

MIHA DINNER



GRAND MERCURE
PUKA PARK



to start

.....
NZ MUSSELS IN MISO - 18

tofu, spring onion, wakame, sesame seeds

GARLIC TIGER PRAWNS & CHORIZO (GF) - 24

crispy chorizo, chipotle, radish, garden greens, homemade relish

WILD RICE, AVOCADO & BEETROOT SALAD (GF/Vegan) - 22

garden greens, cherry tomato, coconut & lime dressing

CHICKEN LIVER PÂTÉ - 22

toasted herbed bread, feijoa chutney & pomegranate chutney
(GF available)

TAPAS SELECTION FOR TWO - 34

smoked fish croquettes, homemade chicken pate on toasted
bread, beignets

the main event

.....
DUCK BREAST (GF) - 44

pan seared duck breast, parsnip puree, broccolini, ginger &
peach compote

BRAISED LAMB SHANK WITH KAWAKAWA RUB (GF) - 42

lamb shank, kumara mash, green peas, red wine jus

SLOW COOKED PORK RIBS IN VINDALOO (GF) - 40

roasted apple, root vegetables

VEGETABLE CANNELLONI (Vegan) - 38

napolitana sauce, vegan cheese, fresh basil pesto

TRUFFLE MUSHROOM RISOTTO (V/GF) - 36

grana padano cheese, olive oil

ANGUS EYE FILLET (GF) - 45

parmesan risotto cake, french beans, rosemary jus

chef's specials - please check our specials page

.....
PAN SEARED FISH OF THE DAY - 42

CURRY OF THE DAY - 38

on the side

.....
DUCK FAT POTATOES (V/GF) - 9

SEASONAL VEGETABLES (V/GF) - 10

BRUSSEL SPROUTS (V/GF) - 11

cashew nuts, orange

ROCKET & PEAR SALAD (V) - 14

parmesan cheese, figs

CURLY FRIES - 10

tomato sauce, aioli

cheese

.....
NEW ZEALAND CHEESEBOARD - 30

cheddar, blue, brie, cumin gouda, herb & garlic cheese, assorted crackers,
fruit jelly, candied walnuts (GF option)

a sweet finale

.....
APPLE TARTE TATIN - 15

puff pastry, caramelised apple, butterscotch pecan ice cream

VANILLA CRÈME BRÛLÉE - 17

fresh cream, caramelised sugar, biscotti

STEWED FRUIT & MANGO SORBET (Vegan/GF) - 16

mixed berries, pears, apples

CHOCOLATE BREAD & BUTTER PUDDING - 18

brioche bread, fresh cream, cinnamon, raisins, french vanilla ice cream

liquid dessert

.....
AFFOGATO - 16

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