



Garlic, Herb & Cheese Baguette	6.00
Mission House Loaf, Matapiro Olive Oil, Tomato Tapenade, Dukkah	9.00
House Spiced Nuts & Olives	5.00

## *Begin*

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Chef's Market Soup	13.50
Duck Liver Parfait, Raspberry Caramelised Onions, Cornichons, Toasted Bread	20.00
Hawke's Bay Beef Tartare, Blackened Chilli, Lavosh, Egg Yolk & Sumac	19.00
Hohepa Twice Baked Blue Cheese Soufflé, Saffron Onions, Walnut Praline, Shaved Fennel	18.00
Braised Octopus, Potato, Chorizo, White Anchovy, Salted Lemon, Paprika Aioli	21.00
Market Fish Sashimi, Waikanae Crab Remoulade, Daikon & Ginger Salad, Pickled Cucumber	23.00
Tua Tua & Pork Belly Risotto, Confit Garlic, Tomato & Parsley	20.50

## *Main Event*

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Fresh Crispy Beer Battered Fish, Fries, Seasonal Salad, Tartare Sauce	28.50
Seared Market Fish, Caponata, Salted Cod Purée, Terra Sancta Olive Oil, Kaffir Lime & Chilli Pearls	35.00
Rosemary Cured Beef Fillet, Potato Rösti, Roasted Garlic Purée, Oxtail Jus & Parmesean	38.50
Braised Lamb Shank, Bacon, Truffle & Brioche Dumpling, Fennel & Nutmeg Sausage	37.00
Honey Glazed Fig, Baby Beetroot & Golden Raisin Tartlet, Buffalo Curd & Rocket	31.00
Slow Roasted Pork Belly, Onion Soubise, Black Pudding & Apple Puree, Braised Barley	34.50
Honey & Pistachio Glazed Chicken Breast, Parsnip Scordalia, Shaved Fennel & Orange	33.50

## *On the side*

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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

*Antipasto Platter (available before 11:30am or after 2:30pm) \$50.00*

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

## *Indulge*

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New Zealand Chef's Selection Ice Cream Trio	15.00
Dark Chocolate Parcel - Rich Dark Chocolate Shell, Frozen Mousse, White Chocolate & Raspberry Ice Cream	17.00
Bailey's Irish Cream Creme Brûlée, Honey Biscuit, Whipped Cream, Coffee Bean Grounds	15.50
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

## *Cheeses*

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### **Boutique Cheeses, accompanied by Spiced Fig Salami, Fresh Fruit, Crackers & Lavosh**

<b>Selection of any three of the cheeses</b>	<b>33.00</b>
<b>Single serve of any one cheese</b>	<b>15.50</b>

“Over The Moon” OMG Triple Cream Brie – Voluptuous & creamy, soft and 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

## *Conclude*

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Vittoria Espresso Coffee (Single) - Espresso, Long Black, Latte, Cappuccino, Mocchacino, 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

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