

Miro

LEAVE IT TO MIRO

\$65 PER PERSON

Designed for the whole table, minimum 2 people

ENTRÉES

House made rye sourdough, miso brown butter \$11

Charcuterie board, selection of local and house cured meats,
preserves, lardo spread and sourdough \$29

Goats cheese, glazed beetroot, dried fig leather, fig jam, focaccia crisp \$22

Hot smoked fish and potato croquette, black garlic mayonnaise,
radish, preserved lemon \$19

Lumina lamb tartare, feijoa vinegar, kawakawa, pickled onion,
chickpea foam, sourdough crisp \$24

MAINS

Chickpea and polenta panisse, sautéed shiitake and oyster mushrooms,
black garlic emulsion, greens and pickled daikon salad \$29

Market fish, horopito caramel, parsley olive oil sauce,
confit gratin, potato crisp \$33

Venison loin, cacao, red cabbage cannelloni, celeriac puree,
sourdough dumpling \$38

Saltimbocca veal burger, focaccia bun, prosciutto, sage mayonnaise,
pear mustard, salt and vinegar potatoes \$38

SIDES

Seasonal leaves, pear and sunflower salad \$13

Salt and vinegar potatoes, miso mayonnaise \$13

Brown butter brussels, mustard vinaigrette, manchego \$11

DESSERTS

Lemongrass infused dark chocolate ganache, confit rhubarb, sorbet \$17

Cheesecake tart, poached pears, greek yoghurt sorbet \$17

Two local cheeses served with house made lavosh
and Eliza's honeycomb \$26 (50g each cheese)

*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.*

Our seasonal menu changes monthly.

