
Starters

Chef's Seasonal Soup (GF) - \$17

Served with toasted artisan sourdough and salted butter. (Please ask your server for today's creation).

Homemade Flat Bread - \$18

Spicy harissa, chorizo, mozzarella, arugula and grana padano.

Venison Carpaccio (GF, DFR) - \$20

Thinly sliced venison topped with wild rocket, crispy capers, shaved parmesan, and pickled shallots, finished with a balsamic glaze.

Pan Seared Scallops and Pea Purée (GF) - \$26

Served over a silky minted pea purée, finished with a bright citrus beurre blanc.

Sicilian Arancini (V) - \$20

Golden risotto spheres served over a spicy arrabbiata sauce, finished with freshly grated parmesan.

Mains (Vegetarian)

Ras el Hanout Ratatouille (V, VN, GF, DF) - \$36

Warm, aromatic vegetable stew seasoned with North African spices, served with crisp house-made falafel.

Chili Crisp Fried Tofu (V, VN, GF, DF) - \$34

Golden-fried tofu paired with charred broccolini and savory falafel, finished with a signature chili crisp oil.

The Gardener's Pie (V, VN, DF) - \$34

A garden-fresh medley of broccoli, carrots, cauliflower, and green beans with cannellini beans and caramelised onions, baked in a delicate, flaky filo pastry.

Harissa Spiced Cauliflower (V, VN, DF) - \$34

A thick-cut, pan-seared cauliflower steak rubbed with warm spices and served with a bold harissa glaze.



Mains

Potato Gnocchi Marinara (GF, V) - \$38

(1 & 2) Pillow-soft gnocchi tossed in a classic, herb-infused marinara sauce and finished with aged grana padano.

Fresh Pappardelle Pasta- \$38

Wide ribbons of golden pasta tossed with butter-poached prawns, cherry tomatoes, capers, and marinated artichokes. Finished with micro greens and whipped ricotta.

Pan-Seared Salmon Fillet (GF) - \$46

With salmon roe, resting on a creamy leek and potato mash with charred asparagus spears and a citrus-dill beurre blanc.

Herb-Crusted Chicken Breast (GF option) - \$42

Oven-roasted breast stuffed with caramelised onion and dates. Served with velvety parsnip purée, honey-glazed heritage carrots, and a rich thyme-infused red wine jus.

Slow-Braised Beef Bourguignon (GF) - \$44

A rich, traditional red wine stew with pearl onions and mushrooms, served alongside buttery leek and potato mash.

Roasted Lamb Rump - \$48

Accompanied by potato wedges, sautéed local seasonal vegetables, and a robust red wine reduction.

Prime Ribeye Steak (GF) - \$62

250-350gm, grilled to your liking and served with smooth leeks and potato mash and sautéed local seasonal vegetables.

Desserts

Coromandel Dark Chocolate Rum Brownie - \$23

Served warm with vanilla ice cream.

Signature Sticky Toffee Pudding - \$23

Homemade warm date sponge drenched in toffee sauce, paired with banana ice cream.

Artisan Cheese Selection - \$25

A curated board of local cheeses served with fresh grapes, medjool dates, toasted walnuts, and crisp crackers.

Miha's Seasonal Finale - Please ask your server

Our chef's daily inspiration. Please ask your server for today's selection.