

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
savoiardi, 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