

An Italian-ish menu designed to share.
Welcome to MIINE.

CAN'T DECIDE? LET US FEED YOU...

Chef selection 1	\$69 per person
Chef selection 2	\$89 per person

SNACKS

Alto Marinated Olives	10
GF, DF, V	
Puffed Bread	14
rosemary & garlic oil, sea salt DF, V	
Whipped Ricotta	10
Aleppo pepper, lemon oil GF, V	
Hummus	10
Crispy chic peas, confit garlic, sumac GF, DF, V	

SMALL PLATES

Vanella Burrata	26
fig, radicchio, vin cotto, olive oil GF, V	
Vanella Buffalo Mozzarella Caprese	24
oxheart tomato, purple basil, aged balsamic, shiso GF, V	
Crudo (Market Fish)	24
fennel, capers, burnt orange, chives GF, DF	
LP Smoked Mortadella	22
blistered peppers, pesto, pistachio DF	
Wagyu Carpaccio	28
porcini & truffle cream, parmesan, crispy capers, nasturtium, potato crisps GF	
Zucchini Flowers (3)	21
herb ricotta, romesco, lemon V	
BBQ King Prawns (2)	25
nduja butter, curry leaf, lime GF	
Fried Cauliflower	18
caper & raisin puree, preserved lemon GFo, DF	

LARGER PLATES

1.2kg 120 day grainfed Tomahawk	135
charcuterie sauce, French mustard GF, DF	
300g Wagyu eye of the rump MS9	54
charcuterie sauce, French mustard GF, DF	
Half Roast Chicken	38
bread sauce, chicken jus gras	
Pork Cotoletta	42
burnt butter, salsa agro dolce, parmesan DFo	

PASTA

All fresh egg pasta.	
Gluten free available	4
(excluding lasagna)	
Pumpkin and Ricotta Lasagna	34
burnt butter, toasted almond, sage V	
Spicy Vodka Macaroni	28
tomato, buffalo mozzarella, chilli crisp GFo, V	
Chilli Crab Linguine	39
blue swimmer crab, chilli, aromatic bisque, cherry tomato	
Mafaldine Lamb Ragu	36
mascarpone, herb oil, parmesan DFo	

SIDES

Baby Cos	14
eschalot dressing, kewpie mayo, chives GFo, DFo, V	
Skin on Fries	14
rosemary salt, confit garlic mayonnaise GFo, DF, V	
Charred Broccolini	16
sesame dressing, almond panagratto V	

KIDS

Spaghetti	14
napolitana sauce, parmesan GFo, DFo, V	
Spaghetti	14
butter sauce, parmesan GFo, V	
Grilled Chicken Tenders	14
fries, salad GF, DF	

PIZZA

Vegan mozzarella cheese	4
Margherita	22
buffalo mozzarella, basil V	
Parma	34
prosciutto, rocket, ricotta, parmesan, cherry tomato	
Capricciosa	34
smoked ham, artichoke, mushroom, olive	
Pepperoni	26
mild salami	
Potato (white base)	28
confit potato, blue cheese, red onion marmalade, rosemary, confit garlic V	
Mortadella (pesto base)	30
buffalo mozzarella, pistacchio	
Hawaiian	28
smoked ham, caramelised pineapple	
Garlic Prawn	36
fire roasted tomato & chilli dressing, lemon	
Nduja	31
honey, caramelised onion, crispy potato	
Truffle Mushroom (white base)	32
confit garlic, field mushroom, truffle paste, rocket, parmesan V	

SWEET

Fig Leaf Panna Cotta	14
fresh fig, toasted almond, fresh honeycomb GF, V	
Tiramisu	15
savoiard, mascarpone, Mr. Black coffee liqueur, chocolate V	
Chocolate Budino	15
grapefruit, freeze dried citrus, pistachio, olive oil GF, V	
GF(o)	Gluten Free (option)
DF(o)	Dairy Free (option)
V	Vegetarian

Welcome to MIINE,

Immerse yourself in an atmosphere designed to captivate your senses, with a share menu that showcases culinary finesse and world-class cocktails crafted to perfection. As our curated DJs set the tone, lose yourself in the moment; elegantly balancing a gourmet slice in one hand and a signature cocktail in the other. MIINE is where refined tastes meet the thrill of the unexpected, offering an experience that is both elevated and unforgettable.

