



drinks

SOFT DRINKS - 6

cola, coke zero, diet coke, sprite,
L & P, ginger ale, tonic water, soda
water, lemon lime bitters

ICED TEA - 7

lemon, peach, chai

DILMAH TEAS - 4.50

english breakfast, earl grey,
chamomile, green, peppermint

BARISTA COFFEE - 5

flat white, latte, cappuccino,
mocha, hot chocolate

JUICES - 6

pineapple, apple, orange,
kiwi fruit, cranberry, tomato

on the side

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

SOUP OF THE DAY (GF) - 15

please ask your server for today's soup

TERIYAKI PORK BELLY BAO BUN - 18

coleslaw, bao bun, coriander

BUTTER FRIED CRAB CAKE - 23

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

BEIGNETS (Vegan) - 17

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

CRISPY SESAME BEEF - 22

wok fried beef, bok choy, carrot, scallion, coriander

MIHA BEEF BURGER - 23

curly fries, 220g beef tenderloin patty, onion relish,
cheese, mustard, tomato sauce, (GF available)

MIHA CHICKEN BURGER - 21

curly fries, marinated sliced chicken, lettuce, cheese,
tomato, cucumber pickle (GF available)

ITALIAN BUFFALO MOZZARELLA (GF) - 24

heirloom tomato, buffalo mozzarella, basil pesto,
balsamic glaze

desserts

WARM WILD QUINOA PUDDING (Vegan, GF) - 13

quinoa, dried fruit, cinnamon, dairy-free ice cream

MANGO CHEESECAKE - 15

house made cheesecake, berry compote, fresh cream

HANDCRAFTED MOLTEN CHOCOLATE LAVA - 15

peanut butter mousse, coconut beetroot coulis

BAKED ALASKA - 16

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