

# miha



## summer evening menu

designed by rhys thornton ■ executive chef

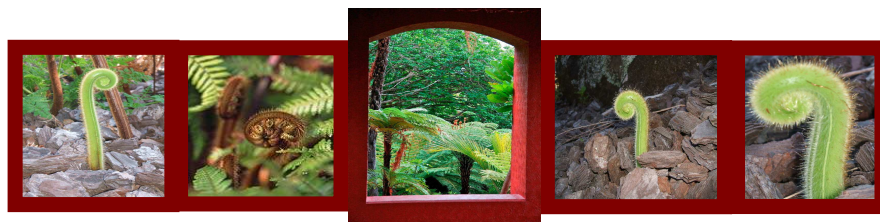
# miha

## entrée

*a light prelude to the main affair*

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organic breads & dips	11
soup of the day served <u>w</u> crusty ciabatta	13
mezze platter of cured meats, cheeses, marinated vegetables served <u>w</u> crostini & crackers	19
- for two to share	36
coromandel baby paua <u>w</u> curried coconut cream & coriander pesto	26
koura new zealand freshwater crayfish in a fennel vermouth broth	38
new zealand scallops in a horopito panko crumb <u>w</u> aioli, rocket & avocado oil	24
watermelon & feta salad <u>w</u> pumpkin seeds & vietnamese mint	16
kapiti aorangi brie char-grilled & served <u>w</u> a trio of chutney & crusty french bread	21
cockles <u>w</u> a dill, caper & lemon cream linguini	20
caramelised orange duck breast salad <u>w</u> asparagus orange hollandaise dressing	23



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## main

*the height of dinner*

\$

corn fed chicken breast <u>w</u> watercress puha salsa on new potato	37
market fish <u>w</u> char-grilled fennel, preserved lemon, green olives & caper	35
lamb rack <u>w</u> leafy greens, dukkah spiced kumara, pancetta & red wine vinegar	38
peppered angus eye fillet <u>w</u> vegetable confit & chervil pesto	42
hot smoked salmon <u>w</u> asparagus & chive hollandaise	34
whole baked fish <u>w</u> spring onion, ginger & cucumber	46
vegetarian dish of the day created & inspired by fresh summer produce	POA
prime rib of beef <u>w</u> thyme, parmesan flat bread served <u>w</u> fine mustard cream	42
pork loin <u>w</u> celeriac salad, toffee apple & cranberry relish	36

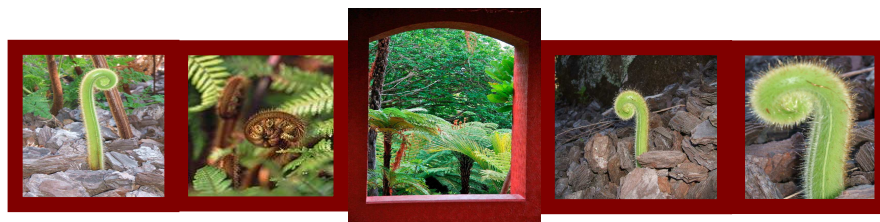
## on the side

*to cover all bases*

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linguini <u>w</u> olive oil & parsley	7	new potato <u>w</u> rosemary & garlic	7
fries <u>w</u> aioli	7	wild rice	7
steamed greens <u>w</u> vincotto	7	watercress & kumara salad	7
mesclun salad	7	roast mediterranean vegetables	7



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## sweet

*an indulgent finale*

\$

hokey pokey chocolate cake <u>w</u> roasted peaches & apricot coulis	13
b52 cheesecake <u>w</u> a trio of sauces & vanilla ice cream	14
white chocolate pannacotta <u>w</u> strawberry compote & white chocolate kahlua ice cream	13
filo tartlets <u>w</u> mango, lime mousse summer fruit salsa & passionfruit coulis	14
trio of ice creams <u>w</u> home made biscuit wafers & a chocolate amaretto sauce	15
new zealand cheese board <u>w</u> quince paste, dried fruits & crackers	20

## nightcap

### dessert wine

\$

glass

bottle

saints noble semillion	gisborne	12	55
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### port

glass

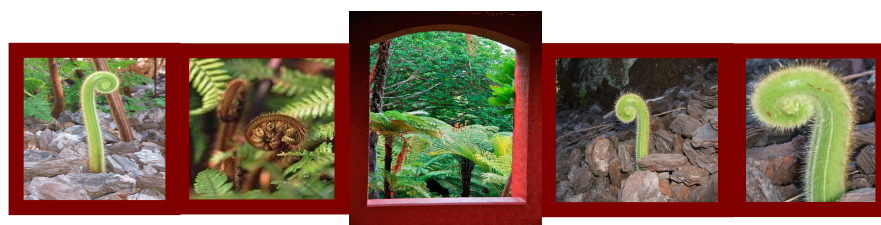
de bortoli 8yr tawny	australia	9
porto Barros 10yr tawny	portugal	11
porto Barros 20yr tawny	portugal	13

### cognac & brandy

\$

glass

remy martin v.s.o.p.	12
hennessy v.s	14
martell cordon bleu	19



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## coffee & tea

espresso \$4

espresso	macchiato	flat white	long black
mocha	cappuccino	latte	hot chocolate

extra shot or soy milk \$0.50

liquor coffee \$12

baileys	kahlua	frangelico	amaretto
benedictine	havana club rum	tia maria	
brandy	Galliano	whisky	

specialty teas \$5 per pot

<b>recharge</b>	english breakfast	blend of high grown ceylon & assam teas full bodied <u>w</u> lively colour & aroma
<b>uplift</b>	earl grey	blend of indian black tea & bergamot - aromatic and full-flavoured
<b>restore</b>	green tea & jasmine	blend of green tea from china <u>w</u> a fresh bouquet of jasmine blossoms
<b>relax</b>	rooibos infusion	blend of south african rooibos, caraway, aniseed, fennel, balm mint & sunflower petals - naturally caffeine-free
<b>harmony</b>	chai	exotic blend of black tea from india, combined <u>w</u> almonds, citrus peels, cloves, rose petals, vanilla & cardamom
<b>serene</b>	green	honey coloured green sencha tea from china <u>w</u> a smooth aroma & flavour

additional teas available

camomile ■ peppermint ■ rooibos & vanilla ■ earl grey ■ green tea & lemon ■ green tea & jasmine

