

A group of people, mostly women, are seated at a long table in a restaurant or event space. The table is set with white linens, glassware, plates, and lit candles. The atmosphere is formal and elegant. 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 (SOMETHING GREEN TO ADD)

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

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

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

EDENVALE SPARKLING CUVÉE 200ML	12
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COCKTAILS

ESPRESSO MARTINI	21
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BLOODY MARY	21
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MARGARITA	21
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ELDERFLOWER SPRITZ	16
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MIMOSA	16
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PLUM GINGER GIN SOUR	21
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MOCKTAILS

BEES KNEES SPRITZ	13
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MIMOSA MOCKTAIL	16
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SPIRITS

HOUSE POURS	12
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Rum, Whisky, Gin, Vodka, Bourbon, Tequila, Brandy (includes mixer)

NON-ALCHOLIC

COKE - DIET COKE - LEMONADE - GINGER BEER - ORANGE JUICE	6
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PERRIER SPARKLING WATER 750ML	13
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ROGUE SOCIETY NEW ZEALAND	12
SCAPEGRACE BLACK NEW ZEALAND	15
THE BOTANIST SCOTLAND	15
HAYMANS PEACH AND ROSE ENGLAND	14
HAYMANS SLOE ENGLAND	14
ROKU JAPAN	15

RUM

FLOR DE CANA WHITE RUM	12
BLACK MAGIC SPICED	12
DIPLOMATICO MANTUANO	15

TEQUILA

EL JIMADOR	12
ARETTE	16
HERRADURA ANEJO	17

VODKA

FINLANDIA	12
TITOS	14
THE REID	18

BOURBON

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

BRANDY AND COGNAC30ml | 45ml

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

LIQUEURS45ml

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

WHISKY

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