



MISSION

RESTAURANT

Vegan Menu

Note: This is a sample menu and
subject to change

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

START

Olive & Rosemary Focaccia, Telegraph Hill Olive Oil, Balsamic 6pp

Telegraph Hill Olives and Maud & Harrys Spiced Walnuts 12

ENTREE

Salt & Pepper Tofu, Cashew Nut & Pear Salad, Harissa & Citrus Dressing 22

Grilled Hawkes Bay Stone Fruits, Whipped Soy Cream, Peach Sorbet, Pinenuts 22

Watermelon & Heirloom Tomato Salad, Passata, Caper Berry 22

MAIN

Beer Battered Artichoke, Agria Fries, Seasonal Salad, Tartare 32

Potato Fondant, Grilled Asparagus, Roasted Pumpkin, Beetroot Jam 39

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

Barbequed Corn On The Cobb, Hummus, Lime, Smoked Pepper 15

DESSERT

House Made Trio of Sorbet & Fruit 18

Strawberry Victorian Sponge, Chantilly "Cream", Tatsumi Strawberry Sorbet 20

Cocoa & Peanut Mousse, Brûlée Banana, Amaretto Gel, Candied Almond 20

Black Garlic & 72% Chocolate Truffles 14