

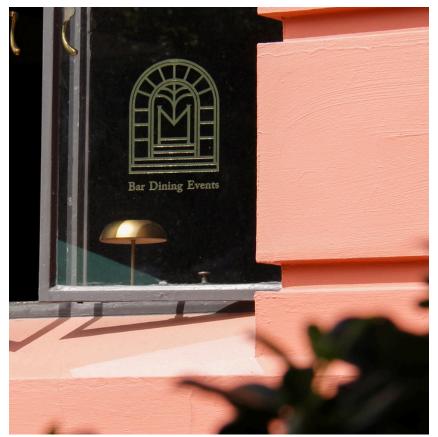
# WELCOME TO MIRO

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.

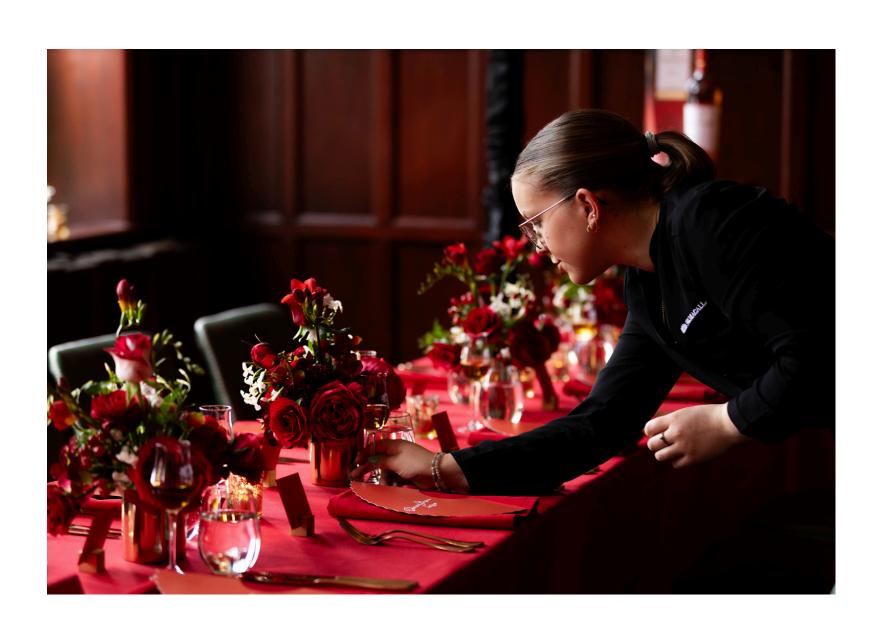
From intimate private dining experiences to breathtaking wedding parties, we offer delicious food, abundant drinks and a warm atmosphere that invites you to create cherished memories with us.











# 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 CANAPÉS**

Beef tartare DF, GFO

Pickled garlic scape | crostini

Chicken liver paté

Fermented plum | milk loaf

Salmon ceviche DF, GFO

Tarragon oil | pickled red onion | savory tart shell

Whipped goats cheese tart V

Candied apple | sweet tart shell

Beetroot toast V, VGO, DFO

Confit beetroot | crème fraîche | bee pollen | toasted bread

Truffle and parsnip toast  ${\it V}$ 

Milk loaf | parsnip puree | truffle

Mushroom and thyme toast VG, GFO

Portobello mushroom | garlic and thyme | sweet soy black garlic | toasted bread

Cucumber and ginger bite VG, GF

Basil oil | pickled ginger | red onion fluid gel

Marmite on toast V, GF

Whipped marmite | parmesan custard | sourdough panna grata | savory tart shell

### **HOT CANAPÉS**

Wild mushroom rösti VG, GF

Portobello mushroom | thyme and garlic | pickled onion gel | potato rösti

**Prawn wonton** *DF* 

Marinated prawn | sambal

Green pea falafel VG, GF

House made tahini dressing | pickled chili

Mint and lamb arancini DF

Slowly braised lamb shoulder | mint glaze

Pumpkin feta arancini V

**Brisket croquette** 

Spicy tomato relish

**Pulled pork croquette** 

Apple gel

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

# GRAZING PLATTER

SERVES 5 PEOPLE | 90

A grazing platter featuring charcuterie, two types of cheese, house-baked breads, and crackers.