The night is yours to explore.

*Friends of MIINE enjoy
\$5 EARP Limoncello &
Orancello at any
time of day.*

MiINE

SIGNATURE COCKTAILS

	PINA LIMONE	20
	Clarified limoncello coconut milk punch, pineapple foam	
	FIGMENT	22
	Four Pillars dry gin, Pot & Still fig aperitif, lemon, honey, (OPTIONAL firewater tincture)	
	PASSIONS OF THE FRUIT	20
	Vanishing Point vodka, passionfruit-lychee, lime, sugar	
	THALASSES SPRITZ	22
	Mastiha tree sap liqueur, lime, agave, white wine, soda	
	MISTER MARMALADE	21
	Vanishing Point vodka, Disaronno amaretto, apricot brandy, lemon, orange marmalade, faba	
	EXCLUSION LIST	23
	Four Roses bourbon, Aperol, Averna amaro, marsala reduction, Angostura bitters	

CLASSIC TWISTS



MACADAMIA NEGRONI

23

Four Pillars dry gin, Brookie's macadamia liqueur,
Campari, house sweet vermouth



BANANA OLD FASHIONED

23

Gospel Solera rye, Plantation original dark rum,
Angostura bitters, banana gomme



THREE RUM DAIQUIRI

22

Flor de Cana 4yr light rum & 7yr grand reserve rum,
Paranubes ron, lime, sugar



TEPACHE MARGARITA

20

Reposado tequila, lime, spiced pineapple tepache reduction,
lime zest salt rim



PEARL MARTINI

24

Hickson oyster shell gin, Dolin dry vermouth,
Italicus bergamot liqueur, tarragon



MIINE ESPRESSO MARTINI

21

Vanishing Point vodka, Mr. Black coffee liqueur,
fresh espresso, vanilla & orange syrup

*Want a cocktail not on the list?
If we have it, we'll make it.*

*Just because you don't want to drink,
doesn't mean you can't have a drink....*

MOCKTAILS

	ELYSIAN DREAMS SPRITZ	14
	Passionfruit-lychee, lemon, lemonade	
	SPICED VELVET	14
	Spiced seasonal shrub, apple, lemon, sugar, faba	
	D'APEROL SPRITZ	15
	De-alcoholised aromatic spritz	
	TEPACHE HIGHBALL	15
	Pineapple tepache reduction, lime, Fever Tree pink grapefruit soda	

NON ALCOHOLIC

Coca Cola	5.5
Coca Cola Zero Sugar	5.5
Sprite	5.5
Bundaberg Ginger Beer	6.5
Fever Tree Mediterranean Tonic	8
Fever Tree Light Indian Tonic	8
Fever Tree Aromatic Tonic	8
Fever Tree Pink Grapefruit Soda	8

COFFEE / TEA

Espresso	4
Flat White, Latte, Cappuccino, Piccolo, Macchiato,	
Long Black, Chai Latte	5
Mocha, Hot Chocolate, Iced Latte	6
Extra Shot, Vanilla, Hazelnut, Caramel	0.5
Soy, Oat	1

TAP BEERS

Philter Super Cool Lager	Sydney, NSW	4.2%	10
Young Henry's Newtowner Pale Ale	Sydney, NSW	4.8%	11

BEERS

Peroni Red Lager	Rome, Italy	4.7%	9.5
Corona Extra	Mexico City, Mexico	4.5%	11
Good Folk Danny's Wedge TPA	Newcastle, NSW	4.4%	11.5
Good Folk Black	Newcastle, NSW	4.7%	11.5
Grifter Pale Ale	Sydney, NSW	5.0%	13
Method Hazy Pale Ale	Newcastle, NSW	5.3%	14
Venom Cherry Sour	Yea, VIC	4.0%	12
Young Henry's Stayer Mid Lager	Sydney, NSW	3.5%	11.5
Peroni Nastro Azzurro Mid Lager	Rome, Italy	3.5%	9.5
Peroni Nastro Azzurro 0.0 Lager	Rome, Italy	0.0%	8
Heaps Normal Quiet XPA	Sydney, NSW	0.5%	10

