



MIINE

Functions & Group Dining

13 Darby Street, Newcastle

CHEF SELECTION MENUS

PUFFED BREAD

Rosemary & garlic oil, sea salt

HUMMUS

Crispy chickpeas, confit garlic, sumac
OR

WHIPPED RICOTTA

Aleppo pepper, lemon oil

CAPRESE SALAD

Vanella buffalo mozzarella, oxheart
tomato, purple basil, aged balsamic, shiso

WAGYU CARPACCIO

Porcini & truffle cream, parmesan, crispy
capers, nasturtium, potato crisps
OR

CRUDO DU JOUR

Fennel, capers, burnt orange, chives

ZUCCHINI FLOWERS

Herb ricotta, romesco, lemon

CHOICE OF PASTA OR PIZZA*

CHOICE OF DESSERT*

*Please see a la carte menu for options



OPTION 1 - \$69

PUFFED BREAD

Rosemary & garlic oil, sea salt

HUMMUS

Crispy chickpeas, confit garlic, sumac
OR

WHIPPED RICOTTA

Aleppo pepper, lemon oil

VANILLA BURRATA

fig, radicchio, vin cotto, olive oil

LP SMOKED MORTADELLA

Blistered peppers, pesto, pistachio

WAGYU CARPACCIO

Porcini & truffle cream, parmesan, crispy
capers, nasturtium, potato crisps
OR

CRUDO (MARKET FISH)

Fennel, capers, burnt orange, chives

ZUCCHINI FLOWERS

Herb ricotta, romesco, lemon

BABY COS

eshallot dressing, kewpie mayo, chives
OR

SKIN ON FRIES

rosemary salt, confit garlic mayonnaise

CHOICE OF PASTA, PIZZA, HALF ROAST CHICKEN
or PORK COTOLETTA*

CHOICE OF DESSERT*

*Please see a la carte menu for options

OPTION 2 - \$89

ADD BBQ GARLIC KING PRAWNS

NDUJA BUTTER, CURRY LEAF, LIME - \$12.5

GF - Gluten Free
V - Vegetarian

Dietary alterations
available upon request

Menu may be
Subject to seasonal change

PAIRED BEVERAGE SUGGESTION - \$60

Cocktail on arrival: Pina Limone

WINES:

Villa Chiopris Pinot Grigio, Provenance Golden Plains Chardonnay
Castello di Querceto Sangiovese

ON CONSUMPTION:

Choose from our extensive beverage selection. We can offer a reduced menu and/or set a limit making it easier for your guests to select their preferred beverage(s).

TERMS & CONDITIONS:

Any groups of 8 or more guests will be required to dine on one of our chef selection menus. Children under 12 are exempt from the set menu and can opt for kids' menu items, however, they will still be counted in the total guest count, and the adult portion of the group will still be required to dine from a chef selection menu.

We can accommodate most dietary requirements. Please make sure to note these in your group booking reservation. For any complex situations, please contact us to discuss in advance as some dietaries may not be catered for. Please note, all credit card payments incur a 1.5% surcharge. Depending on the day you dine there may be additional surcharges, please refer to venue T&Cs. A booking guarantee will be required to confirm the booking. This is a credit card pre-authorisation and it may be charged in case of no-shows, late cancellations, or significant reductions in guests without prior notice. We offer full table service and issue one bill per table at the end of the meal. While we can accommodate a split payment, it will be up to individual guests to advise the dollar amount that they would each like to pay.

DRINKS PACKAGES:

Drinks options are subject to change depending on availability. Drinks packages are subject to Licensing and Responsible Alcohol Service Drink pairings are applicable to the whole table.

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