



'Eat. Love. Laugh. Enjoy'

■ BREADS & NEW ZEALAND OLIVES OIL

Freshly Baked Breads w Butter, NZ Olive Oil & Dips \$9.90

■ FROM OUR SMOKER

Fresh Kahawai or Trevally - In house Manuka wood smoked w Lemon & Black pepper Mayonnaise, Cucumber Salad & Warm Breads \$24.00

■ COLD LARDER

Scampi Cocktail w Avocado, Ice burg Lettuce Salad & Spicy Mango Dressing. (GF) \$21.50

Clevedon Oysters 3 Ways to choose from 1/2 doz \$19.00 doz \$34.00

■ Fresh w Chardonnay Vinegar ■ Kilpatrick ■ Tempura

Tuna or Salmon Sashimi \$23.00

Drizzled in a refreshing Ginger Ponzu Sauce, Red Radish Salad, Spring Onion, White Sesame Seeds and Wasabi Sauce

Beef Carpaccio w Pinenut Cappers , Rocket Parmesan & Lemon Dressing. (GF) \$22.00

Chickpeas Falafel w Mixed Salad & Roasted Vine Tomato Dressing. (V) \$22.00

■ HOT ENTREES

Mikano's Leek and Crab Lasagne w Crispy shaved Parsnip & Lemon Butter Sauce. \$26.00

Seared Scallops w Snow peas & Tomato Salad, Radish, Watercress Shoot and Lemon Sauce. \$24.00

Pan Fried Crystal Bay Prawns in Garlic Chilli Tomato, Romesco Sauce and Toasted Bread. \$25.00

Slow Cooked Duck Ravioli w Caramelised Fennel Sage & Leek \$23.50

■ PASTA

Spaghetti Marinara in White wine, Squid, Prawns, Mussels, Fish Bits, Garlic, Chilli, Tomato & Chop Chives \$24.50

Fettuccine Bolognese Sauce & Meatballs, Shaved Parmesan and Chop Parsley \$23.50

Chilli & Garlic Pasta in Porcini Mushroom Sauce. (V) \$23.00

■ SOUPS

Mikano's Seafood Chowder	\$24.00
Crayfish Soup <u>w</u> Bean Sprout, Prawns and Bread	\$24.00

MAINS

■ MIKANO SPECIALTY

Seafood Mixed Grill (for 2) - Snapper, Salmon, Scampi, Squid, Oysters & Mussel served <u>w</u> accompaniments (GF)	\$125.00
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■ 4 FISH 4 WAYS

Snapper \$40.00	Yellow Fin Tuna \$39.00
Salmon Fillet \$39.00	Market Fish \$40.00

Your choice of Fish can be prepared in following ways:

Roasted Moroccan Spiced Fish w Chermoula Salad and Grilled Aubergine, Onion Salsa and Tomato Cab Sauvignon Dressing. (GF)

Herb and Lemon Crumbed Fish w Gourmet Baby Potato Salad, Whole Grain Mustard Dressing and Pea & Mint Sauce.

Grilled Fish w Pumpkin & Rocket Risotto and Saffron Lemon Sauce. (GF)

Baked Fish w Chilli Sambal, Crunchy witlof Asian Slaw and Coconut Dressing. (GF)

■ MEAT

Chargrilled Sirloin on Gruyere Potato cake, Buttered Spinach, Garlic & Chive Butter and Pepper Sauce	\$42.50
Prochetta Pork Roast on Kumara Mash, Pickle Slaw and Spice Sauce. (GF)	\$39.00
Roasted Stuff Chicken Kiev <u>w</u> Pinenut Goat cheese, Pumpkin Hummus, Buttered Kale Cauliflower Puree & Red Wine Jus. (GF)	\$38.00
Braised Burgundy Beef <u>w</u> Goat Cheese, Potato Mash & Roasted Vegetable and Jus.	\$38.50
Roasted Lamb Rump in Harisa Sauce, Eggplant & Couscous Salad, Mint Sauce and Salsa Verde.	\$39.50
Porcini Mushroom Risotto, Gruyere Potato Cake, Butter Spinach & Lemon Sauce. (V)	\$36.00

■ SIDES

ALL \$9.50

Buttered Spinach w Shaved Parmesan.

Steam Mixed Vegetable w Lemon Olive Oil and Sesame Seeds.

Crispy Fried Potato w Confit Garlic & Rosemary.

Thin Crispy Fries w Garlic Aioli.

Rocket and Pear Salad w Parmesan Cheese.