

MIRANI'S

SMALL PLATES & STARTS

Stuffed Peppers \$18
Cream cheese, lime, jalapeños & bacon stuffing.

Crispy Brussels \$18
Salted Brussels tossed in whiskey dressing & spiced nduja, yoghurt

Tahini Cauliflower \$18
Aromatic spiced cauliflower, honey-lemon tahini, herbs

Flatbread & Dips \$18
Aromatic flatbread & rotating dips (see staff)

Corn Ribs \$17
Fried corn tossed in our house chilli salt on smoked eggplant

Corn chips & Salsa \$6.5
Corn chips served with our house made salsa

Boneless Chicken \$18
Fried chicken tossed in chipotle bbq, ranch, served on chive salt chips

Beef Brisket Taco \$9
16 hour brisket, pickled onion, pico de gallo, lime, chipotle bbq, hand pressed maseca tortilla

LARGER PLATES

16 Hour BBQ Brisket \$36
House rub, slow cooked low & slow for 16 hours & finished on the flame

Wagyu Steak & Fries \$POA
Rotating cut of steak, chargrilled, served with fries & martajada salsa

Barramundi Fillet \$35
Pan fried then baked, served on green tomato salsa & nuoc cham

Chicken Satay Salad \$26
Roast chicken, satay sauce, cabbage, coriander, peanuts, carrots, shallots

Crispy Chicken Burger \$24
Chicken, lettuce, pickles, cheese, ranch, chipotle, chive salt chips

Chilli Squid \$26
House chilli salt, chives, aioli, lemon, chive salt chips

Mirani Smash Burger \$28
Wagyu beef patties, lettuce, tomato, cheese, onion, ketchup, mustard, pickles, chive salt chips

Cheeseburger \$16
Wagyu beef, cheese, ketchup, mustard, nice and simple!

Chefs Feed Me Menu!
Selection of Small & Large plates to share with friends & family! \$60pp

DESSERT & SIDES

Churros \$13
Crispy churros tossed in cinnamon sugar, served with chocolate sauce

See board for any dessert specials!

Patata Bravas \$13
Crispy potato tossed in sambal oleek & chives

Bowl of Fries \$12
Crispy chips tossed in our chive salt & served with tomato relish

Leaf Salad \$8
Fresh leafy salad tossed in a vinaigrette dressing

Did you know this entire menu is Gluten free aside from the burger buns? Which we have options for with all the necessary safety steps to ensure you can dine safely!

If you have any specific allergies aside from coeliac disease, please let our staff know and we will try our best to accommodate! We do use nuts and seafood in the kitchen, though we are very strict on any cross contamination.