

Miro

MAIN PLUS ENTREE OR DESSERT \$45

3 COURSES \$50

3 COURSES PLUS CHEESE \$60

ENTREES

House made sourdough and chef's butter \$9

Sumac cured fish, pickled rock melon, macadamia, mint \$19

Heirloom tomatoes, house made pancetta, gouda custard, nasturtium \$17

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

MAINS

Confit duck leg salad, pickled carrot, mustard roasted stone fruit,
gem lettuce \$28

Poached hapuka, heirloom tomatoes, black garlic,
pickled red onion, basil \$32

Buratta, charred sweetcorn, roasted hazelnuts, spinach,
olive oil, toasted brioche \$28

SIDES

Salt and vinegar potatoes \$10

Rocket, pear and sunflower salad \$12

DESSERTS

Roasted plums, dark chocolate cake, jasmine and almond sorbet \$15

Blueberries, white chocolate and dill sorbet, lemon curd, buckwheat \$15

*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*