CIDERS

Young Henry's Cloudy			
Appler Cider	Sydney, NSW	4.6%	12.5
Tilse's Apple Truck Cider	Hunter Valley, NSW	5.2%	12.5

WINE LIST

SPARKLING

		BTG	BTB
Astoria Butterfly Prosecco Treviso DOC	Montello, Italy	14	65
Hungerford Hill Dalliance Brut	Tumbarumba, NSW	19	84
Champagne Boizel Brut NV	Epernay, France		165
Vinden Alicante Bouschet	Hunter Valley, NSW		63

WHITE

		BTG	BTB
Villa Transqua Vermentino	Tuscany, Italy	13	60
Hungerford Hill Fiano	Hunter Valley, NSW	12	56
Carillon Riesling	Orange, NSW	16	74
Villa Chiopris Pinot Grigio	Friuli, Italy	14	64
Provenance Golden Plains Chardonnay	Geelong, VIC	14	65
Stumpy Gully Sauvignon Blanc	Mornington Peninsula		62
Glandore Semillon	Hunter Valley,		92
Zerella La Gita Arneis	NSW McLaren Vale, SA		62
Bertani Soave	Veneto, Italy		84
Varvaglione Bianco (Chardonnay/Fiano)	Puglia, Italy		70
Donnafugata La Fuga Chardonnay	Sicily, Italy		110
Vinden Skin Contact Gewürztraminer	Hunter Valley, NSW		74

WINE LIST

ROSÉ

		BTG	BTB
Carillon Rosé	Orange, Aus	11	54
Bertani Rosato	Veneto, Italy		75
Hungerford Hill Moscato Frizzante	Hunter Valley, Aus		64

RED

		BTG	BTB
Astoria Caranto Pinot Noir	Montello, Italy	14	65
Castello di Querceto Sangiovese	Tuscany, Italy	12	54
Glandore Shiraz	Hunter Valley, NSW	14	65
Rockcliffe Third Reef Cabernet Sauvignon	Denmark, WA	13	58
Bremley Pinot Noir	Tasmania, Aus		105
Castello di Querceto Chianti Classico	Tuscany, Italy		96
Varvaglione Primitivo di Manduria	Puglia, Italy		140
Fondo Antico Nero d'Avola	Sicily, Italy		74
Elio Perrone Barbera	Piedmont, Italy		82
Collefrisio Vignaquadra Montepulciano	Abruzzo, Italy		90
Marchesi di Barolo Barolo/Nebbiolo	Piedmont, Italy		165
Tait Basket Pressed Shiraz	Barossa, Aus		105

BACK BAR

Fevertree premium tonics & mixers only \$4 with a back bar purchase, all other mixers are complimentary.

VODKA

Vanishing Point	Australia	11
Beluga Noble	Russia	15
Earp Vodka Pure	Australia	14
Grey Goose	France	16
Hartshorn Sheep Whey Vodka	Australia	15
Ketel 1 Citreon	Netherlands	12
Tito's	USA	14

GIN

Four Pillars Rare Dry	Australia	11
Bombay Sapphire	England	13
Brookie's Byron Bay Dry	Australia	14
Brookie's Byron Bay Slow	Australia	13
Citadelle Extreme no.4 Sergeant Pepper	France	18
Earp Just Juniper	Australia	15
Earp No. 8 Dry	Australia	15
Gin Mare Mediterranean	Spain	15
Hayman's Sloe Gin	England	12
Hendricks	Scotland	16
Hickson Oyster Shell Gin	Australia	15
Husk Ink	Australia	15

TEQUILA/MEZCAL

Orendain Blanco Tequila	Mexico	11
Orendain Reposado Tequila	Mexico	11
Batanga Blanco	Mexico	12
Batanga Reposado	Mexico	12
Calle 23 Anejo	Mexico	19
Ilegal Mezcal Joven	Mexico	18
Nuestra Soledad Zoquitlan	Mexico	17
Rooster Mezcal	Mexico	16
Tequila Arette Blanco	Mexico	15
Tequila Arette Reposado	Mexico	16
Tequila Arette Suave Anejo	Mexico	25
Vida Mezcal	Mexico	15

