



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 57 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

House Spiced Nuts & Olives	6.00
Mission House Loaf, Matapiro Olive Oil, Tomato Tapenade, Dukkah	9.00
Fig & Caramelised Onion Foccacia, Whipped Blue Cheese Butter, Olive Oil	10.00
Chefs Market Soup	13.50
Duck Liver Parfait, Raspberry Caramelised Onions, Cornichons, Toasted Bread	20.00
Hohepa Twice Baked Blue Cheese Soufflé, Saffron Onions, Walnut Praline, Shaved Fennel	18.00
Hawke's Bay Beef Tartare, Blackened Chilli, Lavosh, Egg Yolk & Sumac	19.00
Braised Octopus, Potato, Chorizo, White Anchovy, Salted Lemon, Paprika Aioli	21.00
Market Fish Sashimi, Waikanae Crab Remoulade, Pickled Cucumber, Daikon & Ginger Salad	22.00
Tua Tua & Pork Belly Risotto, Confit Garlic, Tomato & Parsley	20.50
Tasting Platter for Two - A small tasting each of the following - Duck Liver Parfait, Market Fish Sashimi & Crab Remoulade Hawke's Bay Beef Tartare, Braised Octopus	49.50

The birthplace of New Zealand wine... since 1851



Main Event

Chef's Market Fish	35.00
Rosemary Cured Beef Eye Fillet, Potato Rösti, Roasted Garlic Purée, Oxtail Jus & Parmesean	38.50
Seared Spiced Hawke's Bay Lamb Loin, Moroccan Spiced Cabbage, Caraway Labna, Spiced Chickpea, Mint Yoghurt & Salted Lemon	39.00
Honey Glazed Fig, Baby Beetroot & Golden Raisin Tartlet, Buffalo Curd & Rocket	31.00
Seared Pork Fillet, Braised Pork Cheek Cannelloni, Mushroom Fricassée Porcini, Taleggio Cream, Toasted Buck Wheat	34.50
Honey & Pistachio Glazed Chicken Breast, Parsnip Scordalia, Shaved Fennel & Orange	33.50

On the side

Braised Beef Yorkshire Puddings, Horseradish Creme Fraiche, Crisp Sage	12.50
Duck Fat Potatoes, Chilli & Mint Yoghurt, Orange Rind	9.50
Steamed Market Vegetables, Herbed Butter	7.50
Shoestring Fries, Truffle Aioli	7.50

The birthplace of New Zealand wine... since 1851



Indulge

Bailey's Irish Cream Creme Brûlée, Honey Biscuit, Whipped Cream, Coffee Bean Grounds	15.50
Warm Dark Chocolate Fondant, Red Wine Poached Pear, Syrah Sorbet, Claret Gel	17.50
Vanilla Bean Panna Cotta, Apricot Mousse, Black Doris Plum Jelly, Passionfruit Macaroon	15.50
Coconut Almond Tart, Peach & Whiskey Conserve, Amaretti Biscuits, Lemongrass Ice Cream	15.50
Mission Tiramisu - Italian Sponge, Brandy & Espresso, Mascarpone, Chocolate Ganache, Espresso Anglaise	15.50
Espresso Encore – Espresso, Macadamia Liqueur, Vanilla Bean Ice Cream, Biscotti	17.50

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

The birthplace of New Zealand wine... since 1851



Cheese

“Over The Moon” OMG Triple Cream Brie – Voluptuous & creamy, soft & rich with a luscious buttery flavour

“Kapiti Kikorangi” Creamy Blue (Kapiti Coast) – Smooth and creamy with a delicate blue veining, this versatile cheese has a fine texture and a savoury flavour

“Over The Moon” Southern Cross – Semi hard with a firm dry rind and ivory-cream body, nutty aroma with a sweet and nutty flavour

“Over The Moon” Black Truffle Brie – Triple Brie with a layer of dark truffle paste, a rich musky aroma & earthy flavour

Selection of any three of the above cheeses	33.00
Single serve of any one cheese	15.50

Boutique Cheeses, are served accompanied by Spiced Fig Salami, Fresh Fruit, Crackers & Lavosh

The birthplace of New Zealand wine... since 1851



Conclude

Vittoria Espresso Coffee (single) - Espresso, Long Black, Cappuccino, Mocchacino, Latte, Flat White		4.50
Hot Chocolate, Chai Latte		4.20
Decaffeinated Espresso Coffee (single)		4.50
Soy Milk Espresso Coffee (single)		4.50
La Maison Du Thé hand crafted Leaf Tea - English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Lemon & Ginger, Darjeeling		4.00
Liqueur Coffee - a double nip of your favourite liqueur		13.00
Liqueurs		9.50
Amaretto, Baileys, Benedictine, Cointreau, Drambuie, Frangelico, Galliano, Grand Marnier, Glayva, Jägermeister, Kahlua, Lemoncello, Midori, Manuka Gold - Honey Liqueur, Pear Williams Schnapps, Sambuca, Tia Maria		
Digestives, Cognac & Armagnac – please ask for our selection		
Dessert Wine (375ml)	Bottle	Glass
2017 Mission Estate Late Harvest Riesling	38.00	8.50
2012 Mission Reserve Noble Harvest	52.00	12.50
2013 Muscat Beaumes De Venise Paul Jaboulet	56.00	12.50
Port/Sherry	Bottle	Glass
Mission NV Port	49.00	9.00
Dow's White Port	80.00	9.50
Taylors – 10 yr. old	160.00	13.00
Graham's – LBV 2009	180.00	16.00
Taylors – 20 yr. old	260.00	25.00
Lustau Pedro Ximenez Sherry - Spain		12.50

The birthplace of New Zealand wine... since 1851