



Tasting Menus

Note: This is a sample menu and subject to variations based on seasonal availability.

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

Hung Curd & Saffron, Ghee Smoked Broccoli. Mint Verde, Tamarind Ice Cream, Cashew

Beef Tataki, Truffle & Yuzu Ponzu, Garlic & Rice Granola, Baby Cos, Pickled Daikon

Chicken Leg , Leek & Brie Croquette, Fermented Chilli Honey, Dill Mayonnaise,

Pickled Spring Onion

Hawkes Bay Caught Fish, Sesame Crumbed Whole Prawn, Cauliflower,

Saffron Poached Potato, Almond

Glazed Silver Fern Farms Reserve Short Rib, Duck Fat Mash Potato, Spring Greens,

Shiitake Jus, Strawberry, Basil & Mozzarella Salad

Upgrade to Lamb Shoulder 'Oyster Cut' +25pp 'minimum 2 people

72% Chocolate Crèmeux, Orange Ginger Sablé, Orange Mousse, Pâte De Fruit

Salted Caramel Truffle

+ Wine Match \$70.00pp

A selection of premium Mission Estate wines to complement your meal