

# milagro

MODERN AUSTRALIAN



## SUMMER 2 COURSE SPECIAL MENU \$ 35.00

### MON – THUR

Excluding Public Holidays

**PAPPARDELLE (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)**

**GRILLED KANGAROO LOIN**, Roast Sweet Potato and Port Raisin Mash, Balsamic Onions, Spinach and Creamy Pepper Sauce **(G)**

**LOCAL PORK TENDERLOIN MEDALLIONS**, Olive Oil Mash, Caramelised Apple and French Schallots with an Apple Cider Cream Sauce

**COCONUT AND VANILLA PANNACOTTA**,  
Roasted Coconut, Caramel Shards and Burned Caramel Sauce **(G)**

**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

**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**