



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

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

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

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

Hawkes Bay Fish, Sweetcorn & Crab Fritter, Soy Sauce Beurre Blanc, Spring Onion & Ginger

Glazed Silver Fern Farms Reserve Short Rib, Pumpkin & Truffle, Grilled Broccolini,

Romesco, Autumn Pickles, Date & Almond Gremolata

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

Salted Caramel 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

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

Waldorf Salad, Blue Cheese & Walnut Pasties, Apple & Celery Jam, Grapes

Puy Lentil Curry, Yoghurt & Honey Dressing, Heirloom Tomato, Quinoa

Sweetcorn & Herb Fritter, Soy Sauce Beurre Blanc, Spring Onion & Ginger

Panisse, Pumpkin & Truffle, Grilled Broccolini, Romesco, Autumn Pickles,

Date & Almond Gremolata

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

Salted Caramel 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, Apple & Celery Jam

Olive Tapenade, Roasted Pumpkin, Rosemary Grissini, Chioggia

Te Mata Mushrooms, Shiitake Crème, Walnut, Braised Shallot

Puy Lentil Curry, Coconut Yoghurt Dressing, Heirloom Tomato, Puffed Quinoa

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

Panisse, Fava Bean Pesto, Carrot & Anise, Autumn Vegetables

Poached Pear, Salted Caramel, Pistachio Brittle

Black Garlic & 72% Chocolate Truffle

+ Wine Match \$70.00pp

A selection of premium wines to complement your meal