

MIRO

DINNER

STARTERS:

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

GRILLS:

Australian Grain Fed Ribeye 300g

28.00

Black Angus Beef Fillet 250g

28.00

Dutch Veal Cutlet 300g

24.00

Beef Tagliata 400g

24.00

SIGNATURE BOARDS

- serves a minimum of 2 guests

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

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

36.00 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

32.00 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

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