

A group of women in formal attire are seated at a long table in a restaurant, engaged in conversation and dining. The table is set with white linens, glassware, and plates. The background shows large windows and other diners, creating a sophisticated and social atmosphere. The text 'MIRO' is prominently displayed in a large, black, serif font, with 'EVENTS' in a smaller, gold, sans-serif font below it.

# MIRO

EVENTS

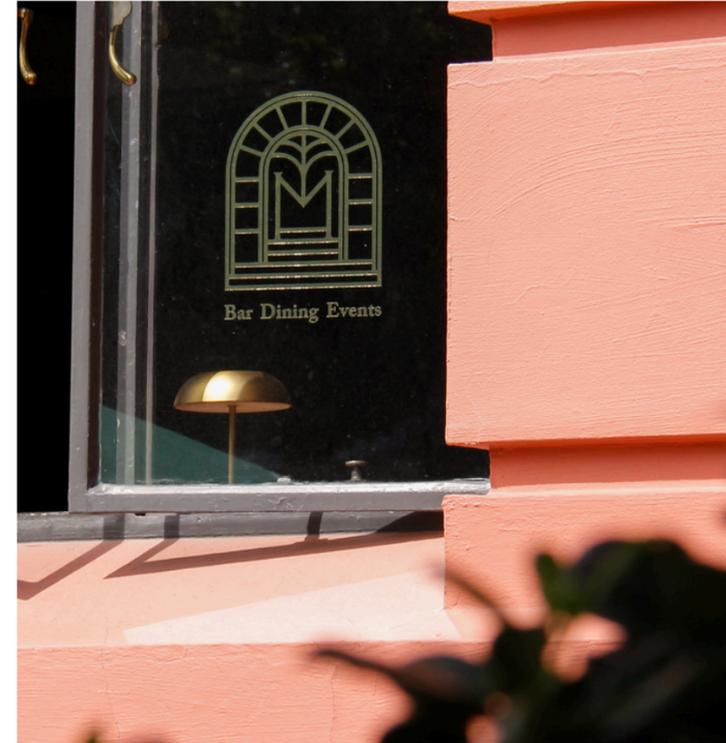
# WELCOME TO MIRO

ALLOW US TO WELCOME YOU AS  
OUR GUEST WHERE MAGICAL  
MOMENTS WILL BE CREATED TO  
FONDLY RECALL IN THE FUTURE.

Step into Miro, where you're welcomed by a delightful space adorned with beautifully preserved original features.

Whether you choose our riverside terrace for sunny days or the warmth of two open fireplaces for cooler ones, Miro is your ideal venue for year round gatherings.

From intimate private dining experiences to breathtaking wedding parties, we offer delicious food, abundant drinks and a warm atmosphere that invites you to create cherished memories with us.





## WHY MIRO?

No matter the event, Miro is committed to providing warm hospitality, experienced planning and bespoke offerings to make your celebration truly special.

Our dedicated team will collaborate with you throughout the entire process, ensuring a seamless and unforgettable event, your only task is to attend and enjoy.

Let us take care of you!

# CANAPÉS

ALL CANAPÉS ARE SERVED AS ONE PIECE PER PERSON

## COLD

**Caramelised onion tartlet** *GFO, V*

Goats cheese | balsamic

**Smoked salmon blini** *GF*

Horseradish salmon mousse | buckwheat puff

**Bocconcini cucumber bite** *GF, V*

Basil oil | pink peppercorn

**Melon classic** *GF*

Prosciutto | ricotta

**Truffle toast** *V GFO*

Parsnip | puffed buckwheat

**Confit mushroom** *VG GFO*

En croute | cashew cream

## HOT

**Mushroom pate** *VG, GF*

Black garlic paste | potato rosti

**Pork Croquette**

Saffron mayo | house piccalilli

**Prawn Wonton**

Cilantro | lime mayo

**Pao de queijo** *GF V*

Parmesan curd | charred corn salsa

## SWEET

**Chocolate mousse** *VG*

Almond brittle | macerated berry

**Lemon tartlet** *GF*

Meringue | gingernut crumb

- **SELECTION OF 4 CANAPÉS PER PERSON | 22**
- **SELECTION OF 6 CANAPÉS PER PERSON | 31**
- **SELECTION OF 8 CANAPÉS PER PERSON | 40**

