



MISSION
ESTATE WINERY



Mission - A History SINCE 1851

In 1838 a group of French Missionaries [with the blessing of the Pope] arrived and established a Marist Mission in the north of New Zealand. In 1851 a mission station was established near the Ngaruroro River between Napier and Hastings at Pakowhai. In 1858, the missionaries moved to land they had purchased at Meeanee and a major community was established. A cottage for living quarters was transported from Pakowhai and later a Church, school and study halls were built. Vines were planted to produce both sacramental and table wine. The first record of a commercial sale dates back to 1870 when a parcel of mostly dry reds was sold.

In 1880 a new two storied house costing 2020 pounds and 10 shillings was built, it was known as “Une Grande Maison” or the “Big House” and became the home for the early French Marists for three decades. In 1897 following a disastrous flood, it was realised that the land was subject to periodic flooding and higher land needed to be sought.

In 1897 for the total of 10 pounds the 800-acre Mission Estate was purchased from the Tiffen family. The Marist brothers traveled each day from Meeanee to work the new land where a small orchard and some vines were planted. The first grapes were tended on the gently sloping land of the southern spur and the terraced area that is now used as the venue for the annual Mission Concert.

In 1909, Father Smythe decided to move the Mission community and the big house to the present site. In 1910, the Mission building was cut into eleven sections and rolled on logs and pulled by traction engines. The journey took two days.

The old Meeanee site became the community Parish and the Church Road site became the centre of wine making activities and the Seminary for training Marist Priests. The English Plane Trees were planted in the driveway in 1911. In 1914, a new stone Gothic Chapel had been erected and the name “Mount St Mary's” replaced “Maryvale”.

In 1930 a contract was let for the construction of a three-story concrete accommodation block. On 2nd February 1931, the students moved into the new building. The next morning 3rd February 1931 at 10.47am, an earthquake measuring 7.9 on the Richter scale struck Hawke's Bay causing serious damage to the entire Mission. Two priests and seven students who were meditating in the stone chapel were killed when it hit. The new accommodation block was fractured and partly collapsed. The students moved elsewhere temporarily, but in February 1932, they returned and set to work to restore the grounds.

A wooden Chapel was built and still exists today and by 1935 there were 80 students in residence. Since 1991, all Seminary students have moved and are now in residence in Auckland.

Today, Mission Estate is New Zealand's oldest winery, with a well-respected reputation in the New Zealand market as a producer of consistent quality, value for money wines. Despite expansion and the adoption of new technologies, The Mission has still retained its personal touch, a character and tradition established over the many decades. The Mission's commitment to the marketing of quality wines has achieved the objective of funding the society's religious works in New Zealand. A truly proud and honorable heritage and one we still enjoy today.



The birthplace of New Zealand wine... since 1851





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Begin

Mission Mini Loaf Village Press Olive Oil & Dips	8.50
Avocado, Feta Cheese, Garlic & Confit Capsicum Bruschetta	10.50
Soup of the Day	12.00
Hot Smoked King Salmon, New Potato, Caper & Tomato Salad, Horseradish Crème Fraiche	19.00
<i>Recommended wine – Mission Estate Chardonnay</i>	
Seared Denver Leg of Venison, Moroccan Spiced Baba Ganoush, Sour Cherry Chutney, Aromatic Dukkah	21.00
<i>Recommended wine – Mission Reserve Syrah</i>	
Anise Roasted Duck Salad, Dressed Leaves, Cranberries, Pine Nuts, Spiced Tomato Tapenade	17.50
<i>Recommended wine – Mission Reserve Pinot Noir</i>	
Honey & Soy Marinated Yellow Fin Tuna , Lightly Seared, Carpaccio of Cucumber, Coconut Dressing & Crispy Shallots	20.00
<i>Recommended wine – Mission Estate Rosé</i>	
Marinated Black Tiger Prawns, Marinated Artichokes, Mixed Leaves, Lemon Oil Vinaigrette	18.00
<i>Recommended wine – Mission Estate Pinot Gris</i>	
Slow Roasted Tomato & Red Onion Tart, Crumbled Goats Cheese, Dressed Rocket Salad	16.50
<i>Recommended wine – Mission Reserve Viognier</i>	
Taster Plate for Two	43.00
A small tasting of Seared Venison, Honey & Soy marinated Yellow Fin Tuna, Hot Smoked Salmon, Anise Roasted Duck & Soup Shooters	
Sorbet Refresher	5.00

