

# mirri



From the Bundjalung language, mirri means “to see”. The concept of “mirri” extends beyond simply seeing with the eyes, it encompasses the idea of spiritual and emotional perception, and the ability to appreciate and connect with the world around us in a deeper way. In this sense, “mirri” echoes our desire to encourage deeper connection with First Peoples’ culture through art and music.



*Designed by renowned indigenous chef Mark Olive, whose strong connection to his Bundjalung heritage is evident in his cooking. This menu is a celebration of culture, tradition and storytelling, where every dish carries the legacy of cultural heritage.*

**By Mark Olive**

## FEAST FOR THE SENSES

Warm **sourdough rolls** and eucalypt butter to the table (V) (H)

### ENTRÉE

**Saltbush crusted chicken**, finger lime, Granny Smith apple and puffed wild rice (GF) (H)

**Native scented vegetables** with native thyme chickpea, roasted macadamia and beach herbs (V) (VF) (GF) (H)

Half dozen **oysters** with lemon aspen dressing (GF) (H)

### MAIN COURSE

**Slow cooked lamb** shank with pepper berry jus, roasted heirloom tomato and Warragul greens pesto (GF)

**Roasted cauliflower** with braised lentils, lemon myrtle carrot puree and smoked paperbark oil (V) (VF) (GF) (H)

Seared **Etty Bay barramundi** with Chardonnay vinegar and baby fennel (GF)

### SOMETHING SWEET

**Lemon aspen tartlet** and whipped lemon myrtle cream (V) (H)

**Davidson plum meringue** with dessert lime ice cream (V) (GF) (H)

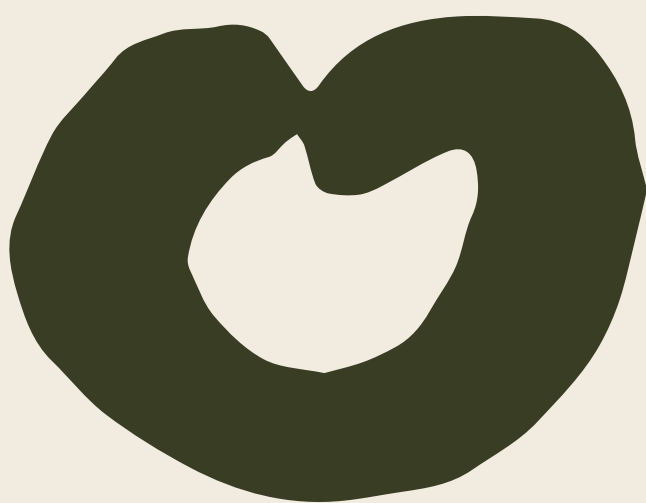
**River mint chocolate mousse**, with poached pears and wattleseed ice cream (V) (GF) (H)

V | Vegetarian   VF | Vegan-Friendly   GF | Gluten-Friendly   H | Halal

Allergen Statement & Dietary Information: Our kitchen attempts to identify selected ingredients that may cause allergic reactions for those with food allergies, however we cannot guarantee that all allergens have been identified nor that the food is allergen free due, amongst other things, to the environment in which it is prepared. If you have any food allergies or intolerances, please declare these to our food and beverage service staff immediately before consuming any food on offer.

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DRINKS &  
SNACKS

COCKTAILS

<b>Mimosa</b> - Blue Pyrenees Traditional Sparkling NV and orange juice	16
<b>Davidson Plum Martini</b> - Vodka, Umeshu, Davidson plum syrup and lemon juice	25
<b>Finger Lime Margarita</b> - Tequila blanco, triple sec, lime juice and finger lime caviar	25

MOCKTAILS (Non Alcoholic)

<b>Mimosa</b> - Vinada sparkling Chardonnay (non alcoholic) and orange juice - 0% Alc./Vol.	16
<b>Orange &amp; Mandarin Spritz</b> - Orange and mandarin, verjuice and bitters classic spritz - 0% Alc./Vol.	16

SPARKLING WINE

	GLASS	BOTTLE
Blue Pyrenees Traditional Sparkling NV, Pyrenees	15	74
Veuve Fourny & Fils Blanc De Blancs Brut Vertus Premier Cru	22	110

WHITE WINE

Gabriella Possum Nungurrayi Collection	18.5	80
Yarra Valley Chardonnay		
Mitchelton Estate Single Vineyard Marsanne	18.5	80
Prancing Horses ‘The Pony’ Pinot Gris, Mornington Peninsula - VF	13.5	62

RED WINE

Gabriella Possum Nungurrayi Collection	18.5	80
Yarra Valley Pinot Noir		
Bellarine Estate ‘Two Wives’ Shiraz	18.5	80
Stumpy Gully Merlot, Mornington Peninsula - VF	13.5	62

ROSE WINE

Michelini Nebbiolo Rosé, Alpine Valley	18.5	80
Cat Out of the Bag Rosé, Bellarine	18.5	80

BEERS

Stomping Ground Laneway Lager (4.7%)	12
Bridge Road Free Time Pale Ale Beer (<0.5%)	9

COLD BEVERAGES

ETCH Native Sparkling	10
- ZST Finger Lime, Lemon Myrtle & Rosemary	
- MTN Mountain Pepperberry & Raspberry	
Ripe Road Juices - Orange or Apple	5.5
Capi Still/Sparkling Water (750ml)	7.5
Lemon, Lime & Bitters	6
Soda Lime & Bitters	6
Iced Drinks - Chocolate   Latte   Mocha   Chai   Long Black	8.5

HOT BEVERAGES

Coffee - Latte   Flat White   Mocha   Chai   Cappuccino   Piccolo	5
Hot Chocolate	5
Tea Pot - English Breakfast   Jasmine Green   Peppermint   Earl Grey   Australian Botanical	5
Babyccino	2
Coffee - <b>with lemon myrtle shortbread</b>	6.5
Hot Chocolate - <b>with lemon myrtle shortbread</b>	6.5
Tea Pot - <b>with lemon myrtle shortbread</b>	6.5
Babyccino - <b>with lemon myrtle shortbread</b>	3.5

BAR SNACKS

A selection of <b>homemade dips</b> - chickpea infused with native thyme and ground lemon myrtle yoghurt served with pepper-leaf dusted toasted pita wedges, crudites and pickled vegetable (V)	17.5
A selection of <b>smoked indigenous meats</b> - kangaroo, crocodile, emu, shaved smoked ham, pickled vegetables, aniseed myrtle olives, aged cheddar cheese, and toasted pita	26.5
Bowl of ground bush tomato, saltbush spiced <b>potato fries</b> (V) (VF) (GF) (H)	13.5
<b>Flourless chocolate river mint cake</b> , with whipped lemon myrtle cream (V) (GF) (H)	13.5

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