

SAVOUR
AUSTRALIA

RESTAURANT &
CATERING AWARDS
FOR EXCELLENCE



WINNER 2010



JOSE
RIVERA

milagro

MODERN AUSTRALIAN



LUNCH MENU

CUMMIN AND SALT SPICED SQUID, Red Kidney Bean Hommus, Chipotle Aioli, Herbed Sour Cream Dressed Roquette Salad **(G)**

LOCAL PORK FILLET MEDALLIONS, Caramelised Apple, Roasted French Shallots And Olive Oil Mash With Apple Cider Cream Sauce **(G)**

BLACK LABEL PURE BRED GRAIN FED 600+ DAYS WAGYU SHIN SCORE 9, Braised Twice Cooked Medallions, Wasabi Mash, Japanese Curry Sauce and Edamames **(G)**

PUMPKIN AND CORN HASH CAKE, Hommus, Grilled Field Mushroom, Balsamic Dressed Wild Roquette Leaves with Parmesan, and Oven Roasted Tomatoes **(G, V)**

LINGUINI ZINGARA, Garlic Prawns, Red Onion, Chorizo, White Wine Picante Tomato Sauce, Fresh Herbs and Shaved Grana Padano **(V)**

GRILLED KANGAROO LOIN, Roast Sweet Potato and Port Raisin Mash, Balsamic Onions, Roasted Garlic Red Wine Jus **(G, L)**

DESSERTS

COCONUT AND VANILLA PANNACOTTA, Saffron Candied Pineapple, Sweet Basil Quenelle and it's Coulis **(G)**

PASSIONFRUIT CREMA CATALANA, Smooth Passion Fruit Custard, Butternut Pumpkin Jam, Nutmeg and Lady Finger Biscuits

DARK CHOCOLATE BROWNIE, Mixed Nuts, Espresso Syrup, Candied Chilli, Rum and Raisin Ice Cream and Peruvian Cream

MILAGRO AFFOGATO, Double Shot of Espresso, Vanilla Ice cream, Roasted Hazel nuts and Port Raisins **(N)**

STICKY DATE PUDDING, Butterscotch Sauce and Vanilla Ice Cream

MAIN AND DESSERT \$ 30.00

BYO INCL.

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