

A group of people are gathered around a table, holding wine glasses and smiling. The scene is set in a dimly lit room, likely a restaurant or a wine cellar. The people are dressed in semi-formal attire. The overall atmosphere is warm and social. The text 'MIRO EVENTS' is overlaid in the center of the image.

**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

### **Beef Yorkshire pudding**

Smoked brisket | onion jus

### **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 - 9.5 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

# TWO COURSE SHARED MENU // CLASSIC

## 69 per guest

Option 1: Your choice of two entrées | two mains | two sides

Option 2: Your choice of two mains | two sides | two desserts  
(add additional course for 10 - additional sides 5.5 per guest)

## STARTING WITH SHARED BREAD TO THE TABLE *GFO, DFO*

### ENTRÉES *(individually plated, served as alternate drop)*

#### Chicken liver paté

Milk loaf | fermented plum jam

#### Poached prawns *GF*

Cocktail lemon curd

#### Sliced prosciutto with melon *DF*

Rock melon | sherry vinaigrette | sourdough croutons

#### Beetroot and whipped feta *V, GF*

Confit beetroot | beetroot relish | cinnamon & clove | whipped feta | salad greens

### MAINS *(served shared style)*

#### Charcoal grilled sirloin *GF, DF*

Sirloin steak | romesco

#### Chicken thigh *GF, DF*

Organic chicken thigh | chili and herb chimichurri | pickled garlic scape

#### Kumara pasta *V*

Kumara puree | pecorino cheese | red pepper | hazelnut romesco

#### Miso glazed eggplant *V, GF, DF*

Miso | teriyaki glaze | caramelised onion jus | hydrated tapioca pearls

#### Whole lamb shoulder *GF*

Slow cooked lamb shoulder | red wine jus

### SIDES *(served shared style)*

#### Double fried potatoes *VG, GF*

Seasoned with a roasted kombu seasoning

#### Seasonal crispy salad *VG, GF*

A mixture of mesclun spinach cos lettuce | radish | grapefruit | basil vinaigrette

#### Balsamic glazed brussel sprouts *VG, GF*

Fried red onion | crispy shallots

#### Glazed carrots with feta *V, GF*

Fennel and coriander seed mix

#### Truffle mac and cheese *V*

Truffle infused cheese sauce | herbed sourdough croutons

#### Cos salad *V*

House pickled vinaigrette | milk bun croutons | shaved pecorino | blue cheese | toasted hazelnut

### DESSERT *(individually plated, served as alternate drop)*

#### Chocolate and coffee tiramisu

Chocolate mousse | coffee infused whipped cream | crème fraîche | shaved chocolate | lady fingers

#### Lemon tart condensed milk chantilly *GFO*

Lemon crèmeux tart | condensed milk | chantilly

#### Chocolate mousse *VG, GF*

Coconut | almond brittle | blueberries gel

#### Seasonal fruit platter

### PETIT FOURS 4.5 PER ITEM *GFO, DFO*

# TWO COURSE SHARED MENU // PREMIUM

## 89 per guest

Option 1: Your choice of two entrées | two mains | two sides

Option 2: Your choice of two mains | two sides | two desserts  
(add additional course for 10 - additional sides 5.5 per guest)

## STARTING WITH SHARED BREAD TO THE TABLE GFO, DFO

### ENTRÉES (individually plated, served as alternate drop)

#### Salmon dish GF, DF

Onion en papillote | fresh herbs

#### Truffle and halloumi V, GF

Truffle infused parsnip puree | confit potatoes | pickled vegetables salsa

#### Aged white fish crudo GF, DF

Miso emulsion | radish | kombu seaweed seasoning

#### Beef tartare GF

Garlic scape | sourdough

### MAINS (served shared style)

#### Wagyu tomahawk GF

Amaretto jus

#### Porchetta GF, DF

Rolled pork belly | lemon | fermented chili pineapple relish | pickled onion herb salad

#### Salmon GF, DF

Toasted fennel seeds | sauvignon glaze

#### Roasted lamb leg GF

Plum | parsnip

#### Brown butter pumpkin gnocchi V

Pecorino | shallots

### SIDES (served shared style)

#### Double fried potatoes VG, GF

Seasoned with a roasted kombu seasoning

#### Seasonal crispy salad VG, GF

A mixture of mesclun spinach cos lettuce | radish | grapefruit | basil vinaigrette

#### Balsamic glazed brussel sprouts VG, GF

Fried red onion | crispy shallots

#### Glazed carrots with feta V, GF

Fennel and coriander seed mix

#### Truffle mac and cheese V

Truffle infused cheese sauce | herbed sourdough croutons

#### Cos salad V

House pickled vinaigrette | milk bun croutons | shaved pecorino | blue cheese | toasted hazelnut

