

Welcome to Miha Restaurant. The below menu concept has been designed by Chef Rhys Thornton in a style to suite most individual guest requirements and the team are flexible to your requests. The offerings have been purposefully broadened to suite guests who choose to dine regularly and ensure a different cuisine experience can be experienced on each dining occasion.

From the larder

Toasted Rewana Bread with horopito dukkah and flax seed oil	\$9
Grilled Smoked tomato with cheese crostini, julienne prosciutto and vincotto glaze (NF)	\$12
Glass noodle salad with sweet soya reduction & sesame oil (V, DF, NF)	\$11
Paw paw, coriander, chilli and char grilled lime salad (V, DF, NF, GF)	\$13
Charred radicchio with pear pistachio nut & shaved cumin gouda salad, (GF)	\$14
Water melon and feta with Vietnamese mint salad (V, NF.GF)	\$11

Seafood	Taste of Asia	Pasta & Rice
Hot water beach baby puaa with coriander pesto, glass noodles and coconut green curry sauce (NF) 2 - \$14	Masala chicken thigh char roasted on steamed jasmine rice with mango chutney (NF, DF, GF) 1 - \$18 2 - \$27	Forest mushroom and thyme risotto finished with mascarpone and Parmesan (GF, NF, V) Small - \$14 Large - \$21
Coromandel Mussels steamed with semi dried tomato, garlic, Italian parsley and white wine (GF, DF, NF) 12 - \$13 18 - \$17	Crispy five spice pork with Asian coleslaw and mirin dressing (GF, NF, DF) 100gm - \$18 180gm - \$26	Onion marmalade and rocket risotto finished with mascarpone and parmesan (GF, NF, V) Small - \$13 Large - \$20
Pacific Coast steamed pipis with Thai basil, lemongrass and mirin sauce (GF, DF, NF) 12 - \$8 18 - \$12	Beef Rendang - A Malaysian spiced coconut beef stew with steamed jasmine rice (DF, GF) Small - \$14 Large - \$24	Linguini with artichokes, olives, cherry tomatoes, basil and balsamic butter (NF, V) Small - \$10 Large - \$18
Coromandel coast cockles with preserved lemon, crispy capers in a creamy linguini (NF) 12 - \$13 18 - \$17	Thai beef salad - marinated beef char broiled with salad greens, peanut and sweet chilli dressing with crispy noodles (DF) 100gm - \$18 180gm - \$30	Pumpkin gnocchi sautéed in a nut brown butter, toasted with baby spinach, blue cheese and toasted walnut salad (V) Small - \$13 Large - \$22
Whangamata pan roasted scallops with sundried tomato puree, celeriac and fennel salad (GF, DF, NF) 100gm - \$22 160gm - \$32		Israeli cous cous with preserve lemon, dill, fennel bulb and celeriac with avocado oil and baby rocket (V, DF, NF) Small - \$10 Large - \$18
NZ spiny cray fish tail char grilled with smoked tomato, roasted garlic, lemon butter and bok choy (GF, NF) Half tail - \$POA Full tail - \$POA		

Off the Grill (Choose a sauce or butter to accompany) Beef selection of 90 Day Grain Finished Beef

Butchers Cut

Eye fillet	100gm - \$14 200gm - \$24
Sirloin	100gm - \$13 200gm - \$20
T - Bone	400gm - \$33
Scotch fillet	200gm - \$22.5
Lamb Rack marinated in garlic & rosemary	\$27
Corn fed chicken marinated in lemon & thyme	\$17
Venison Denver Leg	180gm - \$24

Fish mongery

Salmon Steak	200gm - \$22
Hot smoked salmon	200gm - \$22
Tuna Loin	200gm - \$22.5
Hapuka	200gm - \$22.5
Snapper	200gm - \$23

Desserts

Black forest crêpe - Cherry Ice cream wrapped in a crêpe with blackberries and shards of Turkish delight	\$14.5
Chocolate plate of chocolate truffle, chocolate mousse and chocolate tart served with raspberry coulis	\$14.5
Caramelised brioche chunk with melting berries and sabayon sauce	\$14.5
Trio of ice creams with chocolate cognac sauce and sweet wonton crisps	\$13
Affogato with Vanilla Ice cream. Espresso shot, amaretto shot and biscotti	\$14.5

Sauces & Butters (Extra \$4.00 per sauce)

Horse radish Cream
Creamy Mushroom
Black cracked pepper
Red wine Jus
Mustard selection
Garlic butter
Lemon hollandaise
Roast garlic Aioli
Béarnaise
Bordelaise butter
Anchovy butter
Lemon caper butter
White wine beurre blanc

Vegetable Department

Baby potatoes with garlic & rosemary	\$6
Crushed potatoes with olive oil & parsley	\$6
Cous cous with basil and smoked tomato	\$4.5
Tagliatelle with lemon olive oil & coriander	\$4.5
Roasted beans wrapped in bacon	\$6
Sautéed mushroom with garlic and thyme	\$6
Sugar glazed baby carrots	\$7
Semi dried Roma tomato with balsamic	\$5.5
Sugar schnapps peas with pancetta	\$6
Onion rings	\$4.5
Char grilled capsicum, egg plant and courgette	\$7
Greek salad	\$7.5
Green Garden salad	\$6
Steak fries with aioli	\$6
Shoe string fries with aioli	\$6

Cheeses (Fromage)

Matakana Blue cheese with crackers, walnuts and grapes	50gm - \$13 100gm - \$21
Puhoi Valley Brie with quince, sultanas and crackers	50gm - \$10 100gm - \$15.5
Puhoi valley aged cheddar with apple, dried apricots and Crackers	50gm - \$10 100gm - \$15.5

V- Vegetarian

NF- Nut Free

GF- Gluten Free

DF- Dairy Free