

Miro

BAR PLATES

Half dozen seasonal oysters, shucked to order,
almond granita, mint oil \$36

Fish crudo, pickled ginger, oyster mayonnaise,
green apple sorbet \$18

Sourdough, miso butter \$11

Smoked ricotta, pickled orange, Endive, candied walnut \$22

Beetroot tartare, ponzu gel, shallots, tofu mayonnaise,
tamarillo hot sauce \$17

Crispy potato, vadouvan spiced butter,
pickled red onion, coriander \$13

Chicken parfait, sourdough, rhubarb, liquorice granola \$19

Black foot paua schnitzel, dill pickles,
celeriac remoulade, broiche \$26

Kumara churro, orange and cardamom ice cream \$18

DAILY CHEESE SELECTION

Served with house made lavosh and accompaniments
15g of one cheese \$15 | two cheeses \$26 | three cheeses \$36

