



Mission Garlic Ciabatta	6.00
Mission Mini Loaf, 'Village Press' Olive Oil, Hohepa Herb Quark & Three Nut Dukkah	8.50

## *Begin*

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Today's Market Soup	12.00
Vietnamese Beef Salad of sauteed Beef Fillet strips, Pickled Cucumber, Ginger, Herb Salad, Crispy Shallots, Candied Chilli	17.50
Cured 'Ora' Salmon, Wasabi & Lime Crème Fraiche, Chilli Pickled Pears, Watercress, Mustard & Miso Dressing	19.00
Salad of Smoked Chicken, Melon, Prosciutto, Rocket, White Balsamic Dressing	18.00
Horopito rubbed Wild Venison Denver Leg Carpaccio, Damson Plum Vinaigrette, Pecorino, Mustard Streaks & Sauteed Oyster Mushrooms	20.00
Hoisin Duck Rice Paper Rolls, Popcorn Prawns, Nam Jim, Macro Herb Salad	19.00
Grilled 'Hohepa Haloumi' & Zucchini Parcel, Tomato & Basil Confit, Olive Tapenade	17.00

## *Main Event*

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Pan seared Fresh Market Fish, Warm Panzanella Salad, Salsa Verde	33.50
Fresh Crispy Beer Battered Fish, Fries, Seasonal Salad, Tartare Sauce	25.00
Twice Cooked Pork Cheeks, Crispy Sushi Cake, Asian Greens, Oyster Mushrooms, Chilli, Peanut & Pineapple Caramel	32.00
Chargrilled Herb Cured Eyefillet, Crushed New Season Potato & Chorizo, Chargrilled Courgette Ribbons, Roasted Vine Tomato, Cabernet Jus	36.00
Dukkah Crusted Lamb Rump, Feta, Preserved Lemon & Herb Mograbiah, Barbequed Aubergine, Capsicum Petals, Sheeps Yoghurt & Harissa Dressing	33.50
Pan Roasted Honey & Thyme Glazed Chicken Breast, Globe Artichoke, Pancetta, Toasted Corn & Pomegranate Jus	31.00
Garlic & Chilli sauteed Prawns, Tossed Taglioni Pasta, Herbs & 'Village Press' Lime Oil	28.00
Warm Greek Salad, Chargrilled Courgettes, Peppers, Smoked Sundried Tomato, Caramelised Red Onion, 'Telegraph Hill' Olives, Marinated 'Hohepa' Feta	26.00

## *On the side*

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New Season's Potatoes, Chorizo & Salsa Verde	7.50
Summer Greens Sauteed with Lemon, Garlic & Olive Oil	6.50
French Fries with Truffle Aioli	6.50
Tomato & Buffalo Mozzarella, Micro Basil, Aged Balsamico & Pictual Olive Oil	14.00

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## Indulge

'Country Culinaire' Hawke's Bay Ice Cream Trio, Crispy Wafers	14.50
Eton Mess – Layers of Crushed Pistachio Meringue, Berries, Coulis, Lemon Curd Cream	14.50
Tahitian Vanilla & Raspberry Creme Brulee, Hazelnut Tuiles	14.50
Stonefruit Trilogy – Bavarois, Amaretto Infused & Grilled Fruit & Granita of Seasonal Stonefruits	14.50
Mission Tiramisu – Brandy & Espresso soaked Italian sponge, Mascarpone, Chocolate Ganache, Espresso Anglaise	14.50
Rich Chocolate Parcel – Chocolate Shell, Chocolate Mousse, White Chocolate & Raspberry Ice cream	14.50

## Cheeses – Accompanied by Damson Plum Paste, Spiced Stonefruit, Crackers & Seasonal Fruit

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

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 Teas – English Breakfast, Earl Grey, Ginger, Peppermint, Jasmine, Chamomile, Lemongrass & Ginger	4.00

Liqueur Coffees – A double nip of your favourite Liqueur 13.00

Dessert Wines (375ml)	Bottle	Glass
2012 Mission Estate Late Harvest	31.00	
2010 Mission Estate Late Harvest Semillon (750ml bottle)	44.00	8.00
2012 Mission Reserve Noble Harvest	52.00	11.00
2009 Muscat Beaumes de Venise/ Paul Jaboulet	56.00	12.50
2009 Matariki Late Harvest Riesling	54.00	12.50
Mission Port	49.00	9.00

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