

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



@MIINENEWCASTLE

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# 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  
Swap for gluten free focaccia +4

**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 Carpaccio** 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

**1.2kg 120 day grainfed Tomahawk** 145  
charcuterie sauce, French mustard GF, DF  
\*please allow an hour\*

**300g Wagyu Eye Of The Rump MS9** 69  
wild garlic butter, rocket, lemon DFo, GF

**Char Grilled Spatchcock** 54  
baby peas, lettuce, speck, herbs GF, DFo

**Pork Cotoletta** 46  
salsa grenobloise, parmesan, fried capers DFo

## PASTA

**All fresh egg pasta.**  
**Gluten free available** 4

**Pistachio Pesto Orecchiette** 32  
charred asparagus, pesto, crispy kale, peas, lemon,  
mascarpone DFo, V

**Spicy Vodka Macaroni** 29  
tomato, buffalo mozzarella, chilli crisp, lemon oil 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

**Rocket Salad** 14  
citrus dressing, parmesan, green apple GF, DF, VG

**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

**Hawaiian** 32  
smoked ham, caramelised pineapple

**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  
savoiardi, mascarpone, espresso, coffee liqueur, Frangelico,  
chocolate V

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

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