



MISSION  

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RESTAURANT  

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# Dinner Menu

Note: This is a sample menu and  
subject to change

Executive Chef  
Restaurant Manager

Ricky Littleton  
Hannah Littleton

# START

- House Made Bread of the Day 6pp
- Garlic, Truffle & Cheese Ciabatta 14
- Telegraph Hill Olives and Maud & Harry's Spiced Walnuts 12
- Te Matuku Oyster, Chardonnay & Cucumber Mignonette 6ea
- 5 gram Oscietra Caviar, Scrambled Egg, Crème Fraîche, Brioche 30
- Oscietra Caviar 30gram, Blinis, Shallots, Chives, Sour Cream 370  
2 shots Belvedere Vodka +6ea upgrade to Belvedere Martini

# ENTREE

- Seafood Chowder, Smoked Tarakihi, Tempura Oysters 26
- Agria Potato Gnocchi, Pecorino Sauce, Tomato Butter, Mozzarella, Walnuts, Truffle Rocket 26
- Venison Tartare, Quail Egg, Soy Meringue, Black Garlic, Oyster Mushroom, Marmite Bread 26
- Duck Liver Mousse, Braised Onions, St Rémy Reduction, Crostini 26
- Mission Taster Platter **Share Between 2** 70  
A small taste each of - caviar egg, seafood chowder, potato gnocchi, venison tartare, duck liver mousse

# MAIN

Hawkes Bay Caught Fish, White Miso & Orange Marinade, Butter Bean & Clam Cassoulet, Fermented Chilli Vinaigrette	43
Silver Fern Farms Reserve Eye Fillet, Braised Beef & Parmesan Gratin, Mushroom Ketchup, Truffle Hollandaise	46
Tarragon & Ricotta Stuffed Chicken, Potato Aligoté, Almond, Cauliflower & Sherry	43
Twice Baked Goats Cheese Souffle, Coffee Roasted Beetroot, Sweet & Sour Leek, Yoghurt & Feta Crème, Pistachio	40
Lamb Rack, Braised Shoulder Potato Cake, Caramelised Onion, Lemon Tahini, Mint Dressing	45
<b>To Share Between 2</b> Glazed Silver Fern Farm Reserve Short Rib, Truffle Mash, Celeriac Remoulade, Pickled Vegetables, Super Green Salad	102

# TABLE

Agria Fries, Garlic Aioli	13
Super Green Salad, Green Goddess Dressing, Nigella Seed, Macadamia	14
Sweet & Sour Tempura Cauliflower, Pineapple & Yellow Pepper, Kimchi	14
Potato Doughnuts, Sour Cream, Chilli Oil	14
Grilled Asparagus, Almond & Parmesan, Lemon Cream, Soft Egg	15

# DESSERT

- Whittaker's White Chocolate & Strawberry Crème Brûlée, Shortcake, Tatsumi Strawberry, Balsamic 20
- Almond & Lemon Curd Entremet, Gisborne Orange Sorbet, Passionfruit Gel 20
- Espresso Parfait, Burnt Butter Shortbread, Brûlée Banana, Coffee Butterscotch Liqueur 20
- Chocolate Fondant, Peanut Ganache, 72% Chocolate & Spiced Popcorn Florentine, Salted Caramel Ice Cream 22
- Black Garlic & 72% Chocolate Truffles 14
- Dessert Tasting Platter **Share Between 2** 55  
A small taste each of - crème brûlée, entremet, espresso parfait, chocolate fondant, truffles

# 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