

MIRO

FOOD

TAPAS:

Chorizo

Sweet & smokey chorizo sausage - paprika - rioja red wine - charred spanish onions
Add a chilli chocolate kick.

10.00

Sea Bass

Sea bass crostini - preserved lemon ceviche - dried cherry tomatoes - beetroot slivers - sauce vierge

8.00

Calamari

Crispy fried calamari - szechuan pepper dust - creamed spring onion

10.00

Miro Bravas

Patatas bravas - goat's cheese chevreaux - truffle mousse - tail on prawns

12.00

Burrata

Burrata di bufala - plum tomato "tartare" - pickled apple - burnt apple purée - local greens

10.00

Vitello

Veal carpaccio - truffle oil - rocket leaves - aged salted ricotta - gremolata crumbs

12.00

Charcuterie Board

Chorizo - marinated olives - jambon - grapes sangria chutney - parmeggiano nuggets - dried orange crisps

12.00

OTHERS:

Classic French Onion Soup

Gruyere cover - crisp croute

10.00

Riso Pod

Acquerello rice - terra mushrooms - toasted hazelnut - chlorophyll tuille - aged parmesan cream

12.00

We recommend a minimum of 6 dishes when dining for 2 persons from our Tapas menu

Please advise a member of staff about any dietary requirements or allergies

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FOOD

SIGNATURE BOARDS

- serves a minimum of 2 guests

Red Sun II

The all-time favourite prime cuts. Not for the faint hearted.

Grilled beef ribeye - veal cutlet - lamb rack - grilled asparagus - vine tomatoes au gratin - portobello mushrooms - burnt aceto gravy

40.00 per person

Harlequin

Brightly coloured & romantically balanced to tease your palate.

Josper grilled beef tagliata - chimichurri rubbed cornfed chicken - chocolate & red wine chorizo sausage - grilled asparagus - vine tomatoes - portobello mushrooms - madrilène tomato salsa

34.00 per person

Singing Fish

Celebrate a local blend of fish, seafood and sing.

Charred brown meagre - seabass - calamari - local prawns - mussels mariniere - grilled asparagus - vine tomatoes - sweet mustard rouille

32.00 per person

Upright Figure

Straight up and raring to go.

Succulent tomahawk - grilled asparagus - vine tomatoes au gratin - portobello mushrooms - jus vin rouge

36.00 per person

GRILLS:

Australian Grain Fed Ribeye 300g

28.00

Black Angus Beef Fillet 250g

28.00

Dutch Veal Cutlet 300g

24.00

SIDES:

Double fried potato wedges

2.00

Salt fried sweet potatoes

2.00

Baked chat potatoes

2.00

Butter tossed green vegetables

3.00

Rocket, aceto & parmesan salad

3.00

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