



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 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 grams 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 E | 38 M
- Agria Potato Gnocchi, Pecorino Sauce, Tomato Butter, Mozzarella, Walnuts, Truffled 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

MAIN

Beer Battered Fish, Agria Fries, Seasonal Salad, Tartare	34
Hawkes Bay Caught Fish, White Miso & Orange Marinade, Butter Bean & Clam Cassoulet, Fermented Chilli Vinaigrette	43
Silver Fern Farms Reserve Eye Fillet, Braised Beef & Potato Gratin, Mushroom Ketchup, Truffle Hollandaise	46
Tarragon & Ricotta Stuffed Chicken, Potato Aligoté, Almond, Cauliflower & Sherry	43
Twice Baked Goats Cheese Soufflé, Coffee Roasted Beetroot, Sweet & Sour Leek, Yoghurt & Feta Crème, Pistachio	39
To Share Between 2 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, Avocado Oil	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 Parcel, Frozen Chocolate Mousse, Berry Sorbet, 50% Whittaker's Chocolate Shell 22
- Black Garlic & 72% Chocolate Truffles 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*