

MIRO AT THE MANOR

OYSTERS \$36

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

TASTING MENU \$79pp

Grilled Gem lettuce, black garlic emulsion,
brioche, aged gouda

Vadouvan spiced cauliflower, cashews, pickled raisins

Pork cheek, soubise, sweet and sour turnips,
nasturtium verde

Fallow deer saddle, roasted red cabbage,
date puree, coffee

Citrus olive oil cake, black olive ice cream,
sour mandarins

MATCHING WINES \$49PP

5 x 100ml glasses
matched to
each course

CHEESE BOARD \$15/\$26/\$36

Served with house
made lavosh and
accompaniments

15g of one cheese
Two cheeses
Three cheeses

*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*

