

Miro

BAR PLATES

Half dozen seasonal oysters, shucked to order,
natural or with verjuice granita \$36

Sourdough, miso butter \$11

Smoked ricotta, rock melon, elderflower vinaigrette,
pumpkin seeds \$22

Beetroot tartare, ponzu gel, tofu mayonnaise,
sourdough \$17

Crispy potatoes, Montreal spice, Gouda custard \$14

Chicken parfait, roasted plums, plum gel, toasted seeds,
lavosh \$19

Dark chocolate cake, roasted plums, jasmine and
almond sorbet \$15

DAILY CHEESE SELECTION

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

ELIZA'S GRAZING BOARD

Marinated olives, cheeses, homemade chutney, lavosh,
chicken parfait, melon, pancetta, sourdough and chefs butter

For two \$58

For four \$90

