

MINA



A N T I P A S T I

Homemade focaccia / 9 (VG)

add stracciatella +\$7 (V)

Appellation Oysters / 6.5 (DF-GF)

Scallops / 7 each (DF)

saffron cream, gremolata

Marinated olives / 12 (VG-GF)

Pumpkin & taleggio arancini / 21 (V)

Salt & pepper calamari / 22 (GF-DF)

I N S A L A T E & C O N T O R N I

Rocket salad / 21 (V)

served with walnuts, celery, poached pears, Parmesan and vincotto (V)

Panzanella salad / 27 (V)

burrata, heirloom cherry tomatoes, roasted capsicum, red onions, croutons (V)

Broccolini / 13 (VG)

sautéed with chilli garlic, mustard dressing & gremolata (VG)

Fries / 11 (VG-GF)

P A S T A

Gnocchi alla sorrentina / 34 (V)

potatoes gnocchi baked with Napoli sauce, buffalo mozzarella & gremolata

Rigatoni Pork & fennel ragu / 36

slow cooked pork ragu,

Pappardelle boscaiola / 36

mushroom, peppered pancetta, black truffle and cream, Parmesan

Squid ink Tagliolini crab / 38

blue swimmer crab, prawn bisque, cherry tomatoes cream, basil EVOO, gremolata

Spaghetti King Prawns / 41

Ballina King Prawns, bisque, heirloom cherry tomatoes, chilli, garlic

C A R N E E P E S C E

Meat of the day

Fish of the day

V Vegetarian - VG Vegan - DF Dairy Free - GF Gluten Free - O Option

Sunday surcharge 10% Public holidays s. 15%

2.0% surcharge on all card payments

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PIZZE ROSSE

Margherita / 24

Tomato, fior di latte, basil (V)
-add buffalo mozzarella +\$6

Diavola / 26

Tomato, fior di latte, spicy salame,
kalamata olives

Prosciutto / 29

Tomato, fior di latte, Parma
prosciutto, rocket, shaved Parmesan

Meat Lovers / 31

Tomato, fior di latte, smoked ham,
pancetta, sausage, calabrese salame

Capricciosa / 29

Tomato, fior di latte, smoked ham,
mushrooms, olives, artichokes

Contadino / 28

Tomato, mushrooms, eggplants,
zucchini, capsicum, stracciatella
cheese

PIZZE BIANCHE

Mina Tartufo / 27

Fior di latte, truffle paste, porcini
mushrooms, shaved Parmesan (V)

Gamberi / 32

Fior di latte, garlic prawns, cherry
tomatoes, basil pesto, chilli

Salsiccia e patate / 29

Fior di latte, italian sausage,
friarielli, potatoes, Parmesan

Pancetta / 29

Fior di latte, potatoes, pancetta,
caramelised onions

GLUTEN FREE BASE +\$6

DOLCI

Creme brulée / 16 (GF)

Sicilian Cannoli / 15

Tiramisu / 15

Affogato / 12 + frangelico / 18 (GF)

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