



Tasting Menus

Note: This is a sample menu and
subject to change.

Vegetarian and Vegan Tasting Menus
available on request.

Executive Chef
Restaurant Manager

Ricky Littleton
Hannah Littleton

A TASTE OF MISSION

\$95.00pp

Marmite Bread, Smoked Butter, Honey Comb

Aikka Caviar, Scrambled Egg, Crème Fraîche, Brioche

Potato Doughnut, Sour Cream

Haloumi, Buffalo Curd, Orange & Honey, New Zealand Pinenut Brittle, Radicchio

Hawkes Bay Caught Crudo of the Day

Mushroom & Truffle Stuffed Chicken Thigh, Smoked Potato Velouté, Golden Raisin Salsa

Hawkes Bay Caught Fish, Mussels, Tartare Beurre Blanc, Tomato & Pea

Glazed Silver Fern Farms Reserve Short Rib, Baked Potato & Braised Beef Pie, Cauliflower Gratin,

Manchego & Almond, Winter Pickles

Caramel & Rosemary Roasted Apple, Bay Leaf Ice Cream, Anise & Thyme Crumble

Salted Caramel Truffle

+ Wine Match \$70.00pp

A selection of premium Mission Estate wines to complement your meal