

# MIKANO

## MENU

### ■ BREADS & NEW ZEALAND OLIVE OIL

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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:

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

### ■ ENTRÉES

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Goulash soup with long-cooked beef, Hungarian paprika, tomatoes and potato & parsley dumplings \$20.50

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

Yellowfin tuna tartare with soy & sesame, whipped avocado and wasabi mayonnaise \$24.50

Crystal Bay prawn salad with pink grapefruit, Asian herbs, peanuts, chilli and sweet lime dressing \$25.00

Slow-cooked rabbit Hunter-style with porcini mushrooms, bacon, tomatoes & pappardelle noodles \$24.00

Goatscheese & leek tart (baked to order) with roasted vine tomatoes & baby greens \$22.50

Crisp-fried chilli-salt squid with shaved fennel, preserved lemon, watercress & yoghurt & tahini sauce \$22.50

Chicken liver parfait with pickled plum, cornichons & sourdough toast \$23.00

### ■ MIKANO SPECIALTY

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Seafood mixed grill (for 2) – whole no.1 scampi, snapper, salmon, squid, oysters and mussels served with watercress, herb & lemon salad and creamed peas, leeks potato & smokey bacon \$110.00

## ■ 4 FISH 5 WAYS

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**Snapper \$38.50, Yellowfin Tuna \$36.00, Salmon \$35.50, Market fish \$37.50**

*Today's fish can be prepared in the following ways:*

Roasted with yellow coconut curry, rice noodles, bokchoy, peanuts & crispy shallots

Pan-fried with lemon & parsley crumbs, creamed peas, leeks potato & smokey bacon

Roasted with clams, Sardinian couscous tomatoes peppers & salsa verde

Grilled with Lebanese spices, watercress, herb & lemon salad, almond tarator sauce

Pan-fried with fennel puree, orange, pink grapefruit, capers, croutons & burnt orange vinaigrette

## ■ MEAT

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Crispy skin pork belly with lemongrass & chilli, kumara puree, long-stemmed broccoli & pineapple pickle \$37.00

Free-range chicken leg, boned & roasted with Spanish pepper, saffron rice, chorizo, mussels & grilled prawn \$36.50

Roast duck breast with baby turnips, silverbeet, dried cherry & port sauce \$39.00

Beef Bourguignon, beef cheek slow-cooked with red wine, port & thyme, roasted baby carrots & potato puree \$37.00

Grilled milk-fed veal scotch with lemon & basil, zucchini, pinenuts, raisins & ricotta gnocchi \$38.50

Chargrilled flat-iron steak with buttered spinach, onion cream & crispy onion rings \$37.50

## ■ SIDES

**ALL \$8.50**

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Shoestring fries with roasted garlic mayonnaise

Fried potatoes with garlic & rosemary

Roasted mushrooms & baby onions with balsamic & crispy pancetta

Glazed carrots with cumin & orange

Steamed broccoli with toasted almonds & sourdough

Whitlof, pear blue cheese & walnut salad

Rocket & parmesan salad with red wine vinaigrette