

# milagro

MODERN AUSTRALIAN



## DINNER MENU

- 12 MILAGRO CORN AND JALAPENO LOAF WITH DIPS, For Two to Share (V)
- 18 E CITRUS CRAB AND GUACAMOLE TIMBALE, Chipotle Prawns,  
Crispy Capers, Cassava Crackers (G, N)
- 18 E LOCAL SUCCULENT PORK BELLY, Braised for 12 Hours, Pork Crackling,  
Chilli Oil, Refried Beans, Jalapeno Tomato Salsa
- 18 E CUMMIN AND SALT SPICED SQUID, Red Kidney Bean Hommus,  
Chipotle Aioli, Herbed Sour Cream Dressed Roquette Salad (G)  
VEGO OPTION, Silken Tofu Crispy Fried (G, V)
- 18 E CHICKEN QUESADILLA, Aromatic Spiced Chicken Shreds with Cheddar Cheese  
In Corn Tortilla, Petite Salad with Tomato Salsa, Guacamole  
VEGO OPTION, Refried Beans and Rice, Peas (V)
- 24 M PUMPKIN AND CORN HASH CAKE, Hommus, Grilled Field Mushroom, Balsamic  
Reduction, Wild Roquette with Parmesan, and Oven Roasted Tomatoes (G, V)
- 29 M LOCAL PORK FILLET MEDALLIONS, Caramelised Apple, Roasted French Shallots  
And Olive Oil Mash With Apple Cider Cream Sauce (G)
- 28 M RIBBON PASTA MILAGRO, Braised Pork Belly, Garlic, Red Onion, Chorizo,  
White Wine, Jalapeno Tomato Sauce, Fresh Herbs and Shaved Grana Padano  
VEGO OPTION, Grilled Field Mushrooms, Roma Tomato (V)
- 29 M GRILLED KANGAROO LOIN, Roast Sweet Potato and Port Raisin Mash,  
Balsamic Onions, Spinach and Creamy Pepper Sauce (G)
- 30 M CONFIT HUON OCEAN TROUT, Dijon Mustard Smashed Potato,  
Fume Cream Sauce and Chimichurri Crumbs (G)
- 32 M WAGYU EYE FILLET SCORE 4, Stuffed with Duck Liver Parfait on  
Olive Oil Mash, Beetroot Jam and Truffle Oil Jus (G)

6 Shoestring Fries for One, Oregano Sea Salt and Roast Garlic Aioli on the Side (L)

6 Green Vegetables for One, Lemon Zest, Olive Oil and Roasted Flaked Almonds (N)

6 Lemon Myrtle, Herb and Garlic Bread for One, Topped with Shaved Grana Padano

6 Roquette Parmesan Salad for One, Balsamic Dressing and Semi Dried Roma Tomatoes

**BYO \$ 3.00 per Person**

**\*ONE BILL PER TABLE**

**DEGUSTATION MENU CHEF'S SUGGESTIONS 6 COURSES (BYO INC) \$75.00**

A LOT OF TIME, EXPERTISE AND EFFORT GOES INTO COOKING EACH DISH TO ORDER,  
PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS.

G = for Gluten Free N = Contains Nuts V = for Vegetarians L = for Lactose Intolerant