



# Mirrabella

— Kitchen —

## **Starters**

### **Arancini – 14/26**

Crumbed arborio rice balls filled with bolognese and peas served with Napoli dipping sauce

### **Mozzarella Sticks - 18**

Crumbed in Italian herbs served with a Napoli dipping sauce

### **Mixed Italian Olives - 6**

Served with toasted pane di casa

### **Halloumi & Chorizo plate - 22**

Served with pita bread

### **Mezze Plate - 35**

Arancini ball, calamari fritti, chicken & lamb skewer, halloumi, chorizo, pita & dips

### **Calamari Fritti – 23/35**

Lightly dusted in semolina, shallow fried served on a bed of mixed leaves w Aioli

### **Grilled Baby Octopus – 26**

Served on a bed of rocket, roasted peppers, ev oil, and balsamic glaze

### **Garlic Prawns – 27**

Australian Tiger Prawns cooked in Napolitana garlic & fresh chilli sauce served with pane casa bread

## **Club Favourite's**

### **Chicken Schnitzel - 27**

Free range chicken breast schnitzel served with a selection of sauces

### **Chicken Schnitzel Boscaiola - 32**

Free range chicken breast schnitzel topped with cream, free range bacon & mushroom sauce

### **Chicken Parmi – 32**

Free range chicken breast schnitzel topped with free range leg ham, provolone cheese & napolitana sauce

**\*All served with Chips & Salad or Potato mash and broccolini**

**\*Additional \$2 for sweet potato fries**

**Sauces - Mushroom, Diane, Peppercorn, Gravy, red wine jus reduction**

## **Burgers**

### **Mirrabella Beef Burger - 25**

150gram Angus beef patty, lettuce, beetroot, vine ripened tomato, free range bacon, cheddar cheese, caramelised onions w tomato relish

### **American Liquid Gold Cheeseburger - 21**

150gram Angus beef patty, American jack cheese, sliced onions, gherkin, yellow mustard w tomato sauce

**\*All Burgers served with steak fries**

## **Main Meals**

### **Grass Fed Centre Cut Prime Riverina T-Bone (400gm) – 39**

Served w potato mash, broccolini or chips & salad – choice of sauce

### **New York Strip -32**

250gram grass fed Riverina, served w potato mash, broccolini or chips & salad - choice of sauce

**Sauces - Mushroom, Diane, Peppercorn, Gravy, red wine jus reduction**

### **Lamb Skewers (2)- 32**

Served with Greek salad, halloumi, chips, tzatziki and pita bread.

### **Chicken Skewers (2) -28**

Served with Greek salad, halloumi, chips, tzatziki and pita bread.

### **Grilled Barramundi – 32**

Served on a bed of sweet potato mash, broccolini w lemon butter herb sauce

## **Sides**

Steak Fries - 9

Sweet potato chips – 12

Onion Rings – 11

Broccolini - 7

Mashed Potato- 7

Sauces -4

**Sauces - Mushroom, Diane, Peppercorn, Gravy, red wine jus reduction**

## **Pasta**

### **Linguini Al Granchio - 32**

Fraser Island blue swimmer crab meat cooked in a rich rose' sauce & Fresh chilli

### **Linguini King Prawns - 32**

w/ Napoli, garlic, ev oil & fresh chilli

### **Penne Boscaiola - 22**

Mushroom, bacon & cream Sauce

### **Penne Arrabiata - 21**

Napoli sauce, garlic, chilli, cherry tomato, parsley w Parmigiano Reggiano cheese

## **Spaghetti Bolognese - 22**

Organic Veal & pork ragu cooked in a napoli sauce w Parmigiano Reggiano cheese & parsley

***\*Gluten free penne pasta available on request \$5 – please allow extra time for cooking***

## **Salads**

### **TRADITIONAL GREEK - 22**

Cucumber, tomato, olives, capsicum, Spanish onion, oregano and Greek fetta

### **ITALIAN SALAD - 18**

Mixed lettuce, cucumber, tomato, Spanish onion, capsicum & olives

### **ROCKET, PEAR & CANDIED WALNUT – 18**

With shaved parmesan, EV oil & balsamic glaze

### **CAPRESE – 18**

Vine Ripened tomato with buffalo mozzarella, ev oil, balsamic glaze & fresh basil

## **Kids Menu- (12 and under) \$15**

Kids margherita

Cheeseburger with chips

House made Free- range chicken schnitzel and chips

Penne Napolitana

Penne Al Burra

Spaghetti Bolognese

*\*kid's meals include a scoop of vanilla ice cream*

## **Wood fire Pizza**

### **Margherita - 20**

San Marzano Tomato d.o.p base, buffalo, fresh basil & EV Oil

### **Napoli - 22**

San Marzano Tomato d.o.p base, buffalo, Sicilian anchovy fillet, olives, and oregano

### **Capricciosa – 27**

San Marzano Tomato d.o.p base, fior di latte, mushrooms, calabrese hot salami, olives, artichoke, and prosciutto

### **Vesuvio - 25**

San Marzano Tomato d.o.p base, fior di latte, mushrooms, calabrese hot salami, olives, chilli, and Spanish onions

### **Diavola - 22**

San Marzano Tomato d.o.p base, fior di latte calabrese hot salami topped with chilli.

### **Vegeteriana - 24**

San Marzano Tomato d.o.p base, fior di latte, zucchini, roast capsicum, artichoke, egg plant, olives and Spanish onions

### **Prosciuttella- 29**

San Marzano Tomato d.o.p base, buffalo, San Daniele prosciutto, rocket, shaved parmigiana & EV Oil

### **Supreme - 28**

San Marzano Tomato d.o.p base, fior di latte, peperoni, Grandma free range ham, pineapple, olives, mushrooms, capsicum and onions

### **Gambaroni – 32**

San Marzano Tomato d.o.p base, fior di latte, Extra Large Australian Tiger King prawns, cherry tomatoes, parsley topped with EV Oil.

### **Reggio - 32**

San Marzano Tomato d.o.p base, fior di latte, Extra Large Australian Tiger King prawns, chilli, baby spinach, olives, chilli flakes topped with mixed herbs

**Hawaiian - 23**

San Marzano Tomato d.o.p base, Fior Di Latte, Grandma free range ham & Pineapple

**Meat lovers -28**

Fior Di Latte, calabrese hot salami, Grandma free range ham, Italian sausage, Calabrese pepperoni on a BBQ tomato sauce base

**Pepperoni -22**

Fior Di Latte with Calabrese pepperoni

**WHITE BASE PIZZA****Garlic Pizza - 17****Herb Pizza - 17****Garlic Cheese Pizza – 19****Salsiccia – 24**

Fior di latte, Italian sausage, fresh rosemary with roasted potatoes

**Prosciutto e Rugala - 29**

Buffalo, rocket, San Daniele prosciutto, Parmigiano Reggiano, with roasted cherry tomatoes

**\*Gluten Free Base 5****\*Lactose Free Cheese 5****Dolce****Sfogliatella Riccia- 12**

Italian pastry filled with citrus ricotta cooked in woodfire oven served with a scoop of ice cream & dusted with icing sugar

**Doughnut Balls – 12**

Italian doughnut balls filled with chocolate cooked in woodfire oven served with a scoop of ice cream & dusted with icing sugar

**Affogato – 9/15**

Italian coffee dessert made up of Vanilla ice cream, topped with a shot of hot espresso and Tasmanian Belgrove Black Rye Coffee Liqueur

10% surcharge public holidays

1.2% surcharge on cards

No Split Bills – Thank you