# FORK & WALK

### ALL ITEMS ARE SERVED AS ONE PER PERSON - 11 EACH

### COLD

Potato salad V, GF

Agria potatoes | kewpie mayo | fresh spring onion | red onion | parsley powder - add chicken for \$3 -

Soba noodles V, DF

Soy sauce | shoyu | ponzu sauce | sesame oil | fried shallots | chives

**Chorizo and egg fried rice** *DF* 

Onion | garlic | egg | chorizo

#### HOT

Mushroom and pecorino risotto V

Confit portobello mushrooms | thyme and garlic | pecorino | arborio rice

Pork belly GF

Herbed gratin | parsley and chili chimichurri | pickled red onion | peppercorn hollandaise

Korean chicken and fries GF

Smoked fish GF, DF

White fish | herbed peas | mashed potato | lemon

Pumpkin and feta orzo  $\lor$ 

Pumpkin | kumara | feta | seed mix | fresh herbs

**Bulgur wheat salad with chicken** 

Chicken thigh | bulgur wheat | sage | mustard

Braised lamb shoulder over chickpea salad GF

Spinach | red onion | chickpeas | red wine jus

# SHARED TABLE MENU

# **69** for two courses **80** for three courses

### Each dish on this menu will be plated and served family-style

#### FOR THE TABLE

Housemade focaccia, premium olive oil GFO, DF

**ENTRÉES** (choice of two)

**Fried cauliflower** *GF, VG*Whipped hummus | crispy chickpeas

**Chicken liver paté** *GFO*Plum gel | lavosh

**Karaage chicken** *GF, DF*Garlic sesame mayo | curry leaves

**Beetroot textures** *GF, V* Whipped feta | honeycomb

**Smoked fish rillette** *GF*, *DF* Chimichurri | pickles

### MAINS (choice of two)

**Vegetarian lasagne** *GF*, *V* Smoked ricotta | tomato relish

Grilled sirloin GF, DF

Harissa | jus

Chargrilled chicken & chorizo GF, DF

Gremolata | pickles

Market fish GF, DFO

Hung yoghurt | chermoula | crispy chickpeas

Porchetta GF, DF

Dijonnaise

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

Caribbean rice & beans GF, VG

Smoked mashed kumara GF, VG

Crunchy cos with avocado GF, V

Twice cooked potatoes with kombu GF, BG

Seasonal greens with garlic & tahini dressing, fried onions GFO, VG

**DESSERT** (choice of two)

Portuguese tarts, chantilly V

Tiramisu V

Chocolate mousse, almond brittle GF, VG

**Basque Cheesecake** *GF, V* 

# PREMIUM PLATED MENU

## 90 for three courses

Each dish on this menu will be individually plated and served

### **FOR THE TABLE**

Housemade focaccia, premium olive oil GFO, DF

**ENTRÉES** (select two for alternate drop)

**Fresh Oysters** *GF, DF*Mignonette | magnolia granita
\*subject to availability

**Lamb kofta** *GF, DFO*Smoked hung yoghurt | harissa

**Pumpkin arancini** *V*Parmesan custard

**Salmon tataki** *GF, DF*Sesame ponzu | grilled seaweed

**Pork croquette**Saffron mayo | piccalilly

MAINS (select three options for guests to choose from on the evening)

