

DINNER

Menu

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MIHA RESTAURANT

ENTRÉES

Pan Fried Scallops & Pork Belly	\$22
Served with poached apricots, avocado puree, witloof and micro leaves	
Summer Beach Salad	\$19
Quinoa, kalamata olives, cherry tomatoes, kale, feta cheese and house dressing (Vegan)	
Salmon Nicoise Salad	\$22
Home-made gravlax, french beans, tomatoes, potatoes, boiled egg and dressing	
Seared Kangaroo Loin	\$24
Served with miso cabbage choy, pumpkin and apple puree	
Soup of the day	\$15

MAINS

Venison Rack	\$39
Grilled venison chops, braised leeks, yam, mouton cadet jus (GF)	
Pan Seared Duck Breast	\$40
Carrot puree, beans and kiwi fruit compote (GF)	
Cauliflower Steak	\$32
Cauliflower steak, creamy polenta, chocolate porcini mushroom sauce (V)	
Slow Cooked Lamb Ribs	\$39
Lamb ribs, kumara mash, peas and teriyaki sauce (GF)	
Chateaubriand with Yorkshire Pudding	\$40
Fillet mignon, yorkshire pudding and creamy spinach with chateaubriand sauce	
Gambas Pasta Fettuccine	\$32
Pasta, gambas, parsley, garlic, chilli, anchovies and olive oil	
Fishermen Boat	\$109
Mussels, fresh fish, calamari, prawns, slipper lobster, garden salad, Coromandel oysters, kumara wedges served with homemade chutney and aioli <i>No discount applies on this dish, also available as a single portion \$89</i>	
Fish of the Day	\$36
Pan seared (GF)	
Curry of the Day	\$32
Indian spices curry served with rice, roti and pappadum	

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SIDES

Duck fat potato (DF,GF)	\$9
Almond and lemon, butter broccoli (V)	\$9
Rocket salad with pears, figs and parmesan (Vegan)	\$9
Garden salad (V)	\$9
Curly fries with aioli and tomato sauce	\$9

DESSERTS

Peanut Butter Parfait	\$15
Peanut butter, chocolate, lime butterscotch and bourbon sauce	
Coconut Malibu Italian Panna Cotta	\$15
Mixed berry compote, vanilla crumble, orange honey glaze	
Blueberry Apple Rhubarb Crumble	\$15
Served with lime sorbet (Vegan)	
Chef's Selection of Sorbets (V)	\$14
Affogato	\$14
Vanilla ice cream & barista coffee with choice of your liquor	
Miha Cheese Board	\$20
Selection of New Zealand cheese, cheddar, blue, creamy feta, crackers, cranberry jelly and candied walnut	