

M I I K A N I (O)

'Eat. Love. Laugh. Enjoy'

4 COURSE SET MENU

Breads to Start

■ ENTREE

- Mikano Smoked Salmon w warm potato salad & garlic aioli.
- Confit Duck leg w orange salad & citrus dressing.
- Scampi Cocktail w iceberg & tomato salsa & mango spicy sauce.
- Pumpkin & Ricotta Ravioli w sage butter sauce & crispy shaved parsnip.

■ MAINS

- Char grilled Eye Fillet w cheesy potato cake, butter spinach, Café de Paris butter & mushroom sauce.
- Stuffed Chicken Kiev w goat cheese herbs, semolina gnocchi, kale & red wine jus.
- Pan fried Market Fish w chili Sambal & crispy slaw & coconut lime dressing.
- Creamy Mushroom Risotto w buttered spinach, cheesy potato cake & lemon sauce.

■ DESSERTS

- Granny smith apple crumble w vanilla ice cream.
- Vanilla & Strawberry Pannacotta w red wine pear & raspberry vincotto.
- Mikano chilled lime & mango cheese cake w lemon & lime sorbet.
- Warm date & almond pudding w caramel sauce ice cream.

■ SIDES

- Buttered Spinach w shaved Parmesan.
- Steamed Mixed Vegetables w Lemon Olive Oil.
- Thin Crispy Fries w Garlic Aioli.
- Sautéed Forest Mushrooms w Garlic & Thyme