

A group of young women in formal attire are seated at a long table in a restaurant. The table is set with white linens, glassware, and plates. The women are engaged in conversation and looking towards the camera. The background shows a large window with a view of the city at night. The text "MIRO" is overlaid in a large, black, serif font, and "EVENTS" is overlaid in a smaller, gold, 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 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 *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 *V*

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 | dulce 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 crèmeux
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

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



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
BIJOU TERRE DE PROVIDENCE ROSÉ France	13	63
TWO RIVERS ISLE OF BEAUTY ROSÉ 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% <i>ON TAP</i>	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	49
EDENVALE SPRAKLING SHIRAZ	49

OTHER ALCOHOL REMOVED WINES AVAILABLE ON REQUEST

COCKTAILS

ESPRESSO MARTINI	21
BLOODY MARY	21
MARGARITA	21
GRAPEFRUIT SPRITZ	16
MIMOSA	16

SPIRITS

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

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

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
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
DEANSTON VIGIN OAK SINGLE MALT SCOTCH	15
GLENMORANGIE 10 YEAR OLD SINGLE MALT SCOTCH	14