



MISSION

RESTAURANT

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, Pineapple & Chilli Vinaigrette 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

ENTRÉE

- Seafood Chowder, Smoked Tarakihi, Tempura Oysters 26
- Stracciatella, Grilled Hawkes Bay Stone Fruit, Peach Sorbet, Pinenuts 26
- Hawkes Bay Caught Sashimi, Tomato Passata, Preserved Lemon Mayonnaise, 26
Caper Berry, Anchovy Dressing
- Poached Venison Loin, Smoked Te Mata Mushroom, Walnut Vinaigrette, 72% Chocolate 26
- Mission Taster Platter **Share Between 2** 70
A small taste each of - caviar egg, seafood chowder, stracciatella, sashimi, venison loin

MAIN

Hawkes Bay Caught Fish, Potato Fondant, Prawn, Fête & Aikka Caviar Sauce, Asparagus	43
Truffle & Hazelnut Stuffed Chicken Breast, Mushroom & Black Garlic Croquette, Onion Soubise	44
Craggy Range Sheep Dairy Ravioli, Ricotta & Spinach, Pumpkin, Burnt Butter & Sage	41
Add New Zealand Scampi	12
Duck Breast, Duck & Polenta Hash, Cherry Vinaigrette, Cucumber, Watercress	46

Silver Fern Farms Beef Selection

Reserve Grade, Pasture-Fed in Hawkes Bay, 21 Day Dry-Aged

Served with Pommes Purée, Cavolo Nero, Braised Beef Diane Sauce

Eye Fillet, 180 gram	48
Scotch Fillet, 250 gram	46
Braised Short Rib, 250 gram	46
Prime Rib 'OP Cut', Bone-In, +/- 600 gram	90

TABLE

Triple Cooked Gratin Fries, Roasted Garlic Mayonnaise, Porcini Salt	15
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
Barbequed Corn On The Cob, Burnt Chilli Mayonnaise, Pork Floss	15

DESSERT

- Vanilla Bean Crème Brûlée, Maple Smoked Sponge, Roasted Strawberries 20
- Tres Leches Sponge, 'Pamu' Milk Crèmeux, Strawberry & Hibiscus, Green Shiso Granita 20
- Espresso Mallow Puff, Burnt Butter Shortbread, Latte Gelato 20
- Burnt Honey Basque Cheesecake, Bay Blueberries 20
- Chocolate & Rosemary Crèmeux, Chocolate Soil, Passionfruit Sorbet, Cocoa Tuile 20
- Black Garlic & 72% Chocolate Truffles 14
- Dessert Tasting Platter **Share Between 2** 58
A small taste each of - crème brûlée, tres leches sponge, espresso mallow puff, basque cheesecake, chocolate crèmeux, 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