

mission

SATURDAY BRUNCH MENU 10am-3pm

10 - 15

Organic muesli with poached berries & greek style yoghurt **10**

Baked semolina with caramelized poached pear, cinnamon & roasted coconut threads **10**

Parmesan polenta with gorgonzola & slow roasted tomatoes **12**

Scrambled eggs with braised field mushrooms & sage **13**

Baked eggs with chorizo sausage & ras el hanout **13**

Savoury 'tarte tatin' with caramelised onion, slow roasted tomato, black olives & Woodside chèvre **14**

2 free range poached or fried eggs with spinach, crispy bacon & baked tomato with herbs & garlic **15**

Zucchini fritters with poached egg, tomato & crispy prosciutto **15**

Robust sandwiches on panini bread **12**

Fried egg & crispy bacon with house made tomato relish

Avocado, roasted Mediterranean vegetables, provolone & rocket pesto

Lamb, haloumi, chargrilled vegetables, mint & lemon oil

Chicken, avocado, crispy bacon, baby cos & herb mayonnaise

Minute steak sandwich with caramelized onions, roast tomatoes, watercress & aioli

15 - 22

Salad of beetroot with goat's curd, cumin, orange & toasted walnuts **15**

Smoked trout salad with kipfler potato, preserved lemon, capers, pistachio & horseradish cream **17**

Slow cooked leek flan with roast vegetable salad **17**

Prawn risotto with fennel, lemon & dill **20**

Housemade Mediterranean lamb pie, smashed peas & tomato relish **22**

Extras **3**

- crispy bacon ■ spicy sausage ■ prosciutto ■ baked tomatoes with herbs & garlic ■
- sage sautéed mushrooms ■ wilted English spinach ■ Woodside goat's curd ■ avocado ■

Sides

Chargrilled bread with virgin olive oil **3**

Mixed leaf salad **6**

Fat chips with garlic aioli **7**

8 - 12

Churros – Spanish pastry with thick hot chocolate **8**

Rhubarb strudel with vanilla custard **12**

Caramelised oranges & almond tart with mascarpone **12**

Apple 'tarte tatin' with vanilla bean ice cream **12**

Mission has a full bar available, including beer, spirits and cocktails.