



MISSION
RESTAURANT

Dinner Menu

Note: This is a sample menu and
subject to change

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

START

- House Made Brioche, Blue Cheese & Walnut Butter 5pp
- Garlic, Truffle & Cheese Ciabatta 14
- Telegraph Hill Olives and Maud & Harry's Spiced Walnuts 12
- Te Matuku Oyster, Finger Lime, Shiso 6ea
- 5 grams Oscietra Caviar, Scrambled Egg, Brioche, Cauliflower 30
- Oscietra Caviar 100gram, Buckwheat Blinis, Shallots, Chives, Sour Cream 370
2 shots Belvedere Vodka +6ea upgrade to Belvedere Martini

ENTREE

- Celeriac & Truffle Soup, Pickled Mushroom, Cheese Crouton 21
- Egg Yolk Stuffed Potato Hash, Peanut Sauce, Black Garlic 26
- Salt & Pepper Squid, Citrus & Harissa Dressing, Cashew & Pear Salad 25
- Glazed Silver Fern Farms Short Rib, Sweet & Sour Mushroom, Kimchi Cream 28
- Braised Lamb Croquette, Omega Clams, Sea Grapes, Ajo Blanco, Aged Balsamic 26
- Mission Taster Platter *To Share Between 2* 68
A small taste of - celeriac soup, potato hash, salt & pepper squid, glazed short rib & lamb croquette

MAIN

Hawkes Bay Caught Market Fish of the Day	43
Silver Fern Farms Reserve Eye Fillet, Beef Ragout Croquette, Mustard Velouté, Romesco, Cornichons	45
Braised Pork Belly, Cabbage, Chorizo & Beluga Lentils, Orange Marmalade	44
Lamb Shank, Caramelised Onion & Manchego Mash, Mint Verde, Dark Chocolate Jus	44
Stuffed Portobello, Broad Bean & Parsnip Fricassée, Almond Crumb, Goat Cheese Croquette, Spiced Spinach	39
Confit Duck Leg, Ricotta & Apricot Stuffing, Braised Red Cabbage, Port Broth	44
<i>To Share Between 2</i> Beef Wellington, Roasted Potatoes, Market Vegetables, Café De Paris Butter	120

TABLE

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

DESSERT

Chefs Selection Trio of Hawkes Bay Ice Cream	18
Lemongrass & Coconut Crème Brûlée, Mango, Coconut & Saffron Sago	19
Mission Tiramisu, Sponge, Brandy Mascarpone, Espresso Anglaise	19
Espresso Encore, Vanilla Bean Ice Cream, Espresso, Frangelico, Biscotti	22
Spiced Apple Crumble Slice, Crème Fraîche Ice Cream, Amaretto Jelly	19
Chocolate Fondant, Spiced Pumpkin Ice Cream, Nougatine Biscuit	22
Ichigo Tatsumi Strawberries, White Chocolate Cream Cheese, Mission Fête & Lime	19
Salted Caramels	14

CHEESE

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

A selection of New Zealand artisan cheeses, served with Burnt Butter Lavosh, Crackers, Honeycomb, Mission Figlets, Quince Paste & Fresh Fruit