

MIRO AT THE MANOR

VEGAN TASTING MENU \$79pp

Beetroot tartare, ponzu gel, shallots, tofu mayonnaise,
tamarillo hot sauce

Vadouvan spiced cauliflower, cashews
and pickled raisins

Roasted field mushrooms, pickled shitake,
cashew cream, garlic chives

Braised red cabbage, coffee, date, almond

Coconut gelato, ginger rhubarb, lemon granita, mint

MATCHING WINES \$49PP

5 x 100ml glasses matched
to each course

*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*

