

Miradoro

Mother's Day Brunch, Sunday May 10th 2026, 11-3pm
featured menu - regular menu still available

feature cocktails

mimosa - sparkling wine, orange juice, orange liqueur \$13.50
elderflower spritz - elderflower liqueur, sparkling wine \$14
caesar - vodka, clamato, spiced rim & garlic scape \$11

to begin

spot prawn bisque
truffle cream, chive oil
\$13

entrée

eggs maitaise
two poached eggs with blood orange hollandaise,
asparagus, prosciutto cotto, potato rösti
\$25

pizza verde
wild nettle & pumpkin seed pesto, ricotta, asparagus, pancetta,
pecorino romano, scallion
\$26

dessert

classic lemon tart
whipped crème fraîche, freeze dried raspberries
\$12.5

Executive Chef - Jeff Van Geest
General Manager - Sam Lymbery
no further discounts
#miradoroeats