MIRANDA HOTEL MENU

April 2017

STARTERS

TOASTED GARLIC SOURDOUGH 3.50

BRUSCHETTA W/ TOMATO SALSA & APPLE BALSAMIC (ADD GOATS CHEESE $2) 6

SELECTION OF TACOS *6EA / ALL 3 FOR 16*

–BATTERED FISH W/ RED COLESLAW & FRIED SHALLOT
–PULLED PORK W/ RED COLESLAW & FRIED SHALLOT
–HERBED CHICKEN W/ ICEBERG LETTUCE & SIRACHA AIOLI

SWEET POTATO FRIES SMALL/LARGE 5/11

TWICE COOKED CHICKEN WINGS W/ SRIRACHA AIOLI 16

VEGETARIAN WRAP W/ FALAFEL, HUMMUS & TABOULI 15

TANDORI CHICKEN WRAP W/ LETTUCE, TOMATO, ONION & MINT YOGHURT 14

SHARE MEZZE PLATTER 22

LAMB KOFTE, CHARRED CHICKEN, FALAFEL, TABOULI, HOUMMUS, GARLIC DIP & PITA BREAD

MAINS

ROASTED LAMB SALAD 18
W/ ROAST PUMPKIN, BABY SPINACH, TOMATO & PINENUT PESTO

ROAST PUMPKIN AND QUINOA SALAD (V) 17
W/ FETTA, CHICKPEAS, ROCKET & SPINACH

CHICKEN CAESAR SALAD 19
W/ BACON, COS LETTUCE, BABY SPINACH, EGG, PARMESAN & DRESSING

SCOTCH FILLET STEAK SANDWICH W/ CHIPS 18
W/ HORSERADISH AIOLI, ROCKET, TOMATO, BEETROOT, ONION JAM & CHEESE

PULLED PORK ROLL W/ CHIPS 18
W/ SMOKED BBQ SAUCE, PICKLED CUCUMBER, MAYO & LETTUCE

CHICKEN SCHNITZEL BURGER W/ CHIPS 17
W/ BACON, COLESLAW, CHEESE & SWEET CHILLI AIOLI

WAGYU BEEF BURGER W/ CHIPS (ADD BACON $2) 17
W/ LETTUCE, TOMATO, ONION, PICKLED CUCUMBER, BEETROOT, BURGER SAUCE & CHEESE

PORK VINDALOO 23
W/ RICE & PICKLED CUCUMBER

SWEET SOY BRAISED BEEF CHEEK 21
W/ ASIAN HERB SALAD & YOUR CHOICE OF SIDE

TWICE COOKED LAMB RIBS 21
W/ MANGO, PEPPER MASH & GRAVY

BRAISED LAMB SHANK 21
W/ MOROCCAN SPICE & WHITE BEAN CASSEROLE

PRAWN & CHORIZO PASTA W/ CHILI & PARSLEY 22

PASTA BEEF BOLOGNESE 17
W/ ROCKET & PARMESAN

Please find daily menu additions on board or ask our friendly staff

FARM & SEA CHOOSE 1 SIDE & SAUCE

240G ABERDEEN ANGUS SCOTCH FILLET (GF) 27

300G CAPE BYRON ANGUS BEEF SIRLOIN (GF) 29

CHICKEN SCHNITZEL 18

CHICKEN PARMIGIANA 21
W/ SMOKED HAM, MOZZARELLA & TOMATO SALSA

SLOW ROAST PORK BELLY(GF) 26
W/ APPLE SAUCE

CATCH OF THE DAY (BATTERED OR GRILLED) 26
W/ LEMON

ROAST SALMON FILLET (GF) 26
W/ LEMON

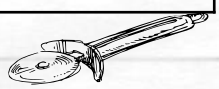
SIDE $3(V)

BATTERED CHIPS / MASH / POTATO WEDGES
STEAMED VEGETABLES / GARDEN SALAD /
PARMESAN POTATOES / CAULIFLOWER BAKE/
ROCKET & PARMESAN SALAD

SAUCES $1

GRAVY / PEPPER & THYME / SOUR CREAM
MUSHROOM DIANNE / CHIMMICHURRI (V)
RED WINE JUS / AIOLI (V) / TARTARE (V)

PIZZAS



BUFFALO MOZZARELLA (V) TOMATO, OLIVES, OREGANO, ARUGULA & PARMESAN 17

PEPPERONI, FIELD MUSHROOM & BASIL 16

CHORIZO, HALOUMI, CHERRY TOMATO & BASIL 17

TANDOORI CHICKEN PIZZA, ROAST EGGPLANT, CORIANDER & MINT YOGHURT 20

GARLIC PRAWNS, CHERRY TOMATO, CAPSICUM, CHILLI & BASIL 19

DESSERT

DESSERT OF THE DAY 10
PLEASE SEE BOARD FOR DETAILS

MIRANDA HOTEL

KIDS MEALS $5 *(STRICTLY 13YRS & UNDER – NO EXCEPTIONS)*

& CHICKEN BURGER W/ CHEESE, LETTUCE, AIOLI & CHIPS

& BEEF BURGER W/ CHEESE, LETTUCE, TOMATO JAM & CHIPS

& CHICKEN NUGGETS, CHIPS & TOMATO SAUCE

& PASTA BOLOGNESE & PARMESAN

& CRUMBED FISH & CHIPS

& HAM & PINEAPPLE PIZZA

& STEAK, CHIPS & GRAVY

& ICE CREAM W/ TOPPING & SPRINKLES $3

please keep children within arms length at all times

DAILY SPECIALS (EXCLUDES PUBLIC HOLIDAYS AND SPECIAL EVENTS)

