



MISSION  
ESTATE WINERY  
RESTAURANT

Garlic, Herb & Cheese Baguette 7.00  
House Spiced Nuts & Olives \* + vg vegan 6.00  
Mission House Loaf, Housemade Butters & Dips 10.50

## BEGIN

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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, Harissa & Citrus Dressing, Cashew Nuts + 22.00

## MAIN EVENT

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Fresh Beer Battered Fish, Steak Fries, Seasonal Salad, Gribiche + 29.50

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 \*vg 33.00

Grilled Pork Sirloin, Scallop & Chive Dumpling, Carrot & Anise Purée, Hasselback Potato \* 38.50

Apricot & Walnut stuffed Chicken Breast, Cassolette, Crisp Prosciutto, Swede Emulsion \* 35.50

Confit Duck Leg, Duck Liver Parfait, Mulled Cranberry & Orange, Cauliflower Tempura,  
Pumpkin & Miso Purée 38.50

## ON THE SIDE

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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

*Gluten Free \*, Dairy Free +, Vegetarian vg*  
*It may be possible to substitute or omit elements in dishes to accommodate dietaries, please ask*  
*Antipasto Platter (available before 11:30am or after 2:30pm only) \$50.00*

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