BACK BAR

RUM

Flor de Cana 4yr Extra Seco White	Nicaragua	11
Flor de Cana 7yr Grand Reserve	Nicaragua	11
Bacardi 8yr	Puerto Rico	12
Bacardi Carta Blanca	Puerto Rico	11
Dead Man's Fingers Coconut Rum	England	11
Gosling's Black Seal	Bermuda	15
Paranubes Ron	Mexico	15
Plantation 2005 Jamacia	Jamacia	21
Plantation 3 Star	Caribbean blend	15
Plantation O.F.T.D	Caribbean blend	19
Plantation Original Dark	Caribbean blend	14
Plantation Pineapple	Caribbean blend	14
Rumbullion	Caribbean blend	15
Sailor Jerry	England	11

BOURBON (USA)

Four Roses	Kentucky	11
Angels Envy	Kentucky	14
Basil Hayden's	Kentucky	14
Buffalo Trace Kentucky	Kentucky	13
Jack Daniel's No. 7	Tennessee	12

RYE

Gospel Solera Rye Whiskey	Australia	12
Rittenhouse Rye	USA	16
Sazerac Rye	USA	16

BACK BAR

WHISKY (Scotch)

Dewar's White Label Scotch	Highland	11
Balvenie 12 year Double Wood	Speyside	20
Craigellachie 13 Year Old	Speyside	18
Glenfiddich 12 Year Old	Speyside	15
Lagavulin 8 Year Single Malt Scotch	Islay	19
Laphroig 10 Year Islay Malt Whisky	Islay	18
Macallan 12 Year Sherry Cask	Highland	24

WHISK(E)Y (Other)

Fuji Japanese Whisky Single Grain	Japan	22
Jameson	Ireland	12
Jameson Black Barrel	Ireland	14
Nikka Japanese Whisky from the Barrel	Japan	22
Starward Nova	Australia	16

COGNAC/BRANDY

Hennessy VS	France	13
HINE VSOP	France	16

AMARO / APERITIF / DIGESTIF

Amaro Montenegro	Italy	10
Aperol (60ml)	Italy	15
Averna	Italy	12
Bottega Pitachio	Italy	12
Caffo Vecchio Amaro Del Capo	Italy	12
Campari	Italy	10
Cynar	Italy	10
Fernet Branca	Italy	14
Italicis	Italy	12
Lillet (60ml)	France	14
Lyre's Aperitif Rosso Non Alcoholic (60ml)	Australia	12
Pot and Still Fig Aperitif	Australia	10
Suze	France	10

BACK BAR

LIQUEURS / OTHER

Barsol Pisco	Peru	15
Brookie's Mac	Australia	12
Chambord	France	12
Chartreuse Green	France	17
Chartreuse Yellow	France	16
Cointreau	France	12
De Kuyper Cremede Cacao	Netherlands	10
Disaronno Amaretto	Italy	12
Dom Benedictine	France	14
Frangelico	Italy	11
Joseph Cartron Apricot Brandy	France	12
Licor 43	Spain	12
Luxardo Maraschino	Italy	13
Marionette Pineapple	Australia	12
Marrionette Mure	Australia	12
Massenez Crème de Violette	France	11
Massenez Green Apple Pomme Verte	France	10
Mathilde Framboise	France	11
Mr Black Coffee Liqueur	Australia	13
Pernod Absinthe	France	15
Rhubi	Australia	12
Riga Cherry Balsam	Latvia	11
Shanky's Irish Whip	Ireland	12
St Germain Elderflower	France	12

VERMOUTH

Antica Formula	Italy	11
Cinzano Vermouth Rosso	Italy	8
Dolin Vermouth Dry	France	8
House blend Vermouth	MIINE	9
Oscar 697 Vermouth Rosso	Italy	10

SHERRY

Barbadillo PX	Spain	10
El Candado PX	Spain	11
Tio Pepe	Spain	11