**200g Eye Fillet** *GF, DFO*Carrot puree | puffed buckwheat | jus

Braised lamb pie

Harissa | smoked potato puree | jus

Pan seared market fish *GF*, *DFO*Chermoula butter | broccolini | pickles

**Pumpkin risotto** *V, GF*Preserved lemon | goats cheese

**DESSERT** (select two for alternate drop)

**Vegan chocolate mousse** *VG, GF*Almond brittle

**Basque cheesecake** *GF*Curd

**Hazelnut loaf** *GF* 

Caramelised bananas | dulche de leche

# TRUST THE CHEF

### 90 for three courses

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





# + MIDWINTER + ADD-ONS

### WHOLE SIDE OF SALMON GF | 109

Lemon and coriander Serves 10 people

### WHOLE GLAZED HAM GF, DF | 220

With condiments Serves 25 people

### **BUTTERED NEW POTATOES** V, GF, DF | 18

Fresh mint Serves 10 people

### MINTED PEAS | 9

### **CRÉMEUX FILLED BRANDY SNAPS** *V, GF* | 33

Lemon infused crémeux 12 pieces

### **BERRIES & CREAM | 45**

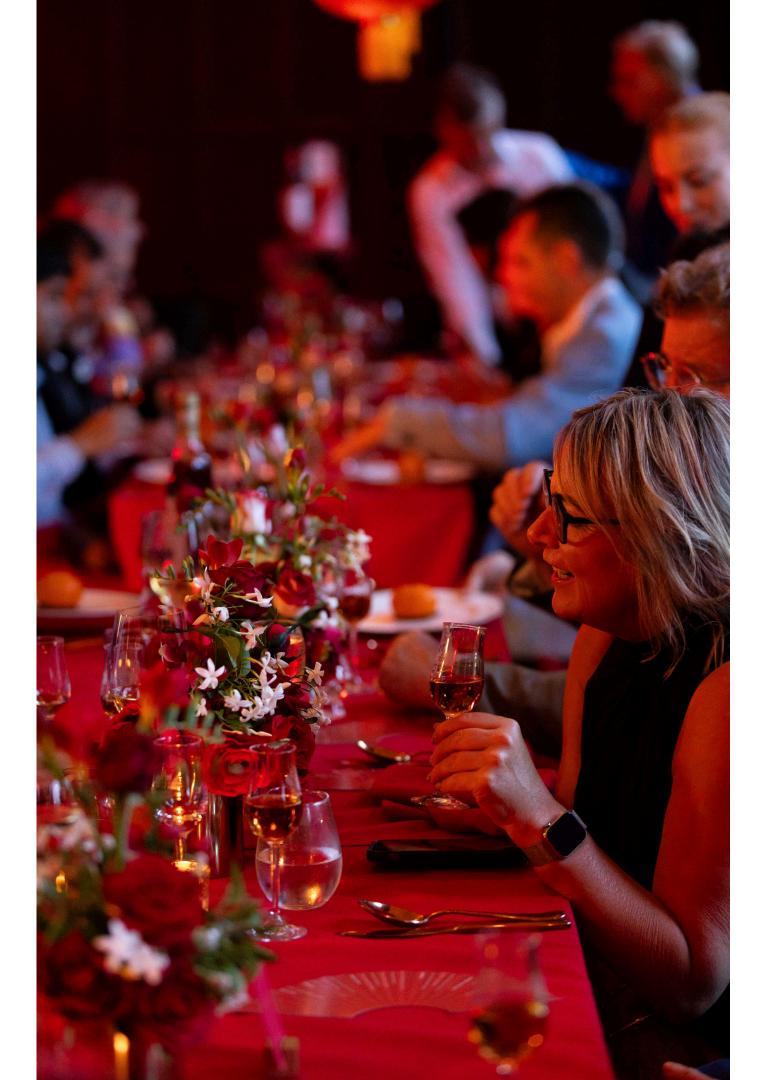
Chantilly cream and icing sugar Serves 10 people

### FRUIT SALAD | 36

Seasonal fruit
Serves 10 people

### **DECONSTRUCTED PAVLOVA GF | 15**

Flavors of strawberry, passionfruit, lemon and raspberry



# **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	12	59
GRANT BURGE ROSÉ PROSECCO Barossa	15	74
BEATRIX ROSE METHODE TRADITIONNELLE Hawkes Bay	18	86
MAUDE BRUT METHODE TRADITIONNELLE Central Otago		110
LAURENT-PERRIER NV LA CUVÉE CHAMPAGNE France		150
DAMSTEEP PÉT NAT Waipara	28.5	140
ROSÉ	GLASS	BOTTLE
<b>BIJOU TERRE DE PROVIDENCE ROSÉ</b> France	13	63
<b>TWO RIVERS ISLE OF BEAUTY ROSÉ</b> Marlborough	15	74
BLACK ESTATE TREBLE ROSÉ North Canterbury	18	100

