



MISSION

RESTAURANT

Lunch 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 <i>100gram</i> , 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
Chicken & Nduja Linguine, Craggy Range Sheep Dairy Pecorino, Cauliflower Espuma	27 E 39 M

MAIN

Beer Battered Fish, Agria Fries, Seasonal Salad, Tartare	34
Beef Bourguignon, Burnt Butter Mash, Winter Vegetables, Ciabatta	39
Hawkes Bay Caught Fish, Prawn & Saffron Risotto, Rouille, Bisque, Fennel	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

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 Parcel, Frozen Chocolate Mousse, Berry Sorbet, 42% Chocolate Shell	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