



MISSION

RESTAURANT

Tasting Menus

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

Hawkes Bay Caught Sashimi, Tomato Passata, Preserved Lemon Mayonnaise, Anchovy Dressing

Stracciatella, Grilled Hawkes Bay Stone Fruits, Peach Sorbet, Pinenuts

Craggy Range Sheep Dairy Raviolo, Ricotta & Spinach, Pumpkin

Hawkes Bay Caught Fish, Potato Fondant, Prawn, Fête & Aikka Caviar Beurre Blanc

Glazed Silver Fern Farms Reserve Short Rib

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

Upgrade to Prime Rib 'OP Cut' 20

Chocolate & Rosemary Crèmeux, Passionfruit Sorbet, Cocoa Tuile

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

Stracciatella, Grilled Hawkes Bay Stone Fruits, Peach Sorbet, Pinenuts

Watermelon & Heirloom Tomato Salad, Passata, Caper Berry

Salt & Pepper Tofu, Cashew Nut & Pear Salad, Harissa & Citrus Dressing

Potato Fondant, Grilled Asparagus, Roasted Pumpkin, Beetroot Jam

Craggy Range Sheep Dairy Ravioli, Ricotta & Spinach, Pumpkin, Burnt Butter, Sage

Chocolate & Rosemary Crèmeux, Passionfruit Sorbet, Cocoa Tuile

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

“Caviar”, Focaccia Toast

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

Grilled Hawkes Bay Stone Fruits, Whipped Soy Cream, Peach Sorbet, Pinenuts

Watermelon & Heirloom Tomato Salad, Passata, Caper Berry

Salt & Pepper Tofu, Cashew Nut & Pear Salad, Harissa & Citrus Dressing

Harissa Stuffed Onion, Onion Soubise, Watercress, Onion Seed Cracker

Potato Fondant, Grilled Asparagus, Roasted Pumpkin, Beetroot Jam

Cocoa & Peanut Mousse, Brûlée Banana, Amaretto Gel, Candied Almond

Black Garlic & 72% Chocolate Truffle

+ Wine Match \$70.00pp

A selection of premium wines to complement your meal