note: This is a sample menu and
subject to change

TO START

- Spiced Nuts & House Marinated Olives 11
Toasted Ciabatta, Pumpkin Seed Sour Cream 5pp

ENTREE

- Mushroom & Earl Grey Soup, Pickled Shiitake, Crouton 21
Quinoa & Butternut Salad, Preserved Cherries, Onion Crisps 23
Celeriac Croquette, Plum Ketchup, Coconut, Hazelnut & Apple 23

MAIN

- Beer Battered Artichoke, Agria Fries, Seasonal Salad, Tartare 32
Seasonal Vegetable Tagine, Saffron & Sumac Cake, Coconut Yoghurt, Wild Rice Dukkah 39
Courgette Hasselback, Skordalia, Spring Onion Verte, Eggplant Escabeche 38
Salt Baked Celeriac, Zhoug Paste, Lentil & New Green Salad, Tahini Dressing 38

DESSERT

- House Made Trio of Sorbet, Honeycomb 18
Orange & Olive Oil Cake, Poached Pear, Forest Berry Sorbet, Nougatine Biscuit 19

- + VEUVE CLIQUOT CHAMPAGNE - *France*
- + GAIA PROJECT SAUVIGNON BLANC - *Marlborough*
- + GAIA PROJECT PINOT GRIS - *Marlborough*
- + GAIA PROJECT ROSÉ
- + GAIA PROJECT MERLOT