

# MIHA DINNER



to start

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**MIHA BRUSCHETTA (V) - 16**

fresh tomato, olives, capers, garlic, wild rocket

**SALMON NIGIRI - 22**

fresh salmon, japanese rice, wasabi, soy, ginger, microgreens

**BEEF CARPACCIO - 24**

thinly sliced beef tenderloin, rocket, artichoke heart, silver onion, capers, parmesan, balsamic glaze

**SCALLOPS & FISH CROQUETTES - 24**

pan seared scallops, smoked fish, radish, roasted seaweed, mashed peas, snow pea feathers

**STARTER PLATTER FOR TWO - 30**

salmon nigiri, beef carpaccio, pineapple, bruschetta

the main event

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**DUCK CONFIT (GF) - 42**

duck leg, glazed kumara, puy lentils, seasonal greens, teriyaki sauce

**VENISON DENVER (GF) - 42**

venison leg, parsnip & potato cake, broccolini, mouton cadet jus

**LAMB CHOPS (GF) - 41**

herb & parmesan crumb, pumpkin mash, salted beetroot, cilantro salsa

**ROASTED VEGETABLE SALAD (V) - 26**

kumara, carrot, potato, crumbled feta, avocado, seasonal greens, house dressing

**VEGAN LASAGNE - 38**

seasonal mixed vegetables, cheese, pasta, rocket salad

**CHERMOULA CHICKEN BREAST - 39**

char-grilled chicken, tomato orzo pasta, french beans

**FILLET MIGNON (GF) - 44**

beef tenderloin, creamy silverbeet, parmesan polenta chips, chateaubriand sauce

**FRESH OCEANIC BOAT - 85**

local fresh fish, salmon nigiri, coromandel oysters and mussels, polenta chips, garden greens, homemade chutney, aioli

on the side

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**CRUNCHY CAULIFLOWER (V) - 10**

**SEASONAL VEGETABLES (V/GF) - 10**

**GRILLED HALOUMI (V/GF) - 12**

rocket, apple, glazed pomegranate

**FATTOUSH SALAD (V) - 10**

fried bread, seasonal greens, sumac

**CURLY FRIES (V) - 10**

tomato sauce, aioli

**POLENTA CHIPS (V) - 10**

arrabiata sauce

cheese

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**NEW ZEALAND CHEESEBOARD - 29**

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

a sweet finale

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**DOUBLE CHOCOLATE CHERRY BROWNIE - 16**

lemon curd, mini meringue, green tea ice cream

**NEW YORK BAKED CHEESECAKE - 15**

creamy cheese, passionfruit syrup, stewed berries

**MIHA TRIFLE - 14**

berries, pears, custard, eton mess

**CHEF'S SELECTION OF SORBET (GF) - 14**

mango, acai, lime

**A SWEET PLATE FOR TWO - 30**

cherry brownie, cheese cake, trifle

liquid dessert

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**AFFOGATO - 16**

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

**PORT BY GLASS - 12**

fine tawny, fine ruby  
10 year old tawny - 14

**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