### DESSERT (individually plated, served as alternate drop)

#### Chocolate and coffee tiramisu

Chocolate mousse | coffee infused whipped cream | crème fraîche | shaved chocolate | lady fingers

#### Lemon tart condensed milk chantilly GFO

Lemon crèmeux tart | condensed milk | chantilly

#### Chocolate mousse VG, GF

Coconut | almond brittle | blueberries gel

#### Seasonal fruit platter

### PETIT FOURS 4.5 PER ITEM GFO, DFO

## ◆ CHRISTMAS ◆ 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*

### **FRESH 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 | A - Available





# 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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<b>JEANNE DE COSTE BLANC DE BLANCS BRUT NV</b> France	12	57
<b>GRANT BURGE ROSÉ PROSECCO</b> Barossa	14	67
<b>BEATRIX ROSE METHODE TRADITIONNELLE</b> Hawkes Bay	18	86
<b>MAUDE BRUT METHODE TRADITIONNELLE</b> Central Otago		110
<b>LAURENT-PERRIER NV LA CUVÉE CHAMPAGNE</b> France		150
<b>DAMSTEEP PÉT NAT</b> Waipara	28.5	140

## ROSÉ

	GLASS	BOTTLE
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<b>BIJOU TERRE DE PROVIDENCE ROSÉ</b> France	12	57
<b>TWO RIVERS ISLE OF BEAUTY ROSÉ</b> Marlborough	15	72
<b>ROCKBURN STOLEN KISS ROSÉ</b> Central Otago	15	72
<b>BLACK ESTATE TREBLE ROSÉ</b> North Canterbury	21	100

## WHITES

	GLASS	BOTTLE
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<b>CAYTHORPE SAUVIGNON BLANC</b> Marlborough	12	57
<b>JULES TAYLOR SAUVIGNON BLANC</b> Marlborough	14	67
<b>RIMAPERE PLOT 101 SAUVIGNON BLANC</b> Marlborough		110
<b>TORLESSE ALPHA CHARDONNAY</b> Waipara	12	57
<b>ROBERT MONDAVI CHARDONNAY</b> California	14	67
<b>AKARUA CHARDONNAY</b> Central Otago	18	86
<b>PEGASUS BAY CHARDONNAY</b> North Canterbury	20	96
<b>TORLESSE ALPHA PINOT GRIS</b> Waipara	12	57
<b>RUA PINOT GRIS</b> Central Otago	15	72
<b>OMIHI ROAD RIESLING</b> North Canterbury	12	57
<b>MT DIFFICULTY RIESLING</b> Central Otago	16	76
<b>ROCKBURN TIGERMOTH RIESLING</b> Central Otago	16	76
<b>FAMILLE BOUGRIER VOUVRAY CHENIN BLANC</b> France	12	57

REDS	GLASS	BOTTLE
<b>DRIVEN SNOW PINOT NOIR</b> Waipara	12	57
<b>ROCKBURN CRIMSON PEAK PINOT NOIR</b> Central Otago	14	67
<b>BLACK ESTATE HOME BLOCK PINOT NOIR</b> North Canterbury	27.5	134
<b>MAUDE PINOT NOIR</b> Central Otago		130
<b>TRINITY HALL SYRAH</b> Hawkes Bay	15	72
<b>ST HALLETT BLOCKHEAD SHIRAZ</b> Barossa	15	72
<b>CLAYMORE DARK SIDE OF THE MOON SHIRAZ</b> Clare Valley	20	96
<b>PENFOLDS BIN 128 COONAWARRA SHIRAZ</b> Barossa		169
<b>ST HALLETT GAMEKEEPERS RESERVE SGT</b> Barossa	14	67
<b>ELEPHANT HILL LE PHANT ROUGE</b> Hawkes Bay	16	76
<b>CHAPEL HILL THE PARSON CABERNET SAUVIGNON</b> Spain	16	76
<b>LOCATION ES</b> Spain		86

	GLASS	BOTTLE
<b>NORFOLK RISE MERLOT</b> Mt Benson	12	57
<b>AKARUA PINOT ROUGE</b> Central Otago	16	76