Monday
- $15 CHICKEN SCHNITZEL W/ ONE SIDE AND SAUCE
- LUNCH SPECIALS 12 – 3 (MEMBERS RECEIVE FREE HOUSE DRINK WITH MAIN MEAL)

Tuesday
- BEEF, CHICKEN OR VEGE BURGER W/ CHIPS $15
- MUSSEL POT $10
- LUNCH SPECIALS 12 – 3 (MEMBERS RECEIVE FREE HOUSE DRINK WITH MAIN MEAL)

Wednesday
- PIZZA NIGHT $15
- LUNCH SPECIALS 12 – 3 (MEMBERS RECEIVE FREE HOUSE DRINK WITH MAIN MEAL)

Thursday
- $3 TACOS– BATTERED FISH, PULLED PORK, BRAISED BEEF AND HERBED CHICKEN
- LUNCH SPECIALS 12 – 3 (MEMBERS RECEIVE FREE HOUSE DRINK WITH MAIN MEAL)

Friday
- 200 G SCOTCH FILLET W/ ONE SIDE & SAUCE $20 *(12PM–3PM ONLY)*
- LUNCH SPECIALS 12 – 3 (MEMBERS RECEIVE FREE HOUSE DRINK WITH MAIN MEAL)

Saturday
- SEAFOOD PLATTER FOR 2 $65 SEE BOARD FOR INCLUSIONS

Sunday
- SUNDAY ROAST: CHICKEN, BEEF OR PORK W/ EXTRAS $25

TRADING HOURS *Mon – Thurs: 12-3/5:30 – 9; Fri 12 – 3/5:30 – 9:30*
Sat 12 -9:30 Sun 12-9

MIRANDA HOTEL

HAIR OF THE DOG BREAKFAST *Sat + Sun 9-11:30*

HEAD CHEF: CHANAKA GUNASEKARA

HAIR of the DOG

WHITE HORSE COFFEE

WEEKENDS (9AM -11:30AM)

CROISSANT $10 w/ smoked ham, smashed avocado & tomato

VANILLA WAFFLE $10 w/ berry compote (add ice cream and topping $2)

SMASHED AVOCADO ON SOURDOUGH $15 w/ hazelnut dukkah, lime & rocket

BACON & EGG ROLL $10 w/ tomato relish & cheese

ROAST FIELD MUSHROOMS $18 w/ potato rosti, roast capsicum, goats curd, basil, apple balsamic & poached egg

PETUNA SMOKED SALMON $18 w/ char fennel, leeks, tomato salsa, arugala, poached egg & sourdough

CHARRED ASPARAGUS, CORN & BACON $18 w/ heirloom tomatoes, basil, poached egg & sourdough

ZUCCHINI FRITTERS $17 w/ pork belly, tomatoes, ricotta, basil & poached egg

CHORIZO, ROAST TOMATO, SPINACH & DUKKAH $18 w/ scrambled egg & sourdough

HAIR OF THE DOG BREAKFAST $20 w/ bacon, chorizo, mushroom, tomato, rosti, eggs & sourdough

EGGS YOUR WAY w/ sourdough **$10**

KIDS MEALS inc small juice, babyccino or milkshake **$10**

\+ bacon and cheese toasty or scrambled eggs and bacon on toast +

SIDES: bacon, chorizo, italian sausage, smashed avocado, goats cheese $4

roast mushrooms, tomatoes w/ basil & balsamic, potato rosti $3 sourdough $2

White horse COFFEE

DRINKS

WHITE HORSE COFFEE short 2.5 / long 3 / small 3.5 / large 4

CHAI / HOT CHOCOLATE small 3.5 / 4

NUTELLA LATTE (NEW) 6

nutella, coffee and almond milk – need we say more?

CHAMELLIA ORGANIC LEAF TEA POT 4

FRESHLY SQUEEZED JUICES 6

- SWEET KICK – ORANGE, LYCHEE, GINGER
- THE REFRESHER – BEETROOT, ORANGE, CARROT
- TROPICANA – PINEAPPLE, ORANGE APPLE

ICED COFFEE / CHOCOLATE / MOCCHA w/ milk, ice cream and glorious whipped cream 5 / 5.5

NUTELLA SMOOTHIE (ANOTHER NEWBIE) w/ banana, nutella, ice cream and milk 7

MILKSHAKE / THICKSHAKE 5 / 5.5

BABYCINO 1

EXTRAS soy, honey, vanilla, hazelnut, caramel, extra shot 5

DOG FRIENDLY