



Starters

Artisan Bread & Dips - \$18

House baked specialty bread with duo of homemade dips.

Chef's Seasonal Soup - \$17

*Hand crafted daily served with warm artisan bread and whipped herb butter.
(Please ask your server)*

Sicilian Arancini (V) - \$22

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

Pan Seared Scallops and Pea Purée (GF) - \$27

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

Mains (Vegetarian)

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

Rich slow simmered French ratatouille topped with thick blanket of buttery mash potato.

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.

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

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

Sides

Fries - \$12

Kumara chips - \$12

Garden salad - \$14

Wedges - \$12

Locally grown sauteed vegetables - \$14



Mains

Chicken Linguini - \$38

Roasted chicken, pepperoni, roasted capsicum, garlic, and cream.

Pan-Seared Salmon Fillet (GF) - \$47

Resting on a creamy leek and potato mash with charred asparagus spears and a citrus-dill beurre blanc.

Chicken Supreme (GF) - \$44

Breast served with a luxurious white wine and mushroom cream sauce, mash potato, leek & asparagus.

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

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

Lamb Korma - \$39

Rich, mild and creamy lamb curry served with saffron rice, papadam & mango pickle.

Prime Ribeye Steak (GF) - \$59

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

Desserts

Coromandel Dark Chocolate Rum Fondant - \$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.

Miha's Seasonal Finale - Please ask your server

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