## BEER & CIDER

<b>MORNINGCIDER</b>   STRAWBERRY ROSÉ 4.9%	12
<b>MORNINGCIDER</b>   APPLE 4.9%	12
<b>ROYAL JAMAICAN GINGER BEER</b>	13
<b>PERONI</b> 5.1% <i>ON TAP</i>	13
<b>PERONI ZERO</b> 0%	9
<b>CAPTAINS HAZY IPA</b> 5.6%	9
<b>CAPTAINS PILSNER</b> 5.0%	9
<b>PURE BLONDE LOW CARB</b> 4.2%	10
<b>CASSELS NECTARON IPA</b> 6.1%	10
<b>PARROT DOG STOUT</b> 5.0%	9
<b>CASSELS LIGHT OWL</b> 2.5%	10
<b>KERERU AURO GLUTEN FREE ALE</b> 5.0%	10

## ALCOHOL REMOVED WINES

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**EDENVALE BLANC DE BLANC** 49

**EDENVALE SPRAKLING SHIRAZ** 49

OTHER ALCOHOL REMOVED WINES AVAILABLE ON REQUEST

## COCKTAILS

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**ESPRESSO MARTINI | BUTTERSCOTCH** 21

**PEACHY 75** 18

**SPICY MARGARITA** 21

**GIN FIZZ** 17

**MIRO SPRITZ** 17

**MIMOSA** 15

## SPIRITS

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**HOUSE POURS** 12

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

## NON-ALCHOLIC

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**COKE - DIET COKE - LEMONADE -  
GINGER BEER - ORANGE JUICE** 6.5

**PERRIER SPARKLING WATER 750ML** 13



## GIN

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<b>ROGUE SOCIETY</b> NEW ZEALAND	12
<b>SCAPEGRACE BLACK</b> NEW ZEALAND	15
<b>THE BOTANIST</b> SCOTLAND	15
<b>HAYMANS PEACH AND ROSE</b> ENGLAND	14
<b>HAYMANS SLOE</b> ENGLAND	14
<b>ROKU</b> JAPAN	15

## RUM

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<b>FLOR DE CANA</b>	12
<b>BLACK MAGIC SPICED</b>	12
<b>DIPLOMATICO MANTUANO</b>	15
<b>BLACK SPOT JAMAICAN</b>	15
<b>BAYSIDE THREE MOONS</b>	16
<b>LAINGS BANANA</b>	15

## TEQUILA

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<b>EL JIMADOR</b>	12
<b>ARETTE</b>	16
<b>HERRADURA ANEJO</b>	17

## VODKA

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<b>FINLANDIA</b>	12
<b>TITOS</b>	14
<b>ARIKI</b>	15
<b>THE REID</b>	18

## BOURBON

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<b>JACK DANIELS NO.7</b>	13
<b>WOODFORD RESERVE</b>	15
<b>WILLET POT STILL</b>	17
<b>MICHTER'S 10 YEAR OLD</b>	18
<b>ROWAN'S CREEK</b>	17

## BRANDY AND COGNAC

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30ml | 45ml

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

## LIQUEURS

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45ml

<b>KAHLUA</b>	14
<b>BAILEYS</b>	14
<b>COINTREAU</b>	14
<b>CAMPARI</b>	14
<b>CHAMBORD</b>	14
<b>QUICK BROWN FOX COFFEE</b>	15
<b>QUICK BROWN FOX FLAT WHITE</b>	15
<b>STARWARD HER HONEY</b>	18
<b>CARDRONA ROSE RABBIT ORANGE</b>	21
<b>ITALICUS BERGAMOT</b>	18
<b>CANTON GINGER</b>	18
<b>GLAYVA</b>	16
<b>BUTON MARASCHINO</b>	14
<b>KWAI LYCHEE</b>	14

## WHISKY

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<b>THE FAMOUS GROUSE</b> BLENDED SCOTCH	12
<b>POKENO DISCOVERY</b> NEW ZEALAND SINGLE MALT	15
<b>WAIHEKE MOSS</b> NEW ZEALAND SINGLE MALT	19
<b>SCAPEGRACE FORTUNA</b> NEW ZEALAND SINGLE MALT	16
<b>BENRIACH SMOKY 10</b> SINGLE MALT SCOTCH	15
<b>ARRAN 10 YEAR OLD</b> SINGLE MALT SCOTCH	16
<b>STARWARD TWO FOLD</b> AUSTRALIAN BLENDED	15
<b>LAPHROAIG 10 YEAR OLD</b> SINGLE MALT SCOTCH	15
<b>KILCHOMAN SANAIG</b> SINGLE MALT SCOTCH	16
<b>DEANSTON VIGIN OAK</b> SINGLE MALT SCOTCH	15
<b>GLENMORANGIE 10 YEAR OLD</b> SINGLE MALT SCOTCH	14