

mission

RESTAURANT & BAR

SATURDAY BRUNCH

- Bowl of hot chocolate & sweet treat **7**
- Freshly baked sweet or savory Italian style focaccia **8**
- Berkshire pork sausage rolled in crisp pastry with tomato & fennel relish **8**
- Polenta porridge with poached fruits **12**
- Muesli with earl grey prunes & Greek style yoghurt **12**
- Two free range eggs any style with mushrooms & sage on ciabatta toast **13**
- Zucchini fritters with poached egg, tomato & crispy bacon **15**

EXTRAS 3

Crispy bacon, Berkshire pork sausage, sage sautéed mushrooms, Italian spinach, Woodside goat's curd

ROBUST SANDWICHES & LIGHT SNACKS

- Grilled steak with dijon mustard & watercress **13**
- Slow cooked pork with jalapeño relish & rocket **13**
- Roast chicken with baby cos & aioli **13**
- Tuna with capers, watercress, tomato & mayonnaise **13**
- Housemade piadina with prosciutto, rocket & taleggio **13**
- Housemade piadina with tomato, basil & mozzarella **13**
- Pork & veal meatballs with tomato sugo **13**
- Mission herb spiced burger with leaf salad and your choice of blue, taleggio or cheddar cheese **14**

LUNCH MENU

7 — 18

- Chilli spiced nuts **7**
- Fried salt & vinegar potatoes **7**
- Mediterranean olives, anchovies & caperberries **7**
- Pearl barley & roast vegetable salad **14**
- BBQ baby octopus with radish & cucumber salad **15**
- Pork terrine, sticky pork croquettes, cornichons & celery heart **16**
- Smoked trout salad with pancetta, soft boiled egg, watercress & fresh horseradish **17**
- Kingfish carpaccio with blood orange & campari **18**
- Pork & veal polpette with tomato & fennel sugo **18**

22 — 29

- Orecchiette pasta with broccoli, ricotta & chilli **22**
- House made chicken, pancetta and eschalot pie with buttered brussel sprouts **24**
- Herbed mackerel with tomato, cucumber & olive salad **27**
- Pan fried pork neck with paprika, grilled fennel & salsa verde **27**
- Beef striploin with sautéed Italian greens & rosemary pecorino butter **29**

DINNER

7 — 12

- Chilli spiced nuts **7**
- Mediterranean olives, anchovies & caperberries **7**
- Fried salt & vinegar potatoes **7**

14 — 18

- BBQ baby octopus with radish & cucumber salad **14**
- Pearl barley & roast vegetable salad **15**
- Pork terrine, sticky pork croquettes, cornichons & celery heart **16**
- Kingfish carpaccio with blood orange, fennel & campari **18**
- Pork & veal polpette with tomato & fennel sugo **18**

22 — 29

- Orecchiette with broccoli, ricotta & chilli **22**
- Herbed mackerel with tomato, cucumber & olive salad **27**
- Pan fried pork neck with grilled fennel & salsa verde **27**
- Pici – hand rolled pasta with duck ragu **28**
- Grilled lamb cutlets with spring vegetables & salmoriglio **28**
- Beef striploin with sautéed Italian greens & rosemary pecorino butter **29**

SIDES

- Fat chips with garlic aioli **7**
- Buttered Brussel sprouts **7**
- Cauliflower au gratin **7**
- Mixed leaf salad **7**
- Piadina - Housemade Italian flat bread with olive oil **3**

DESSERT

- Old English cherry trifle **13**
- Chocolate tart with cherry granita **13**
- Baked goat's curd cheesecake with earl grey prunes **13**
- Gratin di fragole allo zabaione - grilled strawberries with Italian custard **13**
- Affogato – housemade vanilla icecream, espresso, biscotti & frangelico **16**

Fully licensed and BYO wine welcome.

Mission & NG Art Gallery are also available for functions. Enquire within.

Trading hours: 11am - 10pm Tuesday to Friday
9am - 11pm Saturday

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www.missionbar.com.au | www.ngart.com.au