

MIRO

BREAKFAST

MUESLI BIRCHER coconut yoghurt poached mandarin VG	21
FRENCH TOAST matcha anglaise butterbean toffee pistachio	23
HOT HONEY & HALLOUMI TOAST avo mousse chili peanut V, GFO	23
EGGS BENEDICT pink peppercorn & basil hollandaise herbed gratin two poached eggs GF <i>CHOICE OF BACON, PORTOBELLO MUSHROOMS, ASPARAGUS</i>	26
CONFIT MUSHROOMS burnt eggplant hummus poached eggs sourdough DF, GFO	21
TRUFFLED EGGS soft scrambled eggs herbs parsnip and truffle crisps sourdough GFO	24
BRAISED LAMB PIE crushed peas marinated cherry tomatoes	28
SMOKED FISH RILLETTE horseradish mayo parsley & caper salad boiled egg sourdough DF, GFO	22
BARLEY & QUINOA TABBOULEH kale burnt eggplant hemp dukkah pomegranate VG, GFO	24
EGGS ANY WAY pickles chimichurri sourdough GFO <i>Kindly inform our staff of any dietary requirements</i>	15

SIDES

BACON	6
ASPARAGUS	5
MUSHROOMS	5
SMOKED FISH	6
HALLOUMI	8
AVOCADO	5
CHIKIM'S KIMCHI	4
EXTRA EGG	4
HOLLANDAISE	4
GRATIN	8

HOUSE BAKED GOODS

AGED CHEDDAR SCONE chilli jam butter	6.5
SWEET FOCACCIA goat's cheese butter bee pollen	12
SAVOURY FOCACCIA bone marrow butter	12
TOLL HOUSE COOKIE	6

SMOOTHIES

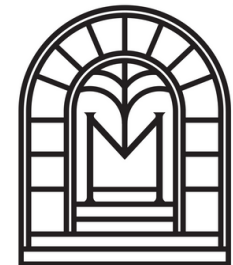
PBJ house made berry compote peanut butter banana organic dates almond milk flaxseed	13
GREEN FUSION banana spinach kiwifruit lemon coconut water	13
NATURE'S TONIC blueberry almond milk kawakawa maple banana	13
CHARLIES ORANGE	6.50

FRESH JUICES

ORANGE	10
PEAR & ORANGE	10
ORANGE, CARROT, GINGER	10

BUBBLES

ANDRE DELORME CRÉMANT Rully, France	21 95
LAURENT-PERRIER LA CUVÉE BRUT Champagne, France	25 150



Bar Dining Events
 @ miro_christchurch