



Mission Garlic Baguette	6.00
Mission Mini Loaf, 'Village Press' Olive Oil, Housemade Hummus & Three Nut Dukkah	8.50

## *Begin*

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Today's Market Soup	12.00
Asian style Shellfish Consomme, Prawn Wontons, Scampi, Cilantro Oil	18.00
Tea Smoked Venison, Goats Cheese Beignet, Beetroot & Pomegranate Marshmallow, Rocket, Mandarin Paint	22.00
Duck Confit, Mandarin Macaroon, Duck Liver & Pistachio Praline	20.00
Sauteed Prawns, Truffled Celeriac Tortellini, Fennel & Watercress Puree, Vanilla Verjuice & Citrus Foam	19.00
Wild Mushroom & Mascarpone Ravioli, Rocket, poached Quail Egg, crispy Pecorino, Truffle Oil	18.00
Citrus Wakame Crusted Kingfish, Wasabi & Lime Pannacotta, Peashoots, pickled Daikon, Carrot, Yuzu Flakes, Curry Oil	20.00

## *Main Event*

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Verde crusted Market Fish, Squid Ink Risotto, Sundried Tomato Puree, chargrilled Courgettes, Olive Tapenade	33.50
Fresh crispy Beer Battered Fish, Fries, Seasonal Salad, Tartare Sauce	26.00
Grilled Haloumi, Moroccan Chickpea Ragout, sauteed Spinach, Carrot Ribbons, Harissa Yoghurt Dressing	26.50
Chargrilled Beef Eye Fillet, smoked Potato Gratinee, caramelized Carrots & Parsnips, Watercress & Blue Cheese Pesto	36.00
Pan roasted Honey & Thyme glazed Chicken Supreme, Mushroom & Polenta Roulade, Spring Vegetables	32.00
Porchetta, Slow Cider Braised Pork Belly & Fillet, caramelized Parsnip & Apple Mash, Black Pudding, Fennel & Apple Salad	32.00
Lamb Noisette, Mustard Green & Sweetbread Farce, Minted Pea & Ricotta Gnocchi, Oyster Mushrooms, Artichoke Hearts, crisp Panchetta	36.00

## *On the side*

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Potato & Blue Cheese Croquettes	8.50
Spring Vegetables with Salsa Verde Butter	6.50
Shaved Fennel, Apple & Watercress Salad, toasted Almonds, Apple & Champagne Vinaigrette	8.50
French Fries with Truffle & Parmesan Aioli	6.50

*The birthplace of New Zealand wine... since 1851*

## Indulge

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'Country Culinaire' Hawke's Bay Ice Cream Trio, Crispy Wafers	14.50
Sticky Mission Fig Pudding, Balsamic Butterscotch, 'Fig, Honey & Wild Thyme' Ice cream	14.50
'Callebaut Dulce' Chocolate Creme Brulee, Macaroon, Macerated Orange	15.50
Lime and Pear Bavarois, 'Lemon' Sorbet, Cigar Biscuit	14.50
Mission Tiramisu - Brandy & Espresso soaked Italian Sponge, Mascarpone, Chocolate Ganache, Espresso Anglaise	14.50
Apple & Rhubarb Tart, Apple Caramel Ice cream, Rhubarb Lattice, Red Wine Caramel	14.50
Rich Chocolate Parcel - Chocolate Shell, Chocolate Mousse, 'White Chocolate & Raspberry' Ice cream	14.50

## Cheeses - Accompanied by Damson Plum Paste, Spiced Stone fruit, Crackers & Seasonal Fruit

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Selection of Three of the cheeses below	27.00
Single Serve of any One cheese	15.50

- 'Whitestone Blue' (*Otago*) - soft creamy texture, delicate well balanced, multi award winning Blue
- 'Origin Earth Camembert' (*Hawke's Bay*) - Rich, creamy texture, French style Camembert
- 'Origin Earth Sheep Cheddar' (*Hawke's Bay*) - Medium hard cheese, tangy & only slightly salty, lingering creamy finish
- 'Hohepa Cumin Gouda' (*Hawke's Bay*) - Traditional Dutch style Gouda, soft texture with subtle Cumin flavours
- 'Origin Earth Pink & White Terraces' (*Hawke's Bay*) - Combination of two moulds, sticky & pungent, strong Marmitey flavour

## Conclude

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Espresso Coffee - <i>Single shot</i> - Espresso, Long Black, Latte, Cappuccino, Mocchacino, Flat White	4.00
Hot Chocolate	4.00
Double Shot Coffee	4.50
Decaffeinated Coffee	4.50
Soy Milk Coffee - <i>Single shot</i>	4.50
Leaf Tea - English Breakfast, Earl Grey, Ginger, Peppermint, Jasmine, Chamomile, Lemongrass & Ginger	4.00
Liqueur Coffee - A double nip of your favourite Liqueur	13.00

Dessert Wine [375ml]	Glass	Bottle
2012 Mission Estate Late Harvest Gewurztraminer	8.00	38.00
2012 Mission Reserve Noble Harvest	11.00	52.00
2009 Muscat Beaumes De Venise Paul Jaboulet	12.50	56.00
Mission Port	9.00	49.00

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