



Mission - A History

In 1838 a group of French Missionaries [with the blessing of the Pope] arrived and established a Marist Mission in the north of New Zealand. In 1851 a mission station was established near the Ngaruroro River between Napier and Hastings at Pakowhai. In 1858, the missionaries moved to land they had purchased at Meeanee and a major community was established. A cottage for living quarters was transported from Pakowhai and later a Church, school and study halls were built. Vines were planted to produce both sacramental and table wine. The first record of a commercial sale dates back to 1870 when a parcel of mostly dry reds was sold.

In 1880 a new two storied house costing 2020 pounds and 10 shillings was built, it was known as “Une Grande Maison” or the “Big House” and became the home for the early French Marists for three decades. In 1897 following a disastrous flood, it was realised that the land was subject to periodic flooding and higher land needed to be sought. In 1897 for the total of 10 pounds the 800-acre Mission Estate was purchased from the Tiffen family. The Marist brothers traveled each day from Meeanee to work the new land where a small orchard and some vines were planted. The first grapes were tended on the gently sloping land of the southern spur and the terraced area that is now used as the venue for the annual Mission Concert.

In 1909, Father Smythe decided to move the Mission community and the big house to the present site. In 1910, the Mission building was cut into eleven sections and rolled on logs and pulled by traction engines. The journey took two days. The old Meeanee site became the community Parish and the Church Road site became the centre of wine making activities and the Seminary for training Marist Priests. The English Plane Trees were planted in the driveway in 1911. In 1914, a new stone Gothic Chapel had been erected and the name “Mount St Mary's” replaced “Maryvale”.

In 1930 a contract was let for the construction of a three-story concrete accommodation block. On 2nd February 1931, the students moved into the new building. The next morning 3rd February 1931 at 10.47am, an earthquake measuring 7.9 on the Richter scale struck Hawke's Bay causing serious damage to the entire Mission. Two priests and seven students who were meditating in the stone chapel were killed when it hit. The new accommodation block was fractured and partly collapsed. The students moved elsewhere temporarily, but in February 1932, they returned and set to work to restore the grounds.

A wooden Chapel was built and still exists today and by 1935 there were 80 students in residence. Since 1991, all Seminary students have moved and are now in residence in Auckland.

Today, Mission Estate is New Zealand's oldest winery, with a well-respected reputation in the New Zealand market as a producer of consistent quality, value for money wines. Despite expansion and the adoption of new technologies, The Mission has still retained its personal touch, a character and tradition established over the many decades. The Mission's commitment to the marketing of quality wines has achieved the objective of funding the society's religious works in New Zealand. A truly proud and honorable heritage and one we still enjoy today.



The birthplace of New Zealand wine... since 1851



Begin

Mission Loaf, Village Press Olive Oil, Hohepa Herb Quark, Three Nut Dukkah	8.50
Bruschetta, Tomato, Buffalo Mozzarella & Basil	13.00 3 pieces
Market Soup of the Day	12.00
Cured 'Ora' Salmon, Wasabi & Lime Creme Fraiche, Chilli Pickled Pears, Watercress, Mustard & Miso Vinaigrette	19.00
Horopito rubbed Wild Venison Denver Leg Carpaccio, Damson Plum Viniagrette, Pecorino, Mustard streaks & sauteed Oyster Mushrooms	20.00
Vietnamese Hoisin Duck Rice Paper Rolls, Popcorn Prawns, Nam Jim, Macro Herb Salad	19.00
Sauteed Scallops, Roasted Corn, Tomato & Citrus Vinaigrette, Pea Shoots	22.00
Tasting platter for two – A small tasting each of Sauteed Scallops, Popcorn Prawns, Venison Carpaccio, Cured 'Ora' Salmon & Tomato, Buffalo Mozzarella & Basil Bruschetta	45.00

