

BREAKFAST COCKTAILS

MIRO AT THE MANOR'S SIGNATURE DRINK

MY FAIR LADY \$22
Scapegrace vodka, rose rabbit liqueur, marmalade syrup, mint, cucumber, grapefruit soda

MIRO MIMOSA \$20
Fresh orange juice and Nautilus Cuvee

BREAKFAST MARTINI \$20
Haymans London dry gin, cointreau Marmalade, marmite on toast

BLOODY MARY \$22
Broken Shed Vodka, house spiced tomato juice, celery, bacon and bacon salt rim

BEE'S WING \$22
Haymans London dry gin, Eliza's honey, lemon, Nautilus Cuvee, yoghurt sorbet

BREAKFAST MAIN

GRANOLA \$19
Cinnamon granola, roasted walnuts, verbena poached rhubarb, vanilla coconut yoghurt, plum gel *vegan option available

GRILLED VANILLA AND BROWN BUTTER BRIOCHE \$26
Elderflower custard, roasted hazelnuts, mint, sweet and sour blueberries

MIRO BENEDICT \$26
Applewood smoked bacon, poached eggs, citrus hollandaise, potato and leek cakes, yuzu salt

SMOOTHIES

\$15

NATURES TONIC
Blueberry, almond milk, kawakawa, maple and banana

DAY GLOW
Mango, cardamom, coconut cream, kaffir lime and buckwheat crumble

IMMUNI TEA
Barberry, raspberry, Manuka tea syrup, coconut milk, honey

PBJ
House made berry compote, peanut butter, banana, organic dates, almond milk, flaxseed

JUICES

\$13

Kerikeri orange
Beetroot, ginger, lime and apple
Carrot, orange, lemongrass

SIDES

House Smoked Salmon	\$9	Avocado	\$5
Dry Cured Bacon	\$8	House made gluten free seed bread - add	\$3

Everything is made in a kitchen that handles gluten and other allergens, please let your waitstaff know of any dietary requirements or allergies prior to ordering