

# TASTING MENU

## CLOUDY BAY MOON SHELL CLAMS \$28

Half dozen steamed clams, chorizo butter, macadamia picada

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## 6 COURSE TASTING MENU \$79PP

Amuse Bouche

Mussels, pickled carrots, onion stock, nasturtiums

Roasted butternut, gouda custard, buckwheat, lemon, mint

Broccoli, white anchovy, almond cream, golden sultanas, lemon

Dry aged duck breast, carrot puree, quince, green sauce

Olive oil sponge, pears, fig leaf ice cream, pine nut, olive oil

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## CHEESE BOARD \$15 / \$26 / \$36

Served with house made lavosh and Eliza's honeycomb

50g of each cheese

*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*



**MIRO**  
AT THE MANOR