

drinks

ICED TEA - 7

lemon, peach, chai

HEINEKEN - 9

zero, light

MAC'S BEER - 10

lager, porter, pale ale, pilsner

EMERSON'S - 13

pilsner, pale ale

HOT WATER BREWING COMPANY - 14

lager, pale ale, IPA, porter

WITHER HILLS EARLY LIGHT 9.5% - 12

pinot gris, rose

KAHURANGI ESTATE - 11

sauvignon blanc, pinot gris, chardonnay

OYSTER BAY SPARKLING BRUT - 12

also see our beverage list for more options

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 (V) - 10

tomato sauce, aioli

SOUP OF THE DAY - 15

homemade fresh bread roll

GARLIC TIGER PRAWNS & CHORIZO (GF) - 22

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

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

garden greens, cherry tomato, coconut & lime dressing

CRISPY FRIED CALAMARI - 22

lemon, salt & pepper, garlic aioli, seasonal greens

MIHA BEEF CHEESE BURGER - 23

curly fries, 200g beef tenderloin patty, caramelised onion, cheddar cheese, mustard, (GF available)

MIHA CHICKEN BURGER - 21

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

PULLED LAMB BAO BUNS - 18

slow cooked barbequed lamb, coleslaw, cilantro, mixed garden greens

SAVOURY FRENCH TOAST - 18

aromatic spices, potato, carrot, peas, stuffed bread, tomato chutney

desserts

APPLE TARTE TATIN - 17

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

NEW ZEALAND CHEESEBOARD - 30

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