## CHARCUTERIE

**SERVES 5 PEOPLE | 97**

Curated selection of local and imported charcuterie and cheese | seasonal fruit | relish | house baked bread | crackers

### Add on

Hot smoked king salmon | 200 grams | 17

Full side king salmon | chilli & lime glaze | market price

Full lamb shoulder | slow roasted | miso glaze | 60



# FORK & WALK

ALL ITEMS ARE SERVED AS ONE PER PERSON - 11 EACH

## COLD

### Caprese salad *GF, V*

Bocconcini | ripe vine tomato | arugula | olive | balsamic

### Thai chicken *GF, DF*

Cucumber | mint | nam jim dressing

### Nicoise salad *GF, DF*

Smoked white fish | anchovy | citrus | tahini vinaigrette

### Jackfruit slider *GFO, VG*

Coriander | slaw

### Market fish ceviche *GF, DF*

Coconut | lime | avocado

## HOT

### Miro mac n cheese *V*

Blue cheese bechamel | pangritata

### Butter milk fried chicken *GF*

Black pepper gravy | frites

### Pan fried gnocchi *V*

Rocket pesto | soft herbs

### Roasted cauliflower *GF, VG*

Kedgeree | dukkah

### Sticky braised beef *GF*

Short rib | smoked pomme puree

### Crispy polenta *GF, V*

Halloumi | mornay sauce

# SHARED TABLE MENU

**79** two courses | **89** three courses

**EACH DISH ON THIS MENU WILL BE PLATED & SERVED FAMILY STYLE**

## TO START

House made foccacia w. miso brown butter

**ENTREE** - *Select two*

### Smoked pork croquette

Saffron mayo | house made piccalilli

### Beetroot textures *GF V*

Whipped goats cheese | za'atar | honeycomb

### Chicken liver pate *GFO*

Rhubarb gel | brioche

### Shellfish pate *GF*

Smoked oyster emulsion | dauphinoise potato

### Beef polpette *GF DF*

Antiboise | basil gremolata

## SIDES

*(choice of two - add an additional side for 5.5 per guest)*

### Salt 'n vinegar agria *GF V*

Balsamic | caramelised onion dip

### Cos w. crunch *GF V*

Green goddess dressing | fresh citrus

### Seasonal greens *GF VG*

Whipped hummus | hazlenut dukkah

### Buttered baby potato *GF V*

Mint | flaky salt

**MAIN** - *Select two*

### Braised lamb shoulder *GF*

Parmesan grits | shallot jus

### Chicken roulade *GF DF*

Chorizo | chimichuri

### Cote de boeuf *GF DFO*

Pepper jus | horseradish

### Housemade vegetable rotolo *V*

Smoked ricotta | blistered vine tomato

### Market fish *GF*

Shallot & caper butter sauce | parsley salad

**SWEET** - *Select one*

### Tiramisu *V*

Embassy coffee sabayon | quick brown fox

### Eton Mess *GF*

Macerated fruit | whipped brandy cream | brown sugar meringue

# PREMIUM PLATED A LA CARTE MENU

**109** three courses a la carte

**EACH DISH ON THIS MENU WILL BE INDIVIDUALLY PLATED**

## TO START

House made focaccia w. miso brown butter

## ENTRÉE - *Select two*

**Smoked white fish crudo** *GF DF*

Miso emulsion | pickled radish

**Pork croquette**

Saffron mayo | picalilli

**Beetroot textures** *GF V*

Whipped goats cheese | za'atar | honeycomb

**Chicken liver pate** *GFO*

Rhubarb gel | brioche

**Grilled tiger prawns**

Red pepper escabeche | pickled fennel

## MAINS - *Select three*

**Braised short rib** *GF*

Sherry glazed vegetables | grits | jus

**Lumina lamb rump** *GF*

Shallot jus | feta harissa sauce | kumara crisp

**Market fish** *GF DF*

Puy lentils | pumpkin ginger puree | seasonal brassicas

**Pappardelle** *V VGO GFO*

Caramelised cauliflower miso celoute | preserved lemon | creme fraiche

