

mission
RESTAURANT & BAR

TAPAS

- Baked olives, caperberries & chilli spiced nuts **8**
- Fried polenta chips with aioli **10**
- Roasted field mushrooms with rosemary & balsamic **11**
- Crostini with white anchovy, tomato & parsley **12**
- Salt cod & potato croquettes with garlic aioli **14**
- Piquillo peppers with confit tuna, capers and mascarpone **15**

ENTREE

- Chicken liver parfait with caramelised onion jam & chargrilled bread **17**
- Baby beetroot salad with skordalia, watercress, avocado & tahini **17**
- Roast tomato tart with caramelised balsamic onions & Woodside Chevre **18**
- Citrus cured salmon salad with fennel, orange & honey mustard dressing **19**

MAIN

- Orecchiette pasta with broccolini, capers, toasted bread crumbs & chilli **23**
- Veal, sage & lemon pie with smashed peas **27**
- Slow roasted lamb shoulder with green cardamon, chilli & tahini **29**
- Crispy piri piri chicken with caramelised carrot, ginger & chilli **30**
- Scotch fillet with roast field mushrooms & blue cheese & walnut butter **31**
- Chermoula baked fish with pinenuts, raisins, parsley & preserved lemon **31**

SIDES

- Piadina - Housemade Italian flat bread with olive oil **6**
- Fat chips with aioli **8**
- Caramalised carrot with ginger & chilli **8**
- Rocket, grape, parmesan & walnut salad **10**

DESSERT

- Vanilla bean pannacotta with gingerbread crumbs & vanilla poached pear **14**
- Chocolate hazelnut brulee, Italian meringue, caramel fudge ice cream & biscotti **14**
- Passionfruit & kiwifruit Eton mess **14**
- Cherry & chocolate brownie fool with raspberry ripple **14**
- Affogato – housemade vanilla bean icecream, espresso, biscotti & frangelico **17**
- Ashcroft cheddar & dolce latte gorgonzola with fresh pear & housemade capsicum jam **17**

Mission Restaurant Bar is included in the 2011 SMH GOOD FOOD GUIDE

COCKTAILS

KIR ROYALE 14

Champagne & Cassis

NEGRONI 14

Campari, gin & sweet vermouth

MARGUERITA 14

Tequilla, Cointreau, fresh lemon & lime

MARTINI 14

Gin or vodka & dry vermouth

ESPRESSO MARTINI 14

Espresso, Tia Maria & vodka

CAPRIOSKA 14

Vodka, fresh lime, mint & sugar syrup

BLOODY MARY 14

Vodka, spicy tomato juice & celery

COSMOPOLITAN 14

Vodka, Cointreau, cranberry, fresh lime

MANHATTAN 14

Bourbon, sweet vermouth, Angostura bitters

MOJITO 14

Bacardi, fresh lime, mint & soda

WHITE LADY 14

Gin, Cointreau & fresh lemon

BRANDY ALEXANDER 14

Brandy, Tia Maria & cream

MEXICAN MULE 14

Tequila, Tia Maria, Lime & Ginger Ale

BEER

Boags Premium Light (Tas) 6

Boags Premium (Tas) 7

Pigs Fly Pilsner (NSW) 7

Coopers Pale Ale (SA) 7

Peroni (Italy) 7

Little Creatures Pale Ale (WA) 8

DRINKS

Genovese coffee 3.50

Hot chocolate 3.50

Soft drinks 3.50

Toby's Estate tea 4

Chai tea 4

Iced coffee 6

Iced chocolate 6

Parker's organic juice – orange, sparkling apple & lime, ginger ale, sparkling guava & cranberry 4.50

Mineral water 5

CHAMPAGNE / SPARKLING

N/V J.De Telmont Grande Reserve Brut (Champagne France) **100**

N/V Pascal Pibaleau Touraine (Loire Valley France) **11 / 52**

N/V Brown Brothers Prosecco (King Valley VIC) **8 / 40**

N/V 42° South Premier Cuvee (Cambridge TAS) **45**

WHITE WINE

2009 Frogmore 'FGR' Riesling (Cambridge Tas) **9 / 44**

2010 Harewood Estate Reisling (Great Southern WA) **8 / 38**

2010 Three Ponds Verdehlo (Hunter Valley NSW) **8 / 40**

2008 Yealands Gewürztraminer (Marlborough NZ) **8 / 39**

2010 Margan Semillon (Hunter Valley NSW) **8 / 40**

2009 Casa Petra Pinot Grigio (Venezia Italy) **8 / 40**

2009 Pebble Bay Pinot Gris (Marlborough NZ) **9 / 45**

2009 Setanta Sauvignon Blanc (Adelaide Hills) **43**

2010 Yealands Sauvignon Blanc (Marlborough NZ) **9 / 45**

2010 Picardy Semillon Sauvignon Blanc (Pemberton WA) **10 / 49**

2009 Coates Semillon Sauvignon Blanc (Adelaide Hills SA) **42**

2008 Preveli Chardonnay (Margaret River WA) **9 / 41**

2010 Spring Seed Wine Co Unwooded Chardonnay (McLaren Vale SA) **8 / 39**

RED WINE

2009 Yelland & Papps Grenache Rose (Barossa SA) **8 / 40**

2009 Tomero Rosado (Mendoza Argentina) **9 / 46**

2008 42° South Pinot Noir (Cambridge TAS) **9 / 48**

2008 Yealands Way Pinot Noir (Central Otago NZ) **56**

2005 Hirsch Hill Merlot (Yarra Valley VIC) **9 / 48**

2006 Thompson Estate 'Locum' Cabernet Merlot (Margaret River WA) **8 / 40**

2008 Galli Estate Shiraz Viognier (Heathcote VIC) **9 / 42**

2009 Mission Estate Syrah (Hawkes Bay NZ) **9 / 44**

2009 Whicher Ridge Cabernet Sauvignon (Margaret River WA) **59**

2009 Skimstone Barbera (Mudgee NSW) **46**

2008 Farnese Sangiovese (Ortona Italy) **7 / 34**

2007 Coates Syrah Cabernet (McLaren Vale SA) **53**

2009 Tomero Malbec (Mendoza Argentina) **50**

2008 Nero d'Avola (Sicily Italy) **50**

2007 Pomaine Le Colombier (Southern Rhone) **55**

DESSERT WINE

2008 Capercaillie Dessert Gerwurtztraminer 375ml (Hunter Valley NSW) **11 / 34**

2006 Wellington Iced Riesling 375 ml (Cambridge Tas) **12 / 38**