



MISSION

RESTAURANT

Dinner 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

Garlic, Truffle & Cheese Ciabatta 14

Telegraph Hill Olives and Maud & Harry's Spiced Walnuts 12

5 gram Oscietra Caviar, Scrambled Egg, Crème Fraîche, Brioche 30

Oscietra Caviar 30gram, Blinis, Shallots, Chives, Sour Cream 380
2 shots Belvedere Vodka +6ea upgrade to Belvedere Martini

ENTRÉE

Seafood Chowder, Smoked Tarakihi, Tempura Oysters 26

Goats Cheese & Sundried Tomato Ballotine, Olive Tapenade, Honeycomb, 25
Pumpkin Seed, Chioggia, Grissini

Spiced Prawns, Lentil Curry, Pinenut & Current Salsa, Yoghurt Dressing, Puffed Quinoa 26

Hay Smoked Duck Ham, Blue Cheese & Walnut Pasties, Apple & Celery Jam, Grapes 26

Crispy Quail Breast, Confit Leg Caramella, Te Mata Mushroom, Beurre Noisette 28

Mission Taster Platter **Share Between 2** 70

A small taste each of - seafood chowder, goats cheese ballotine, spiced prawns, duck ham & quail breast

MAIN

Hawkes Bay Caught Fish, Sweetcorn & Crab Fritter, Cannellini Beans, Spring Onion & Ginger, Soy Sauce Beurre Blanc, Brassica 45

Slow Cooked Pork Belly, Black Pudding Rosti, Ham Hock Croquette, Peach, Fennel Jam, Mustard Velouté 46

Lamb Loin, Crumbed Sweetbread, Pearl Barley, Confit Shallots, Pea & Watercress, Pecorino 46

Panisse, Fava Bean Pesto, Marinated Feta, Carrot & Anise, Autumn Vegetable Ragout 41

Silver Fern Farms Beef Selection

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

Served with Butternut Squash & Truffle, Beef Tallow Chimichurri, Parmesan, Braised Beef Jus

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

Caesar Salad, Cos Wedge, Caesar Dressing, Holly Bacon, Pecorino, Grated Egg 16

Potato Doughnuts, Sour Cream, Chilli Oil 15

Grilled Broccolini, Romesco, Burnt Lemon, Almond & Date Gremolata 15

Burrata, Heirloom Tomato, Marmite Bread, Shiso Vinegar, Walnut Crème 30

DESSERT

Espresso Martini Crème Brûlée, Coffee Meringue, Yuzu Gel, Almond & Coffee Crumb 20

Roasted White Chocolate Crèmeux, Salted Caramel Fudge, Mandarin, 20
Cacao Butter Tuile, Hazelnut Crumb

Plum & Almond Friand, Plum Coulis, Cinnamon & Walnut, Plum Ice Cream 20

Spiced Poached Pear, Pistachio Joconde, Crème Mousseline, Salted Caramel, Brittle 20

Matcha & White Chocolate Fondant, Yuzu, Cherry Sorbet, Matcha Moss, Anise Tuile 22

Salted Caramel Truffles 14

Dessert Tasting Platter **Share Between 2** 58

A small taste each of - crème brûlée, roasted white chocolate crèmeux, plum friand, poached pear, matcha fondant, 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