



@MIINENEWCASTLE

WWW.MIINE.COM.AU

GROUPS OF 8 OR MORE GUESTS
WILL BE REQUIRED TO DINE ON
ONE OF OUR CHEF'S SHARING
OPTIONS

10% SURCHARGE ON SUNDAYS

15% SURCHARGE ON PUBLIC
HOLIDAYS

MiINE

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

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

Chef's sharing menu 1 \$72 per person
Chef's sharing menu 2 \$92 per person

SNACKS

Alto Marinated Olives 12
GF, DF, V

Puffed Bread 14
rosemary & garlic oil, sea salt DF, VG

Garlic Pizza Bread 19
garlic and herb butter, parmesan crust V

Add Truffle Stracciatella +6

Whipped Ricotta 12
mandarin oil, fennel pollen, black pepper GF, V

Skordallia 10
potato, almond, confit garlic, lemon GF, DF, VG

Salumi Plate 32
wagyu bresola, mortadella, prosciutto, parmesan, pickled chilli DF, GF

SMALL PLATES

Vanella Stracciatella 24
charred leek & hazelnut dressing GF, V

Vanella Buffalo Mozzarella 22
smashed cucumber and shallot salad, herb oil GF, V

Scallop Crudo 28
yuzu kosho dressing, basil, buttermilk & dill oil GF, DFo

LP Smoked Mortadella 22
agrodolce pineapple DF, GF

Wagyu Carparico 28
horseradish cream, burnt eschalot dressing, radish, parmesan GF, DFo, GF

Zucchini Flowers (3) 24
goat curd, green goddess sauce V

BBQ Mooloolaba King Prawns (2) 28
jalepeno verde GF, DF

Pumpkin Fritti 18
lemon, fried basil, tartar sauce DF, V

LARGER PLATES

450g Portoro Rib Eye MS4+ 115
bagna càuda, eschalot, herbs GFo, DFo

300g Wagyu Eye Of The Rump MS9 65
wild garlic butter, rocket, lemon DFo, GF

Char Grilled Spatchcock 54
baby peas, lettuce, spec, herbs GF, DFo

Pork Cotoletta 46
salsa grenobloise, parmesan, fried capers DFo

PASTA

All fresh egg pasta. 4
Gluten free available

Pistachio Pesto Oriechette 32
charred asparagus, pesto, crispy kale, lemon, mascarpone DFo, V

Spicy Vodka Macaroni 29
tomato, buffalo mozzarella, chilli crisp DFo V

Chilli Crab Linguine 42
blue swimmer crab, chilli, aromatic bisque, cherry tomato

Pork Ragu Mafaldine 36
pork and fennel sausage, fried sage DFo

SIDES

Butter Lettuce 14
honey mustard, mint GF, DF, VG

Hand Cut Potato Chips 14
black pepper, parmesan, confit garlic mayonnaise GFo, DFo, V

Charred Asparagus 18
furikake, yoghurt, lemon oil GF, DFo, V

PIZZA

Vegan Mozzarella Cheese 4

Gluten Free Pizza Base 4

Margherita 24
buffalo mozzarella, basil V

Parma 38
prosciutto, rocket, ricotta, parmesan, cherry tomato

Italian Sausage 34
pickled onion, fennel, fried kale

Pepperoni 28
mild salami

Potato (white base) 32
confit potato, blue cheese, red onion marmalade, rosemary, confit garlic V

Mortadella 32
charred pineapple, aleppo pepper, mint

Spinach & Ricotta 32
pesto, baby spinach, ricotta, fried kale, lemon V

Garlic Prawn 38
fire roasted tomato & chilli dressing, lemon, chives

Nduja 32
spicy pork salume, honey, caramelised onion, crispy potato

Truffle Mushroom (white base) 34
confit garlic, field mushroom, truffle paste, rocket, parmesan V

SWEET

White Chocolate & Yoghurt Panna Cotta 15
passion fruit, caramelised white chocolate GF, V

Tiramisu 15
savoiard, mascarpone, espresso, coffee liqueur, Frangelico, chocolate V

Lemon & Yuzu Eton Mess 15
chantilly cream, lemon thyme, meringue, yuzu curd GF, V

GF(o) Gluten Free (option)
DF(o) Dairy Free (option)
V Vegetarian
VG Vegan