

MIKANI

MENU

■ BREADS & NEW ZEALAND OLIVE OIL

Freshly baked bread from Il Forno served with salted butter & 30ml New Zealand Olive oil – changes daily \$7.50

Extras - Dip (changes daily) \$4.00

Please ask wait staff for details

■ FROM OUR SMOKER as an entrée or to share:

Fresh kahawai or trevally - manuka wood-smoked with lemon and black pepper mayonnaise, cucumber salad & warm breads \$20.50

■ ENTRÉES

Shellfish zarzuela: a mildly spiced Spanish soup with pipis, clams, mussels, almonds & parsley \$20.50

Waikanae crab lasagne with crispy leeks, ricotta & lemon butter sauce \$25.00

Garlic-crumbed Crystal Bay prawns with romesco sauce and preserved lemon guacamole \$24.50

Snapper tartare “Island style” with tomato & coriander salsa, pawpaw & lime with coconut dressing \$23.00

Hand-made ravioli of goats cheese, ricotta & lemon with roasted vine tomatoes & baby spinach, zucchini and pinenuts \$23.00

Warm, honey-roasted chicken salad with grilled haloumi, eggplant, tomato & pomegranate molasses \$22.50

Crisp-fried chilli-salt squid with Asian peanut slaw & palm sugar lime dressing \$22.50

■ MIKANO SPECIALTY

Seafood mixed grill (for 2) – whole no.1 scampi, snapper, salmon, squid, oysters and mussels \$110.00

Enjoy a seafood bounty of fresh New Zealand Kai Moana, served with asparagus risotto, panzanella salad & watercress

■ 4 FISH 5 WAYS

Snapper \$38.50, Yellow Fin Tuna \$36.00, Salmon \$35.50, Market fish \$37.50

Pan-fried with lemon crumbs, asparagus & pancetta risotto

Grilled with Asian leaf & rice noodle salad, yellow curry coconut dressing, peanuts & crispy shallots

Chermoula-roasted with spiced Israeli couscous grilled peppers & baby spinach

Pan-fried with fennel puree, watercress, celery heart, pink grapefruit, orange & mint, burnt orange vinaigrette

Roasted with Tuscan panzanella salad, vine tomatoes, garlic croutons & black olive paste

■ MEAT

Char-grilled Wakanui Blue sirloin with Café de Paris butter, watercress salad and shoestring fries \$39.00

Free-range chicken breast roasted with walnuts & cumin, and a pumpkin, cracked wheat, grape & witloof salad \$36.50

Crispy-skin pork belly with fondant potato, buttered spinach, wine poached apple & vincotto mustard dressing \$37.00

Gameford Lodge duck breast with crispy kumara miso dumplings, sweetcorn cream, baby bok choy & barbeque sauce \$39.50

Roast Hawke's Bay lamb rump with smokey eggplant, peppers, toasted pinenuts, mint & sherry vinegar \$39.50

■ SIDES

ALL \$8.50

Fried potatoes with garlic & rosemary

Roasted mushrooms & baby onions with balsamic & crispy pancetta

Glazed carrots with cumin & orange

Creamed spinach with feta & toasted almonds

Steamed peas, broad beans, snow peas & fennel with lemon butter & mint

Green bean & button mushroom salad with hazelnut vinaigrette

Rocket & parmesan salad with red wine vinaigrette