

SUMMER DINNER MENU MIHA RESTAURANT





* Sides *		
Garden Salad	13	
Locally grown market Vegetables	14	
Roast potatoes	12	
Mash potatoes	12	
Seasoned wedges	12	
Fries & aioli	12	

_ To Start With _

Homemade bread with herb butter - 14

Herb marinated chicken breast salad (gf) - 22

Parmesan, fried pita bread rocket, watercress

Octopus Terrine (gf, df) - 22

Champagne infused watermelon, wakame salad, salmon caviar

Insalata caprese (v, gf) - 22

Classic with cherry tomatoes, rocket and pesto

Arancini (v) - 20

Porcini and truffle mushroom on arrabiatta topped with parmesan cheese

Potato Gnocchi (v, vg) - 18 / 32 Main

With a spiced cherry tomato sauce, spinach, boccocini & pine nuts

_____ Mains _____

Gardeners Pie (v, qf) - 30

Oven baked vegetable stew topped with potato puree & parmesan cheese

Cauliflower Steak (v, gf, veg) - 30

Marinated and roasted, served with homemade romesco sauce

Fish of the day (gf, df) - 43

En pappillote with capsicum, garlic confit, olives, roast gourmet potatoes

Marinated Chicken Breast (gfo) - 41

Sous vide on polenta cake, ratatouille

Pan seared Salmon fillet (gf) - 44

On truffle & garlic mash, asparagus spears, Champagne cream sauce

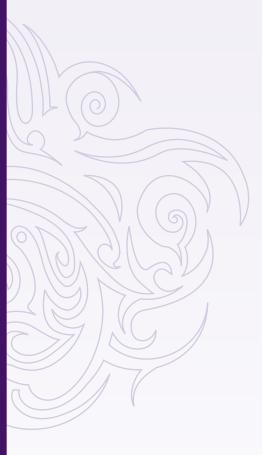
Grilled Venison with Coromandel Chocolate Sauce (qf) – 46

On truffle & garlic mash, asparagus spears, Champagne cream sauce



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Children's Menu

(Children under 12 Yrs)

Spagetti Bolognaise - 16

Fish & Chips - 16

Butter Chicken - 16

Meatballs with a BBQ – 16 sauce & chips

_ From the Grill ___

Items from the grill are served with a side of market vegetables and Redwine jus & choice of Potato: garlic mash, Roast, Seasoned Wedges

Sirloin steak 250gr - 52

Lamb rump - 49

BBQ pork Ribs - 42

_ Pasta, create your own _____

Choose your pasta preference

*Pasta Pappardelle, *Pasta Linguini, *Pasta Spaghetti

And select your preferred sauce

*Alfredo - 32, *Pesto - 32, *Bolognaise - 35

Add preferred protein

*Smoked salmon - 8, *Chichen - 6, *Shrimps - 8

	Deserts	
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Homemade duo of Chocolate Mousse (gf) - 22

White & dark chocolates using local Coromandel Chocolate from Whangamata

Tropical ice cream slice (gf) – 22

Coconut marshmallow & mango ice cream – match made in heaven!

Banana fritters - 22

Served with homemade ice cream and chocolate sauce

Chef Dessert of the day

Please ask our service attendant for the Chef's Dessert of the day

(GF)-Gluten Free, (Veg)-Vegetarian, (Df)-Dairy Free, (Vg)-Vegan