

MIHA DINNER



GRAND MERCURE
PUKA PARK



to start

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SOUP OF THE DAY (V) - 15

served with bread roll (GF available)

TOM YUM SOUP - 13

thai spices, asian vegetables

AROMATIC SPICED OCTOPUS (GF) - 23

wild tomato, cucumber, coriander, snow sprouts, orange segments, lime aioli, Puka garden mint chutney

ITALIAN WARM BUFFALO MOZZARELLA (V,GF) - 24

vine tomato, Buffalo mozzarella, fresh basil pesto, balsamic glaze

BUTTER FRIED CRAB CAKE - 23

crab, chorizo, chipotle, radish, citrus peel, cabbage pickle

BEIGNETS (V) - 18

baby spinach, quinoa, micro herbs, tomato coulis, vegan aioli

the main event

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PAN SEARED CATCH OF THE DAY - 40

please see ask your server for tonight's special, (GF available)

DUCK CONFIT (GF) - 39

duck leg, carrot puree, beans, plum compote

BRAISED LAMB SHANK (GF) - 40

smashed pumpkin, green peas, mint jus

SLOW COOKED PORK BELLY (GF) - 39

roast apple, root vegetables, red wine jus,

HOUSE MADE GNOCCHI (Vegan) - 34

kumara, vegan cheese, herbs, pine nuts, olives

SIZZLING TOFU (Vegan, GF) - 32

bok choy, carrot, cilantro, scallions, spiced radish,
served on sizzling plate

GREENLEA FRESH PRIME EYE FILLET (GF) - 44

fillet mignon, pommes anna, french beans,
wild mushroom sauce

PETTO DI POLLO (GF) - 39

chicken breast, stuffed dates, lemon confit, silver onion,
creamy polenta, corn salsa

on the side

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POTATO GRATIN (GF) - 9

SKILLET KALE (V) - 11

lemon, olive oil, garlic

GLAZED CARROTS (V) - 9

miso, ginger, coriander

PUKA CAESAR (V) - 11

baby cos heart, parmesan

CURLY FRIES - 10

tomato sauce, aioli

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

cheese

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NEW ZEALAND CHEESE BOARD - 29

cheddar, blue, brie, cumin gouda, assorted crackers, kiwi fruit jelly, candied walnuts

a sweet finale

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MANGO CHEESECAKE - 15

house made cheesecake, berry compote, fresh cream

WARM WILD QUINOA PUDDING - 13 (Vegan,GF)

quinoa, dried fruit, cinnamon, dairy free ice cream

MOLTEN CHOCOLATE LAVA - 15

peanut butter mousse, coconut beetroot coulis

BAKED ALASKA - 16

sponge, vanilla ice cream, meringue, fruit, passionfruit syrup

liquid dessert

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AFFOGATO - 14

vanilla ice cream, espresso, choice of liqueur
(baileys, kahlua, drambuie, glayva, amaretto, amarula, frangelico)

PORT BY GLASS - 9

fine tawny, fine ruby
10 year old tawny - 10

DESSERT WINE BY GLASS - 15

gibbston valley late harvest pinot gris central otago

ESPRESSO MARTINI - 18

vodka, kahlua, espresso

IRISH COFFEE - 16

jameson, raw sugar, espresso, cream

COGNAC - 15

courvoisier, hennessy vs