

BUBBLES

LAURENT-PERRIER LA CUVÉE 25 | 150
Champagne, France

GUSTAVE LORENTZ CREMANT BRUT 21 | 95
Alsace, France

COCKTAILS

MIRO MIMOSA 16
fresh orange juice | prosecco

MORNING MARGARITA 23
tequila | orange liqueur | marmalade | citrus salt

BLOODY MARY 23
vodka | house spiced tomato juice | dill

CLOVER CLUB 23
gin | raspberry | white vermouth | citrus

ESPRESSO MARTINI 22
espresso | vanilla vodka | dark rum |
white and dark chocolate

MOCKTAILS

ALPINE FIZZ 13
elderflower | mint | citrus | soda

MIMOSA MOCKTAIL 16
orange juice | edenvale alcohol removed
sparkling cuvée

SMOOTHIES & JUICES

PBJ 13
house made berry compote | peanut butter
banana | organic dates | almond milk | flaxseed

GREEN FUSION 13
banana | spinach | kiwifruit | lemon |
coconut water

NATURE'S TONIC 13
blueberry | almond milk | kawakawa |
maple | banana

PEAR & ORANGE 10

ORANGE, CARROT, GINGER 10

MIRO

BREAKFAST

PORRIDGE 18
toasted seeds | pumpkin custard | white chocolate aéro

FRENCH TOAST 22
mulled dried fruit | poached pears | citrus buttercream | nuts

TRUFFLED EGGS 24
soft scrambled eggs | herbs | parsnip and truffle crisps | sourdough

EGGS BENEDICT 26
pink peppercorn and basil hollandaise | herbed gratin | two poached eggs
CHOICE OF BACON OR PORTOBELLO MUSHROOMS

CONFIT MUSHROOMS 19
pickled enoki | whipped hummus | poached egg | sourdough

BRAISED BRISKET PIE 28
smoked mashed potato | amaretto jus

SMOKED FISH RILLETTE 19
horseradish mayo | parsley and caper salad | boiled egg | sourdough

EGGS ANY WAY 15
pickles, sourdough

HOUSE BAKED GOODS

AGED CHEDDAR SCONE 6.5
chilli jam | butter

SWEET FOCACCIA 12
goat's cheese butter | bee pollen

SAVOURY FOCACCIA 12
bone marrow butter

TOLL HOUSE COOKIE 6

SIDES

BACON 7

GRATIN 8

MUSHROOMS 6

SMOKED FISH 7

CHIKIM'S KIMCHI 5

EXTRA EGG 4

HOLLANDAISE 4