## SWEET - *Select two*

**Chocolate mousse** *VG GF*

Pinot rouge poached cherries | almond brittle

**Creme brulee** *GF*

Earl grey | macerated fruit

**Apple filo**

Creme anglaise | biscotti crumb | house gelato

## CHEESE

Market price

Curated selection of local and imported cheese, quince and house made crackers

We will curate the cheese selection to your preference

# GLOSSARY

## **ESCABECHE**

Marinated fish | vinegar | spice

## **PANGRITATA**

Garlic breadcrumbs | rosemary | thyme | oregano

## **NAM JIM**

Spicy Thai dressing | coriander | shallot | fish sauce | chilli

## **PAO DE QUEIJO**

Ball of Brazilian cheese bread | tapioca

## **ANTIBOISE SAUCE**

French dressing of chopped tomato | caper | olive

## **GREMOLATA**

Dressing of the Mediterranean | parsley | garlic | lemon zest



# TRUST THE CHEF

**125** for four courses

*Experience our "Trust the Chef" journey at Miro—a four-course culinary adventure crafted just for you. Let our chefs surprise you with innovative flavours and artfully presented dishes made from the finest seasonal ingredients. Sit back, relax, and enjoy a meal where every course is a delightful surprise.*



# BEVERAGES

Please select your wines, beers and cider and let us know if you would like cocktails and spirits to be available.

## SPARKLING

	GLASS	BOTTLE
<b>JEANNE DE COSTE BLANC DE BLANC BRUT NV</b> France	12	59
<b>GRANT BURGE ROSÉ PROSECCO</b> Barossa Valley	15	74
<b>ALPHA DOMUS BEATRIX SPARKLING ROSÉ</b> Hawke's Bay	18	86
<b>ANDRE DELORME CRÉMANT</b> France	19	94
<b>PLUME METHODE TRADITIONNELLE</b> Marlborough		109

## ROSÉ

	GLASS	BOTTLE
<b>BIJOU TERRE DE PROVIDENCE ROSÉ</b> France	13	64
<b>ROCKBURN STOLEN KISS ROSÉ</b> Central Otago	16	79

## WHITES

	GLASS	BOTTLE
<b>CAYTHORPE SAUVIGNON BLANC</b> Marlborough	12	59
<b>JULES TAYLOR SAUVIGNON BLANC</b> Marlborough	14	69
<b>RIMAPERE SINGLE ESTATE SAUVIGNON BLANC</b> Marlborough		89
<b>BROOKFIELDS BERGMAN CHARDONNAY</b> Hawke's Bay	13	64
<b>CLOS DU BOIS CHARDONNAY</b> California		89
<b>LAKE CHALICE 'THE RAPTOR' CHARDONNAY</b> Marlborough	15	74
<b>AKARUA CHARDONNAY</b> Central Otago	18	89
<b>PEGASUS BAY CHARDONNAY</b> North Canterbury		109
<b>RUA PINOT GRIS</b> Central Otago	16	79
<b>LAKE CHALICE 'THE FALCON' RIESLING</b> Marlborough	13	64

## REDS

GLASS BOTTLE

### THE MAKER FIRE EAGLE PINOT NOIR

Marlborough

12 59

### ROCKBURN CRIMSON PEAK PINOT NOIR

Central Otago

16 79

### AKARUA PINOT ROUGE

Central. Otago

15 74

### BLACK ESTATE HOME BLOCK PINOT NOIR

North Canterbury

109

### ROCKBURN PINOT NOIR

Central Otago

117

### NORFOLK RISE SHIRAZ

Mt Benson

12 59

### TRINITY HILL SYRAH

Hawkes Bay

15 74

### HEWITSON NED & HENRY SHIRAZ

Barossa Valley

16 79

## BEER & CIDER

### MORNINGCIDER | STRAWBERRY ROSÉ 4.9%

12

### MORNINGCIDER | APPLE 4.9%

12

### MORNINGCIDER | APPLE 0%

10

### PERONI 5.1% *ON TAP*

13

### PERONI ZERO 0%

10

### CAPTAINS HAZY IPA 5.6%

10

### CAPTAINS PILSNER 5.0%

10

### MICHELOB ULTRA SUPERIOR LOW CARB LAGER 4.2%

10

### CASSELS NECTARON IPA 6.1%

11

### CASSELS MILK STOUT 5.2

11

### CASSELS LIGHT OWL 2.5%

11

## ALCOHOL REMOVED WINE

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**EDENVALE SPARKLING CUVEE 200ML** 12