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Main Event

Market Fish of the Day - Chef's Daily Changing Creation	33.50
Manuka Honey & Thyme Glazed Chicken Breast, Crispy Corn Cake, Globe Artichoke, Pancetta & Pea Shoots, Roasted Capsicum Petals	31.00
Herb Cured Chargrilled Eye Fillet of Beef, Crushed New Season Potato & Chorizo, Confit Vine Tomato, Green Beans, Baby Carrots, Thyme Jus	36.00
Grilled Lamb Short Loin, Goats Cheese, Pinenut & Herb Gnocchi, Courgette Ribbons & Smoked Sundried Tomato, Eggplant Caviar	37.00
Duo of Pork Fillet & Braised Pork Cheek, Crispy Sushi Cake, Asian Greens, Oyster Mushrooms, Peanut, Chilli & Pineapple Caramel	32.00
Baked Haloumi & Zucchini Parcel, Barbequed Aubergine & Peppers, Olive Tapenade, Harissa & Yoghurt Dressing	26.50

On the side

Rocket, Melon & Proscuitto Salad	12.50
New Season's Potatoes, Chorizo & Salsa Verde	7.50
Summer Greens, Sauteed with Lemon, Garlic & Olive Oil	6.50
Shoestring Fries with Truffle Aioli	6.50

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Indulge

Strawberry Assiette - Pistachio Meringue filled with Lemon Curd,
Strawberry Crème Brulee & 'Strawberry' Ice Cream 15.50

Warm Chocolate Fondant, 'White Chocolate & Raspberry' Ice Cream,
Hazelnut Tuille 17.00

Stonefruit Trilogy –Bavarois, Amaretto Infused & Grilled Fruit &
Granita of Seasonal Stonefruits 15.50

Mission Tiramisu – Brandy & Espresso soaked Italian Sponge,
Mascarpone, Chocolate Ganache, Espresso Crème Anglaise 15.50

Crepes filled with Blueberry Compote & Citrus Quark, 'Lemon' Ice Cream 15.50

Espresso Encore – Espresso, Frangelico Liqueur, 'Espresso' Ice cream,
Almond Florentine 17.00

The perfect gift for any occasion - give an evening of pure indulgence
Restaurant Gift Vouchers available

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Cheese

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’ – *Hawkes Bay*

Rich, creamy texture, French style Camembert

‘Origin Earth Sheep Cheddar’ – *Hawkes Bay*

Medium hard cheese, tangy & only slightly salty, lingering creamy finish

‘Hohepa Cumin Gouda’ – *Hawkes Bay*

Traditional Dutch style Gouda, soft texture with subtle cumin flavours

‘Origin Earth Pink & White Terraces’ – *Hawkes Bay*

Combination of two moulds, sticky & pungent, strong marmitey flavour

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Conclude

Espresso Coffee (Single shot) 4.00

Espresso, Long Black, Cappuccino, Mocchaccino,
Latte, Flat White, Hot Chocolate

Double Shot Coffee 4.50

Decaffeinated Coffee 4.50

Soy Milk Coffee 4.50

Selection of Leaf Teas 4.00

English Breakfast, Earl Grey, Ginger, Peppermint, Jasmine Green, Chamomile,
Lemongrass & Ginger

Liqueur Coffee - a double nip of your favourite liqueur 13.00

Liqueurs 9.50

Amaretto, Baileys, Benedictine, Cointreau, Drambuie, Frangelico, Galliano, Grappa,
Grand Marnier, Glayva, Jagermeister, Kahlua, Lemoncello, Midori, Manuka Gold
(Honey Liqueur), Opal Nera, Pear Schnapps, Sambucca, Tia Maria

Dessert Wine [375ml] Glass Bottle

2012 Mission Estate Late Harvest 31.00

2010 Mission Estate Late Harvest Semillon (750ml bottle) 8.00 44.00

2012 Mission Reserve Noble Harvest 52.00 11.00

2009 Muscat Beaumes De Venise Paul Jaboulet 12.50 56.00

2009 Matariki Late Harvest Riesling 12.50 54.00

Port/Sherry Glass Bottle

Mission Port 9.00 49.00

Taylors Ruby 10.50 88.00

Taylors Tawny 10.50 88.00

Dow's - 10 yr old 13.00 160.00

Taylors - 20 yr old 25.00 260.00

Lustau Pedro Ximenez Sherry 9.50

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