WINTER

GRAND MERCURE
PUKA PARK

DINNER MENU A
MIHA RESTAURANT



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)* - $20
Golden risotto spheres served over a spicy arrabbiata sauce,
finished with freshly grated parmesan.

Pan Seared Scallops and Pea Purée *(GF)* - $26
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
Kumera chips - $12
Garden salad - $14
Wedges - $12
Locally grown sauteed vegetables - $14

DF (Dairy Friendly), DFR (Dairy Friendly on Request), GF (Gluten Free), GFR (Gluten Free on Request), VN (Vegan), V (Vegetarian)
Please let your server know if you have any allergies or dietary requirements.

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Mains

Chicken Linguini - $38
Roasted chicken, pepperoni, roasted capsicum, garlic and cream.

Fish of the day *(GF)* - $44
Resting on a creamy leek and potato mash with charred asparagus spears and a citrus

Chicken Supreme *(GF)* - $44
Breast served with a luxurious white wine and mushroom cream sauce, mash potato, leek and 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 and mango pickle.

Prime Ribeye Steak *(GF)* - $59
250gm, 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.

Miha's Seasonal Finale - *Please ask your server*
Our chef's daily inspiration. Please ask your server for today's selection.

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