



MISSION

RESTAURANT

Vegan Menu

Note: This is a sample menu and
subject to change

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

START

- Toasted Ciabatta, Pumpkin Seed Sour Cream, Dukkah 5pp
Telegraph Hill Olives and Maud & Harry's Spiced Walnuts 12

ENTREE

- Salt & Pepper Tofu, Cashew Nut & Pear Salad, Harissa & Citrus Dressing 22
Coffee Roasted Beetroot Tartare, Mustard, Enoki, Crostini 22
Grilled Asparagus, Truffled Rocket, Mushroom Ketchup 22

MAIN

- Beer Battered Artichoke, Agria Fries, Seasonal Salad, Tartare 32
White Miso & Orange Baked Celeriac, Butter Bean Cassoulet, Sweet & Sour Leek, Fermented Chilli Vinaigrette 39
Lentil Potato Cake, Cauliflower & Sherry Pesto, Mint, Caramelised Onion & Peas 39

TABLE

- Agria Fries, Vegan Aioli 13
Super Green Salad, Green Goddess Dressing, Nigella Seed, Macadamia 14
Sweet & Sour Tempura Cauliflower, Pineapple & Yellow Pepper, Kimchi 14

DESSERT

- House Made Trio of Sorbet & Fruit 18
Strawberry Victorian Sponge, Chantilly "Cream", Tatsumi Strawberry Sorbet 20
Brûlée Banana, Cocoa & Peanut Mousse, Amaretto Gel, Candied Almond 20
Black Garlic & 72% Chocolate Truffles 14