

MIRO AT THE MANOR

VEGETARIAN TASTING MENU \$79PP

Beetroot tartare, ponzu gel, shallots, tofu mayonnaise,
tamarillo hot sauce

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

Vadouvan spiced cauliflower, cashews, pickled raisins

Braised red cabbage, coffee, date, almond

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*

