

# mission

RESTAURANT & BAR

## BRUNCH MENU

SATURDAY

### BRUNCH

Ciabatta toast with a choice of two of the following; Pear & star anise jam, rhubarb & pear jam, lemon curd & orange marmalade **7**

Granola with poached pear & Greek style yoghurt **10**

Grilled haloumi with avocado, tomato & mint on ciabatta toast **15**

Roast field mushroom bruschetta with rosemary & marinated feta **15**

Two free range eggs any style with zucchini fritters, crispy bacon & ciabatta toast **16**

Baked eggs with dry aged chorizo & peperonata **19**

Scrambled eggs with citrus cured salmon & wilted spinach **19**

### EXTRAS

Crispy bacon **3**, Veal sausage **4**, baked field mushrooms **5**, spinach **4**, citrus cured salmon **5**, grilled tomato **3**

### SANDWICHES

TOASTED SEEDED TURKISH BREAD WITH HOUSE MADE CONDIMENTS

Piri-piri roasted chicken w/ roasted corn, watercress & aioli **13**

Chargrilled Mediterranean vegetables w/ rocket, haloumi & basil pesto **13**

Minute steak w/ caramelised onion, cheddar cheese & capsicum jam **13**

Crispy bacon and egg w/ tomato, rocket & house made barbecue sauce **13**

Balsamic braised corn beef w/ provolone, dijon mustard, tomato & pickled coleslaw **13**

Smoked trout sandwich with crispy prosciutto, horseradish & watercress **13**

Cumin spiced lamb burger w/ pickled vegetables, cheddar cheese & minted yoghurt **14**

### TAPAS

Baked olives, caperberries & chilli spiced nuts **8**

Crostini with grilled haloumi, tomato & capsicum jam **11**

Roasted field mushrooms with manchego, garlic & rosemary **12**

Piquillo peppers filled with smoked trout, horseradish & prosciutto **15**

### ENTREE

Tomato gazpacho with heirloom tomato salad, goat's curd & tahini **16**

Confit quail & chicken terrine with spiced peach chutney **19**

Vodka & beetroot cured salmon with pickled beets, pecans & spiced labna **19**

### MAIN

Orecchiette with broccolini, capers, toasted bread crumbs & chilli **23**

Slow roasted milk fed suffolk lamb shoulder with green cardamom, chilli & tahini **29**

Chargrilled scotch fillet with roast field mushrooms, cavolo nero & "Café de Paris" butter **32**

Pan-roasted kingfish with braised witlof, salsa verde, pine nuts & Jerusalem artichoke chips **32**

### SIDES

Piadina - Housemade Italian flat bread with olive oil **6**

Fat chips with aioli **8**

Italian greens with chilli & garlic **8**

Rocket, peach, parmesan & walnut salad **10**

### DESSERT

Chocolate hazelnut brulee, Italian meringue, caramel fudge ice cream & almond biscuit **14**

Twice cooked flourless chocolate soufflé with caramelised prunes & blood orange sorbet **14**

Apricot cheesecake with gingerbread & raspberry ripple **14**

Passionfruit parfait with poached strawberries & crispy puff pastry **14**

Affogato – housemade vanilla bean icecream, espresso, biscotti & frangelico **17**