WHITES	GLASS	BOTTLE
CAYTHORPE SAUVIGNON BLANC Marlborough	12	59
JULES TAYLOR SAUVIGNON BLANC Marlborough	14	69
RIMAPERE PLOT 101 SAUVIGNON BLANC Marlborough		110
TORLESSE ALPHA CHARDONNAY Waipara	12	59
ROBERT MONDAVI CHARDONNAY California	14	69
AKARUA CHARDONNAY Central Otago	18	88
PEGASUS BAY CHARDONNAY North Canterbury	20	96
TORLESSE ALPHA PINOT GRIS Waipara	12	59
RUA PINOT GRIS Central Otago	15	74
OMIHI ROAD RIESLING North Canterbury	12	59
PEGASUS BAY RIESLING North Canterbury	15	74

REDS	GLASS	BOTTLE
THE MAKER FIRE EAGLE PINOT NOIR Marlborough	12	59
ROCKBURN CRIMSON PEAK PINOT NOIR Central Otago	14	69
BLACK ESTATE HOME BLOCK PINOT NOIR  North Canterbury	21	99
MAUDE PINOT NOIR Central Otago		130
TRINITY HILL SYRAH Hawkes Bay	15	74
NORFOLK RISE SHIRAZ Mt Benson	12	59
AKARUA PINOT ROUGE Central Otago	16	79
ST HALLETT BLOCKHEAD SHIRAZ Barossa	16	78
PENFOLDS BIN 128 COONAWARRA SHIRAZ Barossa		169
ELEPHANT HILL LE PHANT ROUGE Hawkes Bay	16	78

# BEER & CIDER

MORNINGCIDER   STRAWBERRY ROSÉ 4.9%	12
MORNINGCIDER   APPLE 4.9%	12
MORNINGCIDER   APPLE 0%	10
BROOKVALE UNION GINGER BEER 4%	12
PERONI 5.1% ON TAP	13
PERONI ZERO 0%	9
CAPTAINS HAZY IPA 5.6%	10
CAPTAINS PILSNER 5.0%	10
CAPTAINS LOW CARB LAGER 5.3%	10
CASSELS NECTARON IPA 6.1%	10
CASSELS MILK STOUT 5.2	9
CASSELS LIGHT OWL 2.5%	10

# ALCOHOL REMOVED WINES

EDENVALE BLANC DE BLANC  EDENVALE SPRAKLING SHIRAZ  OTHER ALCOHOL REMOVED WINES AVAILABLE ON REQUEST	49 49
COCKTAILS	
ESPRESSO MARTINI	21
BLOODY MARY	21
MARGARITA	21
GRAPEFRUIT SPRITZ	16
MIMOSA	16
SPIRITS	
HOUSE POURS Rum, Whisky, Gin, Vodka, Bourbon, Tequila, Brandy (includes mixer)	12
NON-ALCHOLIC	
COKE - DIET COKE - LEMONADE - GINGER BEER - ORANGE JUICE	6
PERRIER SPARKLING WATER 750ML	13





## GIN

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
LAINGS BANANA	15
TEQUILA	
EL JIMADOR	12
ARETTE	16
HERRADURA ANEJO	17
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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 COGNAC	30ml   45ml
ST REMY	12   17
REMY MARTIN 1738	18   26
DARROZE 8 YEAR OLD ARMANGAC	20   29
CHRISTIAN DROUIN CALVADOS	15   21
LIQUEURS	45ml
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
POKENO DISCOVERY NEW ZEALAND SINGLE MALT	15
WAIHEKE MOSS NEW ZEALAND SINGLE MALT	19
BENRIACH SMOKY 10 SINGLE MALT SCOTCH	15
ARRAN 10 YEAR OLD SINGLE MALT SCOTCH	16
STARWARD TWO FOLD AUSTRALIAN BLENDED	15
LAPHROAIG 10 YEAR OLD SINGLE MALT SCOTCH	15
KILCHOMAN SANAIG SINGLE MALT SCOTCH	16
<b>DEANSTON VIGIN OAK</b> SINGLE MALT SCOTCH	15
GLENMORANGIE 10 YEAR OLD SINGLE MALT SCOTCH	14