

Miro

BREAKFAST COCKTAILS

MIRO MIMOSA \$21
Fresh orange juice and
Prosecco

ESPRESSO MARTINI \$22
Vodka, espresso and
Quick Brown Fox liqueur

PINK PANTHER FIZZ \$22
Vodka, Luxardo Maraschino,
grapefruit juice, lemon, tonic

BLOODY MARY \$23
Broken Shed vodka, house spiced
tomato juice, celery, bacon
and bacon salt rim

BREAKFAST MARTINI \$23
Scapegrace gin, Cardrona Rose Rabbit
liqueur, lemon juice, marmalade

BISCOTTI SPRITZ \$22
Hazelnut, butterscotch liqueur,
Prosecco

MIRO REFRESHER \$15
NON ALCOHOLIC
Grapefruit, orange, lemon, soda

JUICES

Kerikeri orange \$13
Beetroot, ginger and lime \$13
Pear, rhubarb and elderflower \$13

SMOOTHIES

NATURES TONIC \$15
Blueberry, almond milk,
kawakawa, maple and banana

CHOCO DATE \$15
Nutella, dates, peanut butter, banana,
almond milk

PBJ \$15
House made berry compote, peanut
butter, banana, organic dates,
almond milk, flaxseed

MATAKANA SUPERFOODS
\$4 EACH

Marine Collagen/
Organic Super Greens Powder/
Plant Based Super Protein Powder

MENU

COCONUT AND VANILLA
PORRIDGE \$20
Poached pear, Eliza's honey, cardamom,
goji berries, glazed nuts

BRIOCHE FRENCH TOAST \$24
Brioche, cinnamon, caramelized apples,
nuts, apple mascarpone, matcha

BREAKFAST BOARD \$28
Coconut and vanilla porridge, poached
pears, glazed nuts and Eliza's honey
Olive oil potato gratin, house smoked bacon,
poached egg, spinach, citrus hollandaise
Miro juice

MIRO BENEDICT \$27
Poached eggs, olive oil potato gratin,
spinach, citrus hollandaise with your
choice of house smoked bacon
or hot smoked salmon

SMOKED BRISKET \$28
Poached eggs, olive oil potato gratin,
miso and apple butter purée,
celery and Granny Smith gremolata

HOT SMOKED MOKI
SOURDOUGH \$25
Smoked moki, house made sauerkraut,
horseradish cream, rocket and herb salad

Add a poached egg \$3

BLACK GARLIC PANISSE \$27
Chickpea and polenta cake, sautéed shiitake
and oyster mushrooms, black garlic
emulsion, rocket and pickled daikon salad

SIDES

Hot smoked salmon \$9

House smoked bacon \$8

Avocado \$5

House made sourdough \$6

Rocket, pear and sunflower salad \$13

Olive oil gratin \$8

*Everything is made in a kitchen that handles
gluten and other allergens, please let your
waitstaff know of any dietary requirements or
allergies prior to ordering.*

