



MISSION  

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RESTAURANT  

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# 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  
Duck Liver Mousse, Braised Onions, St Rémy Reduction  
Served with Burnt Butter Lavosh

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 \$70.00pp

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, Tempura Enoki

Grilled Asparagus, Potato Aligoté, Quail Egg, Mushroom Ketchup

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

Haloumi, Cauliflower & Sherry Pesto, Caramelised Onion, Mint Dressing

Twice Baked Goats Cheese Soufflé, Sweet & Sour Leek, Yoghurt & Feta Crème, Pistachio

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

Dark Chocolate Mousse, Pineapple Sorbet, Coconut Amaretti

Black Garlic & 72% Chocolate Truffle

+ Wine Match \$70.00pp

A selection of premium Mission Estate wines to complement your meal

# A TASTE OF MISSION

## VEGAN

\$95.00pp

Marmite Bread, Telegraph Hill Olive Oil

Sweet & Sour Tempura Cauliflower, Pineapple & Yellow Pepper, Kimchi

Salt & Pepper Tofu, Harissa, Grilled Pear

Coffee Roasted Beetroot Tartare, Mustard, Tempura 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", Tatsumi Strawberry Sorbet

Black Garlic & 72% Chocolate Truffle

+ Wine Match \$70.00pp

A selection of premium wines to complement your meal