



19-RS-0985

## ENTREE

<b>Soup of the day (V)</b> Served with home made bread roll (GF available)	<b>\$15</b>
<b>Coromandel spicy coconut mussels (GF/DF)</b> Green lipped mussels, in a fragrant coconut, chilli and coriandar broth, served with roti	<b>\$18</b>
<b>Grilled haloumi and quinoa salad (GF/V)</b> Grilled haloumi with quinoa, roasted pumpkin, rocket, walnuts and a herby lemon dressing	Entree \$22    Main \$29
<b>Thai beef salad</b> Thinly sliced eye fillet beef in a Thai dressing with crispy noodles, and salad greens	Entree \$20    Main \$25
<b>Crispy Salt and calamari</b> Calamari with rocket and lemon aioli	Entree \$18    Main \$26
<b>Pan seared NZ scallops</b> NZ scallops with leek confit puree and chorizo crumbs	Entree \$25    Main \$35

## MAINS

<b>Crispy duck confit</b> Duck confit on a kumara mash w/red wine jus	<b>\$39</b>
<b>Mushroom risotto (V)</b> Creamy risotto with wild mushrooms and Grana Padano cheese	<b>\$29</b>
<b>Braised venison Osso Bocco</b> Venison Osso Bocco on a saffron risotto and gremolata	<b>\$39</b>
<b>Herb crusted lamb rack</b> Lamb rack on a pumpkin mash w/chimichurri	<b>\$39</b>
<b>Coromandel Seafood Platter</b> Please enquire for details	For 1 \$89    For 2 \$109
<b>Beef Fillet</b> Seared eye fillet, duck fat potatoes and pepper corn jus	<b>\$39</b>
<b>Pork Schnitzel</b> Parmesan crumbed pork, w/sautéed baby potatoes in a caper butter sauce	<b>\$36</b>
<b>Curry of the day with basmati or coconut rice and naan bread</b> Parmesan crumbed pork, with sautéed baby potatoes in a caper butter sauce	<b>\$28</b>
<b>Fish of the day chef choice</b> Please enquire for details	<b>\$39</b>



GRAND MERCURE  
PUKA PARK

# DINNER MENU | MIHA RESTAURANT



## SIDES

French fries (V)	\$9
Kumara chips (V)	\$10
Duck fat potato	\$9
Stir fried vegetable with ginger (V)	\$9
Rocket, pear, fig and parmesan, aged balsamic (V)	\$9
Garden salad and homemade dressing (V)	\$9

## DESSERTS

Crème brulee with berry compote	\$14
Homemade white and dark chocolate cheesecake	\$14
Classic apple tart with ice cream	\$14
Affogato with biscotti	\$12
Trio of Sorbets with seasonal fruits	\$14
Sticky Date Pudding, bourbon sauce, vanilla bean ice cream and salted caramel sauce	\$14
New Zealand Cheese selection with quince paste, candied walnut, fruit and crackers	\$20

*Please let your server know, if there is any other allergies or dietary requirements*