## COCKTAILS

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**ESPRESSO MARTINI** 21

**BLOODY MARY** 21

**MARGARITA** 21

**ELDERFLOWER SPRITZ** 16

**MIMOSA** 16

**PLUM GINGER GIN SOUR** 21

## MOCKTAILS

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**BEES KNEES SPRITZ** 13

**MIMOSA MOCKTAIL** 16

## SPIRITS

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**HOUSE POURS** 12

Rum, Whisky, Gin, Vodka, Bourbon, Tequila, Brandy (includes mixer)

## NON-ALCHOLIC

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**COKE - DIET COKE - LEMONADE -  
GINGER BEER - ORANGE JUICE** 6

**PERRIER SPARKLING WATER 750ML** 13



## GIN

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<b>ROGUE SOCIETY</b> NEW ZEALAND	12
<b>SCAPEGRACE BLACK</b> NEW ZEALAND	15
<b>THE BOTANIST</b> SCOTLAND	15
<b>HAYMANS PEACH AND ROSE</b> ENGLAND	14
<b>HAYMANS SLOE</b> ENGLAND	14
<b>ROKU</b> JAPAN	15

## RUM

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<b>FLOR DE CANA WHITE RUM</b>	12
<b>BLACK MAGIC SPICED</b>	12
<b>DIPLOMATICO MANTUANO</b>	15

## TEQUILA

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<b>EL JIMADOR</b>	12
<b>ARETTE</b>	16
<b>HERRADURA ANEJO</b>	17

## VODKA

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<b>FINLANDIA</b>	12
<b>TITOS</b>	14
<b>THE REID</b>	18

## BOURBON

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<b>JACK DANIELS NO.7</b>	12
<b>WOODFORD RESERVE</b>	15
<b>WILLET POT STILL</b>	17
<b>MICHTER'S 10 YEAR OLD</b>	18

## BRANDY AND COGNAC

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30ml | 45ml

<b>ST REMY</b>	12   17
<b>REMY MARTIN 1738</b>	18   26
<b>DARROZE 8 YEAR OLD ARMANGAC</b>	20   29
<b>CHRISTIAN DROUIN CALVADOS</b>	15   21

## LIQUEURS

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45ml

<b>KAHLUA</b>	14
<b>BAILEYS</b>	14
<b>COINTREAU</b>	14
<b>CAMPARI</b>	14
<b>CHAMBORD</b>	14
<b>QUICK BROWN FOX COFFEE</b>	15
<b>QUICK BROWN FOX FLAT WHITE</b>	15
<b>STARWARD HER HONEY</b>	18
<b>CARDRONA ROSE RABBIT ORANGE</b>	21
<b>ITALICUS BERGAMOT</b>	18
<b>GLAYVA</b>	16
<b>BUTON MARASCHINO</b>	14

## WHISKY

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<b>THE FAMOUS GROUSE</b> BLENDED SCOTCH	12
<b>OLD FORESTER</b> BOURBON	12
<b>SCAPEGRACE VANGUARD</b> NEW ZEALAND SINGLE MALT	15
<b>BENRIACH SMOKY 10</b> SINGLE MALT SCOTCH	15
<b>ARRAN 10 YEAR OLD</b> SINGLE MALT SCOTCH	16
<b>STARWARD TWO FOLD</b> AUSTRALIAN BLENDED	15
<b>GLENLIVET FOUNDER'S RESERVE</b> SINGLE MALT SCOTCH	15
<b>KILCHOMAN SANAIG</b> SINGLE MALT SCOTCH	16
<b>GLENGLASSAUGH PORTSOY</b> SINGLE MALT SCOTCH	17