

Miro

BREAKFAST COCKTAILS

MIRO AT THE MANOR'S SIGNATURE DRINK

MY FAIR LADY \$22
Scapegrace vodka, rose rabbit liqueur, marmalade syrup, mint, cucumber, grapefruit soda

MIRO MIMOSA \$20
Fresh orange juice and Huia Blanc de Blanc

ESPRESSO MARTINI \$20
Broken Shed Vodka, espresso and Quick Brown Fox liqueur

BLOODY MARY \$22
Broken Shed Vodka, house spiced tomato juice, celery, bacon and bacon salt rim

BUTTERSCOTCH LEBOWSKI \$20
Rose Rabbit butterscotch liqueur, espresso, milk, cinnamon

SMOOTHIES \$15

NATURES TONIC
Blueberry, almond milk, kawakawa, maple and banana

DAY GLOW
Mango, cardamon, coconut cream, kaffir lime and buckwheat crumble

IMMUNI TEA
Barberry, raspberry, Manuka tea syrup, coconut milk, honey

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

JUICES \$13

Kerikeri orange
Beetroot, ginger, lime and apple
Carrot, orange, lemongrass

BREAKFAST MAINS

GRANOLA \$19
Cinnamon granola, roasted walnuts, verbena poached rhubarb, vanilla coconut yoghurt, plum gel *vegan available

GRILLED VANILLA AND BROWN BUTTER BRIOCHE \$26
Elderflower custard, roasted hazelnuts, mint, sweet and sour blueberries

MIRO BENEDICT \$26
Applewood smoked bacon, poached eggs, citrus hollandaise, potato and leek cakes, yuzu salt

HOUSE-SMOKED SALMON WAFFLE \$26
Parmesan waffle, hot smoked salmon, poached eggs, hollandaise, rocket and horseradish

SMOKED BRISKET \$27
Smoked Hereford brisket, potato and leek cakes, poached egg, hollandaise and chilli jam

MUSHROOM BENEDICT \$24
Mushrooms, spinach, potato and leek cakes, smoked beetroot, yuzu salt, hollandaise
*vegan available

SIDES

House Smoked Salmon \$9

Dry Cured Bacon \$8

Avocado \$5

House made gluten free seed bread - add \$3

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

