

# BREAKFAST

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## WARM UP

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TEA

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OR  
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COFFEE

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## OPENING ACT

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### FRESH JUICE

Kerikeri orange

Beetroot, ginger, lime and apple

Carrot, orange, lemongrass

### ADD ON A SMOOTHIE \$10

#### NATURES TONIC

Blueberry, almond milk, kawakawa, maple and banana

#### DAY GLOW

Mango, cardamom, 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

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## HEADLINER

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## BREAKFAST MAIN

#### GRANOLA

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

#### GRILLED VANILLA AND BROWN BUTTER BRIOCHE

Elderflower custard, roasted hazelnuts, mint, sweet and sour blueberries

#### MIRO BENEDICT

Applewood smoked bacon, poached eggs, citrus hollandaise, potato and leek cakes, yuzu salt

#### HOUSE-SMOKED SALMON WAFFLE

Parmesan waffle, hot smoked salmon, poached eggs, hollandaise, rocket and horseradish

#### SMOKED BRISKET

Smoked Hereford brisket, potato and leek cakes, poached egg, hollandaise and chilli jam

#### MUSHROOM BENEDICT

Mushrooms, spinach, poached eggs, potato and leek cakes, smoked beetroot, yuzu salt, hollandaise \*vegan option available

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# MIRO

*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*