

Starters

Warm fragrant citrus olives	5.00
Rosemary & parmesan flowerpot scroll with olive butter	8.00
Arancini, stuffed with sumac, lemon & bocconcini served with basil aioli	8.00
Affettato Piacentino - Salami, prosciutto, white anchovies with warm torta frita	14.00
Pizza Fingers topped with the choice of	
- Preserved lemon, thyme & capers	12.00
- Tomato, basil & bocconcini	12.00

Entree


Prawn & Haloumi skewers with watermelon, black pepper & mint sorbet	14.90
Lamb cigars with mint, chilli & lime vinegarette	14.90
Barbecued scallops wrapped in prosciutto on a bed of braised lentils	16.90
Preserved lemon guacamole with smoked salmon & pinenut wafers	17.90
Salt and pepper sumac squid with lemon aioli	14.90/22.90

Pizza & Pasta

Gluten, Dairy & Yeast free pizza bases & pasta are available (add \$3.00)

Roast beetroot, caramelized onion, goats curd pizza finished with honey roasted walnuts & rocket	19.90
Pizza napoletana with bocconcini & olives topped with prosciutto and rocket	19.90
Chicken putanesca Pizza - tomato sauce, olives, capers, anchovies & chilli	19.90
Satay prawn, cherry tomato, spring onion, sour cream pizza topped with rocket & coriander aioli	20.90
 Gnocchi (house made) with gorgonzola, LME Aged Cobweb & walnut cream	18.90 / 21.90
Fetta gnocchi (house made) with chicken, cherry tomatoes, baby spinach & lemon zest	18.90 / 21.90
Nonna's beef ragu with pappardelle	18.90 / 21.90
Fettucine with prawns & calamari in white wine, fresh chilli & parsley	20.90 / 23.90

Mains

Baked avocado stuffed with fetta & cherry tomatoes finished with basil cream sauce & rocket	22.90
Chicken caesar pie topped with poached egg, cos lettuce & parmesan salad	25.00
 Chicken breast stuffed with apricot, brie & baby spinach wrapped in prosciutto served with mustard cream and orange fennel endive salad finished with a pistachio biscotti	26.00
Warm confit duck salad with cranberries in port, pear, fig & crisp potatoes sauteed in duck fat	30.00
Pork ribeye served with caramelized red cabbage and apple sauce topped with parsnip chips	30.00
Chargrilled beef fillet with plum red wine glaze on a bed of braised leek & smashed new potatoes	33.00

Side dishes

Shoestring chips with lemon aioli & tomato sauce	7.00
Cos & parmesan salad with anchovie dressing	7.00
Honey roasted carrots & parsnips	7.00
Steamed green beans with lemon butter & pinenutes	7.00
Cheese platter with fresh fruit, nuts & crackers (150gms cheese)	20.90
Home made desserts – please refer to black board	9.90
Affogato: Roasted almond ice cream with a shot of coffee & Leone Aged Muscat	9.90
Churros with rich chocolate dipping sauce	8.00
Cappuccino, cafe latte, macchiato, espresso, long black	3.50
Pot of tea (selection of teas available)	3.50

Chef - Alison Short

 Chefs speciality



LOU MIRANDA ESTATE
A family tradition since 1939

Vegetarian & Vegan options available

Please ask about alternative meals for children

No separate accounts, we do not accept AMEX or Diners credit cards.

Non-alcoholic Drinks

Italian bitter drinks	3.90	
Chinotto, San Bittar, Do'ro		
Soft drinks	3.00	
Orange and Mango, Lemonade, Lemon Lime and Bitters, Lemon, Coke, Diet Solo & Diet Coke		
Fruit Juice	3.00	
Pineapple Juice, Orange Juice & Apple Juice		
Water		
San Pellegrino Sparkling Mineral Water 1 Litre & Acqua Panna Still Mineral Water 1 Litre		6.50

Flights

Leone Flight White Wines	8.00
Leone Pinot Grigio, Leone Sauvignon Blanc & Leone Chardonnay	
Leone Flight Red Wines	8.00
Leone Cabernet Merlot, Leone Cabernet Sauvignon & Leone Shiraz	
Lou Miranda Estate Super Premium Flight Red Wines	
LME Old Vine Shiraz, LME Cordon Cut Shiraz & LME Old Vine Shiraz Mourvedre	13.00

