

# MIRO AT THE MANOR

## 6 COURSE VEGETARIAN TASTING MENU \$79PP

### Amuse Bouche

Beetroot tartare, ponzu gel, tofu mayonnaise,  
wakame

Heirloom tomatoes, pickled red onion, basil emulsion,  
seed mix

Hemp milk ricotta, rock melon, macadamia and mint

Charred sweetcorn, roasted peaches, hazelnuts,  
carrot puree

Jasmine and almond sorbet, macerated cherries, dark  
chocolate, plum gel

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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*

