

Miro

BREAKFAST COCKTAILS

Bloody Mary Broken Shed vodka, house spiced tomato juice, celery, bacon salt rim	15
Cereal Killer Woodford reserve bourbon, cereal infused milk, vanilla syrup, bitters	15
Mimosa Akarua sparkling brut, orange juice	14
Breakfast Martini Scapegrace gin, rose rabbit liqueur, lemon juice, marmalade	15

FRESH JUICES | SMOOTHIES | BOWLS

Orange	9
Orange and carrot	9
Apple, ginger and beetroot Pineapple and mint	9
Charcoal Smoothie Strawberry, pineapple, coconut water, activated charcoal <i>DF GF V</i>	10
Matcha Smoothie Banana, spinach, avocado, matcha powder, almond milk <i>DF GF V</i>	10
Acai Bowl with banana, granola, raisins, blueberry, kiwifruit <i>DF V</i>	17
Smoothie bowl with raw cacao, banana, chocolate granola, peanut butter, chia seeds <i>V</i>	17

BREADS, WAFFLES, HOT CAKES

Ricotta hotcake, cinnamon poached pears, homemade mascarpone, almonds <i>V</i>	17
Waffle, chargrilled banana, crispy bacon, Raglan coconut yoghurt, maple syrup, coconut crumbs	22
Savoury waffle, buffalo mozzarella, confit tomatoes, rocket, pesto, crispy prosciutto	24

FAVORITES

Buffalo pannacotta, citrus granola, seasonal fruit <i>V</i>	17
Miro breakfast board granola, Raglan coconut yoghurt, seasonal fruit and manuka honey. Dippy egg with soldiers. Le Panier croissant with home made preserves. Freshly squeezed orange juice <i>V</i>	22
Miro full breakfast Canterbury dry cured bacon, Cressy Farm pork sausage, black pudding, confit tomato, poached eggs, grilled sourdough, patatas bravas	26
Slow cooked beef cheek, potato and leek cake, gremolata	26
EGGS	
Eggs benedict - spinach, zesty hollandaise, potato & leek cakes Cressy Farm smoked Bacon or Hot smoked salmon benedict	21 24
Huevos ranchero fried eggs, pico de gallo, guacamole, queso fresco, corn tortillas <i>GF V</i>	20
Portobello mushroom, garlic and thyme, smashed avocado, goats cheese, panko crumbed egg, grilled sourdough <i>V</i>	22
Croque Madame pork rilette, béchamel, fried egg, sourdough Served with breakfast roasties and house made ketchup	23

Mivo

FROM THE CHARCOAL GRILL

Includes a side of your choice from the list below

Wagyu burger (200g) caramelised onions, roasted garlic aioli, New Zealand gouda Canterbury grain fed	29
Skirt Steak (300g), chimichurri sauce Canterbury grass fed DF GF	29
Ribeye on the bone (500g), peppercorn sauce Canterbury grass fed GF	48
Eye fillet (200g), garlic butter Canterbury grass fed GF	38
Lamb steak (200g), mint sauce Texel, Ashlea Farm Canterbury GF DF	36
Salmon fillet (200g) (200g), caper sauce GF	38

SIDES

Patatas bravas V	10
Hand cut chips, house made ketchup V	8
Potato and leek cake V	8
Sautéed seasonal vegetables V	9
Kale salad, Invercargill sheep feta, cauliflower, quinoa, lemon dressing GF V	12
Green salad, sherry vinegar dressing GF V	8
Beetroot, rocket, goats cheese GF V balsamic dressing	12

SWEET

Raspberry bakewell tart, home made mascarpone	8
Affogato, Allpress espresso, vanilla bean ice cream	8
With Amaro Montenegro	15

** please ask about our vegan, gluten free and dairy free options.*