

## MIRO AT THE MANOR

### OYSTERS \$36

Half dozen seasonal oysters, shucked to order,  
natural or with verbena and verjuice granita

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### 6 Course Tasting Menu \$79pp

#### Amuse Bouche

Sumac cured fish, pickled rock melon, macadamia, mint

Heirloom tomatoes, house made pancetta, gouda  
custard, nasturtium

Charred sweetcorn, slow cooked egg, roasted hazelnuts,  
pickled chilli

Dry aged duck breast, carrot puree, roasted peaches,  
sorrel sauce

Roasted plums, dark chocolate cake, jasmine and  
almond sorbet

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### 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*

