

TASTING MENU

6 COURSE VEGETARIAN/VEGAN TASTING MENU

\$79PP

Amuse Bouche

Carrot carpaccio, onion and macadamia stock, tofu cream

Roasted butternut, buckwheat, lemon, mint

Beetroot tartare, ponzu gel, shallots, capers, pickled guava

Broccoli, almond cream, golden sultanas, lemon

Coconut gelato, citrus, pine nuts

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