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

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan | O - Optional

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 | frittes

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

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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

ENTRÉES - *Select two*
Pork croquette
Saffron mayo | picalilli

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 - *Select 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

MAINS - *Select two*
Braised lamb shoulder *GF*
Parmesan grits | shallot jus

Chicken roulade *GF DF*
Chorizo | chimichurri

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

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PREMIUM PLATED À 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

ENTRÉES - *Please select two dishes for your guests to choose from*

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 - *Please select two dishes for your guests to choose from*

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 - *Please select two dishes for your guests to choose from*

Chocolate mousse *VG GF*
Pinot rouge poached cherries | almond brittle

Crème Brûlée *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

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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

✦ CHRISTMAS ✦
ADD-ONS

PROTEINS

PORCHETTA *GF DF* **|** HALF **75 |** FULL **135**
Olive and fennel stuffing, gremolata
To serve 8 | To serve 16

FULL SIDE OF SMOKED KING SALMON *GF, DFO* **| 120**
Horseradish & preserved lemon crema
To serve 12

FIG & APRICOT GLAZED SIRLOIN HAM *GF, DF* **| 110**
Charred balsamic onions, fig mostarda
To serve 12

SIDES
to serve 6

NEW SEASON POTATOES *V, GF* **| 25**
Minted butter

FRESH ASPARAGUS & COS SALAD *V, GF* **| 26**
Parmesan, lemon vinaigrette, walnut

BURRATA & BEETROOT SALAD *V, GF* **| 28**
Raddichio, soft herbs

DESSERTS

BRANDY SNAPS *V* **|** 10pc **30**
Lemon curd, calvados chantilly

PAVLOVA *V GF* **| 8**
Summer berry compote, candied pistachio

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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.

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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
JEANNE DE COSTE BLANC DE BLANC BRUT NV France	14	69
ALPHA DOMUS BEATRIX SPARKLING ROSÉ Hawke's Bay	18	86
ANDRE DELORME CRÉMANT France	19	94
JULES TAYLOR BLANC DE BLANCS Marlborough	20	114

ROSÉ

	GLASS	BOTTLE
BIJOU TERRE DE PROVIDENCE ROSÉ France	14	69
ROCKBURN STOLEN KISS ROSÉ Central Otago	19	94

WHITES

	GLASS	BOTTLE
JULES TAYLOR SAUVIGNON BLANC Marlborough	15	74
RIMAPERE SINGLE ESTATE SAUVIGNON BLANC Marlborough		89
BROOKFIELDS BERGMAN CHARDONNAY Hawke's Bay	14	69
CLOS DU BOIS CHARDONNAY California		89
LAKE CHALICE 'THE RAPTOR' CHARDONNAY Marlborough	15	74
AKARUA CHARDONNAY Central Otago	19	94
PEGASUS BAY CHARDONNAY North Canterbury		114
AKARUA PINOT GRIS Central Otago	16	79
LOVEBLOCK RIESLING Marlborough	15	74

REDS

	GLASS	BOTTLE
WAIPARA HILLS PINOT NOIR Waipara	13	64
ROCKBURN CRIMSON PEAK PINOT NOIR Central Otago	18	89
ROCKBURN PINOT NOIR Central Otago		119
TRINITY HILL SYRAH Hawkes Bay	16	79
HEWITSON NED & HENRY SHIRAZ Barossa Valley	17	84

BEER & CIDER

MORNINGCIDER | STRAWBERRY ROSÉ 4.9%	13
MORNINGCIDER | APPLE 4.9%	13
MORNINGCIDER | APPLE 0%	11
PERONI 5.1%	13
PERONI ZERO 0%	11
CAPTAINS HAZY IPA 5.6%	11
CAPTAINS PILSNER 5.0%	11
MICHELOB ULTRA SUPERIOR LOW CARB LAGER 4.2%	11
CASSELS NECTARON IPA 6.1%	12
CASSELS MILK STOUT 5.2	12
CASSELS LIGHT OWL 2.5%	12
CORONA EXTRA 4.5%	13
CORONA CERO 0%	11

ALCOHOL REMOVED WINE

EDENVALE SPARKLING CUVEE 200ML	12

COCKTAILS

ESPRESSO MARTINI	21
BLOODY MARY	21
MARGARITA	21
HUGO SPRITZ	20
MIMOSA	18
SUMMER GIN SOUR	22

MOCKTAILS

BERRY OREGANO SPRITZ	14
MINDFUL MIMOSA	17

SPIRITS

HOUSE POURS	13

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

NON-ALCHOLIC

COKE - DIET COKE - LEMONADE - GINGER BEER - ORANGE JUICE	6
PERRIER SPARKLING WATER *750ML*	12

GIN

ROGUE SOCIETY NEW ZEALAND	13
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	13
DIPLOMATICO MANTUANO	15

TEQUILA

EL JIMADOR	13
HERRADURA ANEJO	17

VODKA

ROGUE SOCIETY NEW ZEALAND	13
TITOS	14

BOURBON

EVAN WILLIAMS BLACK	13
WOODFORD RESERVE	15
MICHTER'S 10 YEAR OLD	18

BRANDY AND COGNAC

	30ml | 45ml
ST REMY	12 | 17
REMY MARTIN 1738	18 | 26

LIQUEURS

	45ml
KAHLUA	14
BAILEYS	14
COINTREAU	14
CAMPARI	14
CHAMBORD	14
QUICK BROWN FOX COFFEE	15
QUICK BROWN FOX FLAT WHITE	15
GLAYVA	16
BUTON MARASCHINO	14

WHISKY

THE FAMOUS GROUSE BLENDED SCOTCH	13
OLD FORESTER BOURBON	13
SCAPEGRACE VANGUARD NEW ZEALAND SINGLE MALT	16
BENRIACH SMOKY 10 SINGLE MALT SCOTCH	16
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