



MISSION
ESTATE WINERY
RESTAURANT

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 1919. 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



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BEGIN

House Spiced Nuts & Olives * + vg	6.00
Mission House Loaf, Selection of Housemade Dips	10.50
Market Soup of the Day	13.50
Grilled Haloumi, Sous Vide Fennel, Tomato Water, Raisin Chutney, Basil vg*	19.00
Braised Beef Cheek, Chicken Broth, Soba Noodles, Spring Onion, Shitake, Soft Egg +*	21.00
Seared Prawns, Barley Ragout, Remoulade, German Rye Crouton +	22.00
Salt & Pepper Squid, Nashi Pear Salad, Cashew Nuts Harissa & Citrus Dressing, +	22.00
Tasting Platter for Two, a small tasting each of – Grilled Haloumi, Sous Vide Fennel Braised Beef Cheek Seared Prawns Salt & Pepper Squid Market Soup	52.50

*Gluten Free *, Dairy Free +, Vegetarian vg
It may be possible to substitute or omit elements in dishes to accommodate dietaries, Please ask*

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MAIN EVENT

Market Fish, Lentil Croquette, Riata, Spinach	36.50
Beef Eye Fillet, Smoked Potato Cake, Braised Cabbage, Eggplant Aioli, Mustard Cream *	39.50
Lamb Shoulder Roulade, Creamed Potato, Salsa Verde, Braised Shallots	38.00
Open Vegetable Lasagne, Grilled Vegetables, Rocket Pesto, Blue Cheese Bechamel *	33.00
Grilled Pork Sirloin, Scallop & Chive Dumpling, Carrot & Anise Purée, Hasselback Potato *	38.50
Apricot & Walnut Stuffed Chicken Breast, Cassolette, Crisp Proscuitto, Swede Emulsion *	35.50
Confit Duck Leg, Duck Liver Parfait, Cauliflower Tempura, Mulled Cranberry & Orange, Pumpkin & Miso Purée	38.50

ON THE SIDE

Roasted Beetroot, Whipped Feta, Pickled Baby Beets, Coriander, Cacao Nibs * vg	10.50
Duck Fat Roast Kumara, Orange & Tarragon Mayonnaise, Fennel Seed Dukkah * +	10.50
Steamed Market Vegetables, Herbed Butter * vg	8.50
French Fries, Aioli * + vg	8.50

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INDULGE

New Zealand Chef's Selection Ice Cream Trio *	15.00
Chocolate Fondant, Dulce de Leche, Raspberry Sorbet, White Chocolate Soup, Salted Pretzel & Lime	18.50
Vanilla Crème Brûlée, Rhubarb, Citrus Shortbread	16.50
Banana & Hazelnut Tart, Frangelico Jelly, Cream, Meringue	16.50
Apple & Hibiscus Crumble, Vanilla Anglaise, Apple Textures	16.50
Mission Tiramisu – Sponge, Brandy, Espresso, Mascarpone, Espresso Anglaise	16.50
Espresso Encore – Espresso, Macadamia Nut Liqueur, Vanilla Bean Ice Cream, Biscotti	18.50

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

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CHEESE

Selection of all five cheeses	55.00
Selection of any four cheeses	49.00
Selection of any three cheeses	41.00
Selection of any two cheeses	32.00
Single serve of any one cheese	16.50

Accompanied by Mission Figlets, Quince Paste, crisp Sea salt Lavosh

Manchego – La Mancha - Spain – A firm, compact cheese made only from whole sheep’s milk from the Manchega breed. The cheese has a buttery texture and well developed sweet and zesty flavour.

Brie de Moutere – Little River Estate – Waikato - This cow’s milk brie has a buttery texture and balanced earthy flavour from the rind.

Vintage Waikato – Mercer Cheese - North Waikato – this cow’s milk cheese is a two year old Gouda style made with spring milk. A firm, dense texture & rich, bright and herbaceous flavour with a sweet finish.

Peninsula Blue – Barrys Bay - Canterbury - A Blue Cheese, made in the Akaroa Harbour in the same spot for over 100 years. Based originally on Stilton but with a denser texture and mineral notes.

Galactic Gold - Over The Moon Dairy - South Waikato - From a boutique factory, based in the lush dairying region of South Waikato, this washed rind cheese is a showstopper with a vibrant orange rind and piquant flavour.

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CONCLUDE

Vittoria Espresso Coffee (single) - Espresso, Long Black, Cappuccino, Mochaccino, Latte, Flat White		4.50
Hot Chocolate, Chai Latte		4.20
Decaffeinated		.50
Soy Milk		.50
La Maison Du Thé hand crafted Leaf Tea - English breakfast, Earl Grey, Peppermint, Green, Chamomile, Lemon & Ginger		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, Pear Williams Schnapps, Sambuca, Tia Maria		
Digestives, Cognac & Armagnac – please ask for our selection		
Dessert Wine (375ml)	Bottle	Glass
2018 Mission Estate Late Harvest Riesling	38.00	9.50
2012 Mission Reserve Noble Harvest	52.00	13.50
2014 Muscat Beames De Venise Paul Jaboulet	56.00	13.50
Port/Sherry	Bottle	Glass
Mission NV Port	49.00	9.00
Dow's White Port	80.00	12.00
Taylors – 10 yr old	160.00	13.00
Graham's – LBV 2012	180.00	16.00
Taylors – 20 yr old	260.00	25.00
Lustau Pedro Ximenez Sherry - Spain		12.50

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