Sparkling

Leone Brut Prestige	6.50/20.95
Tastes of fresh green apples, drink as an aperitive or with the <i>Warm olives & Scallops with prosciutto</i>	
Leone 'Old Vine' Sparkling Shiraz	8.00/28.95
Tastes of ripe currants & plums, drink with the <i>Satay prawn pizza or Lamb cigars & Affettato plate</i>	
Leone 2007 'Old Vine' Sparkling Shiraz	32.95
Tastes of spice & currants, drink with the <i>Affettato platter</i>	

White

Leone Sauvignon Blanc	6.50/20.95
Tastes of passion fruit and floral aromas, drink with <i>Prawn & Haloumi skewers or Chicken ceasar pie</i>	
Leone Pinot Grigio	6.50/20.95
Tastes of light citrus with a hint of lime, drink with <i>Baked avocado, Prawns & fettucine or Gnocchi</i>	
Leone 2010 Chardonnay	6.50/20.95
Tastes of peach with a hint of vanilla, drink with the <i>Beetroot pizza or Smoked salmon stack</i>	
Leone 2011 Barrique Fermented Chardonnay	8.00/28.95
Tastes of peach with a hint of vanilla, drink with <i>Chicken breast with apricot & brie or Fetta Gnocchi</i>	

Red

Leone Cabernet Merlot	6.50/20.95
Tastes of cherries & vanilla, drink with <i>Duck breast salad or Chicken ceasar pie</i>	
Leone Cabernet Sauvignon	6.50/20.95
Tastes of berries & chocolate, drink with <i>Nonna ragu or Pork Ribeye</i>	
Leone Shiraz	6.50/20.95
Tastes of pepper & spice, drink with <i>Gnocchi gorgonzola</i>	
Lou's No1 Choice 2009 Cabernet Sauvignon	8.00/28.95
Tastes of soft chocolate with smooth fruity palate, drink with <i>Satay prawn pizza or Chicken ceasar pie</i>	
Lou Miranda Estate '09 Old Vine Shiraz	9.00/35.95
Tastes of the Barossa, drink with <i>Chargrilled beef fillet, Duck breast salad or Chicken putanesca pizza</i>	
Lou Miranda Estate '08 Cordon Cut Shiraz	10.00/41.95
Tastes of plums with a rich tart finish, drink with <i>Nonna ragu or Napoletana pizza</i>	
Lou Miranda Estate '09 Old Vine Shiraz Mourvedre	
Tastes of spicy cherry, drink with	11.00/38.95
<i>Chargrilled beef fillet or Duck breast salad</i>	
Lou's No1 Choice 2006 Cabernet Sauvignon	32.95
Lou Miranda Estate '08 Old Vine Shiraz	78.95
Lou Miranda Estate '06 Old Vine Shiraz	93.95
Lou Miranda Estate '05 Old Vine Shiraz	103.95
Lou Miranda Estate '08 Old Vine Shiraz Mourvedre	83.95
Lou Miranda Estate '06 Old Vine Shiraz Mourvedre	99.95
Lou Miranda Estate '05 Old Vine Shiraz Mourvedre	113.95
Lou Miranda Estate '05 Cordon Cut Shiraz	78.95
Lou Miranda Estate '91 Old Vine Shiraz	300.00

Please ask staff about our museum stock.

Sweet wine & Port

Leone Botrytis Semillon	8.00/22.95
Tastes of dried figs & peaches with a soft citrus finish, drink with any of the dessert from the <i>Dessert board</i>	
Leone Aged Tawny	6.50/20.95
Leone Tawny Rum Liqueur	6.50/20.95
Leone Aged Muscat	6.50/20.95
Lou Miranda Estate 'Spiders Web' Vintage Merlot	6.50/20.95
Lou Miranda Estate Aged Cobweb	8.50/25.95
Lou Miranda Estate 30 year old Rutherglen Muscat	15.00/73.95
Lou Miranda Estate 50 year old Muscat	18.00/83.95

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