

SUMMER DINNER MENU MIHA RESTAURANT



STARTERS

Seafood Chowder with home-made bread roll	\$16
Roasted Heirloom Beetroot Salad (gf/v)(vegan) Mixed beetroot with rocket, watercress, walnuts and herb dressing	\$22
Caprese (v) Tomato, buffalo mozzarella, basil, olive oil, finished with aged balsamic glaze	\$20
Coromandel Mussel Fritters Served with red radish, orange segment, watercress, cherry tomato and lemon aioli	\$20
Poached Tiger Prawns Herb butter, served on an avocado puree, radish and pineapple salsa	\$20
MAINS	
Puka Park Coromandel Seafood Platter (no discount applies on this dish)	1 Person \$90 2 Persons \$109
Slow Cooked Braised Lamb Shank Served on a pumpkin mash, broccoli and mint jus	\$40
Prime Steer Scotch Potato gratin, asparagus and pepper corn jus	\$40
Jambalaya Rice (vegan) Seasonal mixed vegetable, capsicum, mushroom, tomato	\$36
Homemade Pumpkin Ricotta Ravioli (v) Creamy saffron with mushroom and grana padano cheese	\$36
Pork BBQ Ribs Pork ribs, homemade potato wedge, coleslaw with raisin	\$40
Free Range Chicken Breast Stuffed with olives, preserved lemon, apricot and served with mash potato, broccolini and mushroom sauce	\$36
Pan Seared Fish of the Day Served on creamy risotto, green beans and pineapple salsa	\$40



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SIDES FOR DINNER

French fries (v)	\$9
Seasonal butter vegetable	\$9
Pommes anna (v)	\$9
Rocket salad with pear, blue cheese, aged balsamic (v)	\$9
Garden tossed salad with homemade dressing (v)	\$9
DESSERTS	
Bread and butter pudding with vanilla ice cream	\$14
Baked berry cheese cake with lemon curd and fresh cream	\$14
Affagato with biscotti	\$14
Summer fruit salad with lime mint sorbet	\$14
Chocolate fondant berry burst with cream	\$14
New Zealand cheese selection with quince paste, candied walnut, fruit and crackers	\$20