



MISSION

RESTAURANT

Tasting Menu

Note: This is a sample menu and
subject to change

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

A TASTE OF MISSION

\$95.00pp

Marmite Bread, Smoked Buckwheat Butter, Honey Comb

Oscietra Caviar, Scrambled Egg, Crème Fraîche, Brioche

Potato Doughnut, Sour Cream

Venison Tartare, Quail Egg, Oyster Mushroom, Burnt Butter Lavosh

Duck Liver Mousse, Braised Onions, St Remy Reduction, Balsamic Ice Cream

Agria Potato Gnocchi, Pecorino Sauce, Tomato Butter, Mozzarella, Walnuts

Hawkes Bay Caught Fish, Butter Bean & Clam Cassoulet, Fermented Chilli Vinaigrette

Glazed Silver Fern Farms Reserve Short Rib, Celeriac Remoulade

Served with truffle mash, super green salad & pickled local vegetables

Dark Chocolate Mousse, Pineapple Sorbet, Coconut Amaretti

Black Garlic & 72% Chocolate Truffle

+ Wine Match \$60.00pp

A selection of premium Mission Estate wines to complement your meal

A TASTE OF MISSION

VEGETARIAN

\$95.00pp

Marmite Bread, Smoked Buckwheat Butter, Honey Comb

“Caviar”, Scrambled Egg, Crème Fraîche, Brioche

Potato Doughnut, Sour Cream

Coffee Roasted Beetroot Tartare, Mustard, Grilled Enoki

Grilled Asparagus, Potato Aligoté, Quail Egg, Mushroom Ketchup

Agria Potato Gnocchi, Pecorino Sauce, Tomato Butter, Mozzarella, Walnuts

Haloumi, Cauliflower & Sherry Pesto, Caramelized Onions, Mint Dressing

Twice Baked Goats Cheese Souffle, Sweet & Sour Leeks, Yoghurt Cream

Served with truffle mash, super green salad & pickled local vegetables

Dark Chocolate Mousse, Pineapple Sorbet, Coconut Amaretti

Black Garlic & 72% Chocolate Truffle

+ Wine Match \$60.00pp

A selection of premium Mission Estate wines to complement your meal

A TASTE OF MISSION

VEGAN

\$95.00pp

Marmite Bread, Smoked Buckwheat Butter, Honey Comb

Sweet & Sour Tempura Cauliflower, Pineapple & Yellow Pepper

Salt & Pepper Tofu, Harissa, Grilled Pear

Coffee Roasted Beetroot Tartare, Mustard, Grilled Enoki

Grilled Asparagus, Potato Aligoté, Mushroom Ketchup

Agria Potato Gnocchi, Creamed Pomodoro Sauce, Parachute Tomato, Walnuts

Miso & Orange Baked Celeriac, Sweet & Sour Leek, Fermented Chilli Vinaigrette

Lentil Potato Cake, Cauliflower & Sherry Pesto, Caramelised Onion & Baby Peas, Mint

Served with super green salad & pickled local vegetables

Strawberry Victorian Sponge, Chantilly "Cream", Ichigo Tatsumi Strawberry Sorbet

Black Garlic & 72% Chocolate Truffle

+ Wine Match \$60.00pp

A selection of premium Mission Estate & New Zealand wines to complement your meal