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Main Event

Fresh Fish of the Day	33.50
Char Grilled Short Loin of Hawke's Bay Lamb, Herb & Wholegrain Mustard Gnocchi, Cherry Tomatoes & Zucchini	35.50
<i>Recommended wine – Mission Reserve Cabernet Franc</i>	
Roasted Fillet of Herb Cured Beef , Parmesan & Thyme Potato Gratin, Artichoke & Pancetta	36.00
<i>Recommended wine – Mission Jewelstone Cabernet Sauvignon</i>	
Pan Seared & Roasted Duck Breast, Saute of Kol Rabi & Fennel, Blueberry & Pink Peppercorn infused Jus	34.00
<i>Recommended wine – Mission Reserve Syrah</i>	
Oven Roasted Chicken Supreme, Green Olives, French Red & Wild Rice with Caper & Oregano, Red Wine Vinaigrette	30.00
<i>Recommended wine – Mission Reserve Chardonnay</i>	
Seared Fillet of King Salmon, Chilli Potatoes & Corn, Cucumber & Mint Riata	30.00
<i>Recommended wine – Mission Reserve Pinot Gris</i>	
Saffron Lasagnette, Char grilled Mediterranean Vegetables, Rocket Pesto & Parmesan, stuffed Courgette Flower	26.50
<i>Recommended wine – Mission Reserve Viognier</i>	

with

Cesar Salad - Iceberg Lettuce, White Anchovy, Croutons, Bacon Lardons & Caesar Dressing	12.50
Saute Potatoes, Olives & Rosemary	6.50
Steamed Seasonal Vegetables	6.50
Seasoned Fries - Roasted Lime Aioli	6.50

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Indulge

Lemon Curd Baked Cheesecake Fresh Cherries & 'Lemon' Ice Cream	15.50
Apricot & Almond Tart Fresh Stonefruit, Apricot Coulis & 'Vanilla Bean' Ice Cream	15.50
Summer Pudding Brioche & Berries stacked with Raspberry Anglaise, Pink & Green Floss	15.50
Mission Tiramisu Brandy & Espresso soaked Italian Sponge, Mascarpone, Chocolate Ganache, Espresso Crème Anglaise	15.50
Peach Melba Crème Brulee Fresh Stonefruit & Berries, Vanilla Shortbread	15.50
Espresso Encore Espresso, Frangelico Liqueur, 'Espresso' Ice Cream, Biscotti	17.00
Warm Chocolate Moelleux Cake 'Orange & Cardamom' Ice Cream, Fresh Fruit	17.00

One account per table please
15% surcharge applicable on Public Holidays

The perfect gift for any occasion
Give an evening of indulgence – Restaurant gift vouchers available

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Cheese

Served with Crackers, Balsamic Figs, Muscatels & Nuts

'Over the Moon' Creamy Blue 15.50

Creamy Blue made with local Waikato cow's milk by a unique recipe like no other. The result is a creamy body and open texture, with blue veining and a melt-in-the mouth texture.

'Meyer' Vintage Gouda 15.50

An aged cow's milk Gouda with a strong full-bodied flavour and a brittle texture, its rich flavor and subtle sweetness is intense and complex. Vintage Gouda has the aroma of almonds and the flavour is rich and nutty.

'Hohepa' Cumin Farmhouse 15.50

A young waxy semi soft cheese made from Bio Organic cows milk. This locally made cheese is smooth textured with a slight acidity, discreet hints of Cumin & smooth nutty flavours.

'Origin Earth' Camembert 15.50

Camembert style cheese, crafted from Hawkes Bay sourced milk in the Hastings factory. It is a soft white rind cheese with no overwhelming ammonia characteristics. Texture is soft and creamy and the white mould has a hint of mushroom flavour.

NZ Cheese Board Selection 27.00

25.00

'Kapiti' Port Wine Cheddar, 'Over the Moon' Creamy Blue & 'Origin Earth' Camembert with fresh fruit & accompaniments

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Conclude

Espresso Coffee (Single shot)		4.00
Espresso, Long Black, Cappuccino, Mocchaccino, Latte, Flat White, Hot Chocolate		
Double Shot Coffee		4.50
Decaffeinated Coffee		4.50
Soy Milk Coffee		4.50
Selection of Leaf Teas		4.00
English Breakfast, Earl Grey, Ginger, Peppermint, Jasmine Green, Chamomile, Lemongrass and Ginger		
Liqueur Coffee - a double nip of your favourite liqueur		13.00
Liqueurs		9.50
Amaretto, Baileys, Benedictine, Cointreau, Drambuie, Frangelico, Galliano, Grappa, Grand Marnier, Glayva, Jagermeister, Kahlua, Lemoncello, Midori, Manuka Gold (Honey liqueur), Opal Nera, Pear Schnapps, Sambucca, Tia Maria		
Dessert Wine [375ml]	glass	bottle
2010 Mission Estate Late Harvest	8.00	30.00
2007 Mission Vineyard Selection Late Harvest Semillion		45.00
2009; Mission Noble Gewurztraminer	11.00	52.00
2009 Muscat Beaumes De Venise Paul Jaboulet	12.50	56.00
2009 Matariki Late Harvest Riesling	12.50	54.00
Port/Sherry]	glass	bottle
Mission Port	9.00	49.00
Taylor's Ruby	10.50	88.00
Taylor's Tawny	10.50	88.00
Galway Pipe - 12 yr old	10.00	80.00
Taylor's - 10 yr old	13.00	160.00
Taylor's - 20 yr old	25.00	260.00
Lustau Pedro Ximenez Sherry	9.50	

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