

# Locals Lunch

\$58.00 Bites + 2 Courses
\$70.00 Bites + 3 Courses

Embrace the seasons with our Locals Lunch menu. A celebration of seasonal change and the region's finest ingredients. Savour a thoughtfully crafted 2 or 3 course menu with small bites to start, complemented by esteemed Mission Estate wines.

Book Now to reserve a table to Lunch like a Local

\*Available Monday - Friday 11.30am-2.30pm \*Menu is subject to change based on the availability of seasonal ingredients \*All guests must dine off the same menu unless arranged prior

## Locals Lunch

All 3 bites & your choice of:

2 Courses - \$58.00pp

3 Courses - \$70.00pp

#### BITES

Marmite Bread, Smoked Butter, Honeycomb Fried Chicken, Creamy "Yum Yum" Sauce, Parmesan Potato Doughnut, Sour Cream

#### ADD-ON

Te Matuku Oyster, Chardonnay Mignonette 6ea

### ENTRÉE

Spiced Green Lip Mussels, Ginger Beer & Coconut Broth, Garlic Bread

Feta & Corn Fritters, Spiced Lentil Curry, Buffalo Curd, Soft Egg

Chicken & Leek Pie, Crackling Crust, Apple & Walnut Salad

#### MAIN

Holly's Pork Sausages, Seeded Mash, Crushed Peas, Braised Onion Gravy

Beef Bourguignon, Burnt Butter Mash, Seasonal Vegetables

Te Mata Mushroom Risotto, Smoked Potato, Golden Raisin Salsa

#### DESSERT

Dark Chocolate Mousse, Port Poached Pear, Spiced Crumble, Smoked Sea Salt Sticky Date Pudding, Butterscotch, Vanilla Bean Ice Cream

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