



miko

Botanic Garden Café

*Function
Menu*



Miko Café is a stunning venue situated within the Auckland Botanic Gardens with amazing vistas of the surrounding garden making it easy for you to host your event in the gardens.

The Auckland Botanic Gardens are a beautiful, well-kept secret for those seeking a venue for hosting your planned event. Located one minute off the Southern Motorway and just twenty minutes from the CBD or Auckland Airport, the Gardens offer a combination of tranquil surroundings, free parking, a variety of venues for both corporate and private events together with great food and service.

SPECIAL REQUESTS

Our menu has been designed to meet the needs of most every day meeting and events. However, we do allow for flexibility to our menu options. Please note that the price may vary and be subject to change depending on the requirements.

If any of your guests have dietary requirements, please advise us as soon as possible prior to your event.

MENU

We require the planning of menu and service details to be finalised at least 14 days prior to the function.

NOTE

Due to the seasonal nature of this menu, some items may not always be available. While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.



Kiwiana Buffet

Bakers' basket of fresh breads and gourmet rolls

CARVERY MEATS-CHOOSE ONE

Beef, Lamb or pork

FISH

Baked salmon

VEGETABLES

Sea salt and rosemary roast potatoes

Creamy vegetable bake

Steamed seasonal vegetables

SALAD SELECTION

Tomato, cucumber, feta and red onion salad

Potato and egg salad

Beetroot, baby spinach and feta salad

DESSERTS

Kiwi Pavlova topped with lemon curd

Fresh fruit salad

Baked berry cheesecake

TEA AND COFFEE

Orchard Buffet

Bakers' basket of fresh breads and gourmet rolls

CARVERY MEATS-CHOOSE ONE

Beef, Lamb or Ham

COLD BUFFET

Continental antipasto platter

Seafood Salad

Assorted sauces, condiments and dressings

SALAD SELECTION

Seasonal Green salad

Basil, sundried pasta salad

Beetroot, baby spinach and feta salad

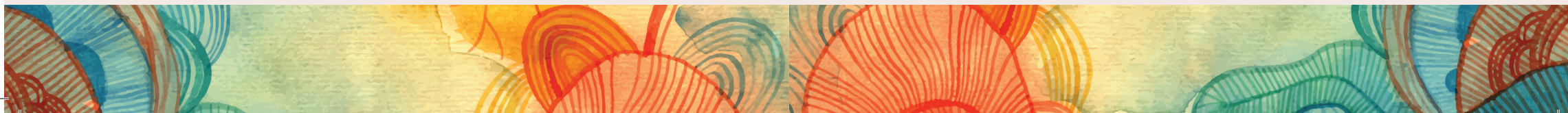
SWEETS

Lemon Cheese cake

Apple strudel

Chocolate brownie

TEA AND COFFEE



Pacific Buffet

CARVERY

Roast pork shoulder
Baked taro in coconut cream

MAINS

Sweet and sour pork
Steamed rice
Stir-fry seasonal vegetables
Oyster sauce to sweet soy sauce

COLD SELECTION

Kokoda
Coconut and lime marinated fish with onion, tomato, chili and coriander
Rarotonga style potato and vegetable garlic mayo salad

GREEN SALAD

Mesclun, tomato, cucumber, passion fruit vinaigrette

DESSERT

Mango custard Cheesecake
Fresh Fruit Salad
Banana Cake

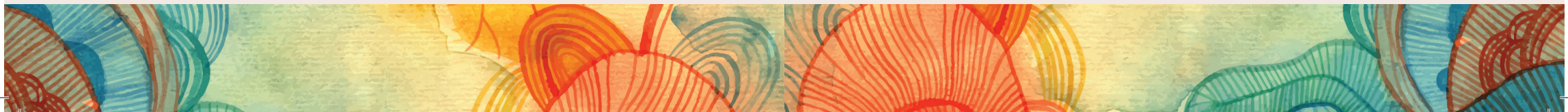
Additional Items

CARVERY OPTIONS TO CHOOSE FOR BUFFET

Roast lamb
With mint Jellie and jus
...
Roast beef
With jus
...
Roast Pork Shoulder
Apple sauce
Glazed Ham

HOT BUFFET FORK OPTIONS TO CHOOSE FOR BUFFET

Coq au Vin (red wine chicken)
Garlic pomme puree (GF)
...
Cider braised pork belly
Spiced apple and organic honey roast vegetables (GF)
...
Crispy beer batter fish
...
Slow roast beef brisket
Pumpkin risotto (GF)



Floating Luncheon Buffet

TO START

Vegetarian Pakoras

Mini rosti topped with Salmon mousse

MAINS

Slow Roast Pork Belly

Baked Salmon Fillet

Pulled beef rolls

...

Baked Gourmet potato's

Pastry filled vegetable bake, topped with cheese

Baked balsamic field mushrooms topped with rosemary and honey

...

SWEETS

Raspberry infused Chocolate brownie topped with Ganache

Citrus cheese cake

Floating Dinner Buffet

TO START

Vegetarian Pakoras

Mini rosti topped with Salmon mousse

MAINS

Selection of breads-Olive oil/balsamic

...

Slow Roast Pork Belly

Lamb rump Red Wine Jus

Baked Salmon Fillet

Pulled beef rolls

...

Baked Gourmet potato's

Pastry filled vegetable bake, topped with cheese

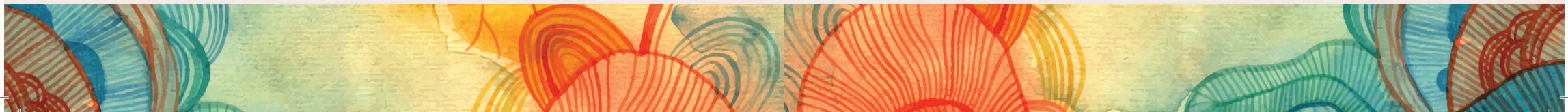
Baked balsamic field mushrooms topped with rosemary and honey

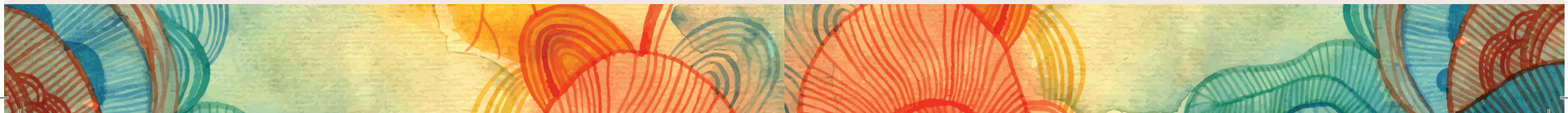
Roast carrots & Parsnips, Caper Vinaigrette

SWEETS

Raspberry infused Chocolate brownie topped with Ganache

Citrus cheese cake





The background is a vibrant botanical illustration. It features various stylized leaves and flowers in shades of blue, green, yellow, and orange. The leaves have detailed vein patterns, and the flowers are depicted with fine lines and dots. A large, solid orange circle is centered on the page, containing the text for the cafe.

miko

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**For bookings or general enquiries
please call:**

(09) 269 3407

or email

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