

# Dinner Menu

# Mina Maria

## Maria's 6 course tasting menu min 2 ppl 36.9 ea

Wild Mushroom Pate  
Potato & Leek Croquettes  
Koftas  
Red Cabbage Salad  
Salt & Pepper Calamari  
Southern Fried Oyster Mushrooms

## DESSERTS *all house made*

- House baked cheesecakes** 14.9  
Lemon Blueberry GF, Biscoff, Special Cheesecakes + 1.0  
*Served with whipped cream*
- Creme Brûlée** 14.9
- Lemon Meringue Tart** 14.9  
Treat Dreams Recipe - Lemon curd topped with Italian meringue.

## STARTERS

- Wild Mushroom Pate (N)(S)(GFO)** 14.9  
MM made, with balsamic gel, fried enoki, Turkish bread croutons  
Add: GF croutons +1.5
- Koftas** 17.9  
Pork style koftas, with dairy free fetta and herbs,, MM tzatziki
- Marinated Olives (GF)** 9.9  
Infused with garlic, chilli and fresh herbs
- Potato & Leek Croquettes** 17.9  
Bechamel, MM aioli, fresh dill
- Salt & Pepper Calamari (GFO)** 17.9  
Konjac calamari (8) in MM salt and pepper mix, MM tartare,  
served with lemon and parsley.
- Southern Fried Oyster Mushrooms (GFO)** 17.9  
Coated in MM southern fried spices mix, MM aioli and pickles.
- Popcorn Cauliflower (GFO)** 17.9  
Buttermilk marinated cauliflower florets in MM southern fried  
spices mix, dairy free fetta, parsley, MM chipotle mayo.

Surcharges: 10% Sundays, 20% Public Holidays, No split bills  
We reserve the right to politely refuse alterations. Allergies: Please inform our  
friendly team members of any allergies, there is always a risk of cross contamination.  
We do not allow outside food, including cakes. Please note we are a 100% plant  
based restaurant

## SET MENUS

### Mina's 3 course feasting menu min 2 ppl 45.9 ea

**One starter between two:**  
Popcorn Cauliflower, Salt & Pepper Calamari, Southern Fried Oyster  
Mushrooms, Koftas, Potato & Leek Croquettes

**Platter for two-** Mixed protein skewers: Chick'n | Marinated Mushroom (GF) |  
Ultimate Lamb; two salads: Greek salad | Red cabbage salad; pickled veggies,  
MM tzatziki, mini pitas.  
ADD: GF pita (1) +3

**Dessert, 1 each:**  
House cheesecake (Lemon Blueberry GF| Biscoff | Special cheesecake),  
lemon mirangue tart or Creme Brûlée

## MAINS

- Caesar salad with plant based egg (S)** 26.9  
MM poached style egg, cos lettuce, bacony pieces,  
Turkish bread croutons, dairy free parmesan, MM Caesar  
dressing.  
ADD southern fried tenders (4) +4.9
- PLATTER FOR TWO (GFO)** 57.9  
**Mixed skewers**  
Chick'n | Ultimate Lamb | Marinated Mushroom (GF)  
**2 salads** (Greek salad + red cabbage salad),  
**served with** pickled vegetables, MM tzatziki, and mini  
pitas (4).  
ADD extra mini pitas (2) +2.0  
ADD GF pita (1) +3.0
- Mushroom Stroganoff** 26.9  
Mushroom and white wine sauce, topped with king brown  
and button mushrooms, tagliatelle and dairy free parmesan
- Roasted Butternut Pumpkin (N)(S)(GFO)** 24.9  
Butter bean mash, sage & basil pesto, Turkish breadcrumbs
- Beef Style Wellington (allow 20 mins.)** 37.9  
Signature dish. Garlic & thyme infused plant based mince,  
mushroom duxelles, puff pastry, hand cut fried potatoes, MM  
peppercorn sauce
- Souvlaki Plate (GFO)** 29.9  
Mixed Skewers (Chick'n and Ultimate Lamb), Greek salad,  
hot chips, MM tzatziki, two mini pitas  
GF Pita + 3.0,  
Add 2 x mini pitas + 3.0  
Swap for GF Marinated Mushroom skewers +1.0
- Spanakopita (allow 15 mins.)** 26.9  
MM baked spinach pie, dairy free fetta, house tzatziki, fresh dill

## SIDES

- Hot Chips (GF)** 9.9
- Greek Chips (GF)** 11.9  
Topped with oregano and dairy free fetta
- Twice Cooked Potatoes (GF)** 11.9  
Topped with Dairy free fetta, onion and parsley
- Russian Potato Salad (GF)** 11.9  
Gherkins, capers, MM aioli, mustard, parsley and fresh dill
- Red Cabbage Salad (GF)** 10.9  
Radish, onion, fresh mint, carrot, MM dressing
- MM Sauces (GF)** 1.9  
Aioli, chipotle mayo, tzatziki, dill mayo, tartare

### KEY

- MM Mina Maria house made ingredients  
GF Gluten Free  
GFO Gluten Free Option, changes available to suit GF  
N Contains Nuts  
S Contains Sesame

## WINE

### SPARKLING

Fierce III King Valley prosecco (Barossa Valley, SA) **11.9/44.9**

### ROSE/RED WINE

Kylie Minogue Rose **10.9/40.9**

Fierce III Shiraz (Barossa Valley, SA) **13.9/55.9**  
 Fierce III Cabernet Sauvignon (Barossa Valley, SA) **13.9/55.9**  
 Serafino Merlot (SA) **12.9/48.9**

### WHITE WINE

Lienert Roussane (SA) **12.9/48.9**  
 Fierce Iii Barossa Valley Pinot Grigio (Barossa Valley, SA) **12.9/48.9**  
 Serafino Sauvignon Blanc (SA) **10.9/40.9**

## BEER & CIDER

Young Henry's Newtown Pale Ale **11.9**  
 Yulli's Mediterranean Lager **11.9**  
 Young Henry's Ginger Beer (Alc) **11.9**  
 Mythos Hellenic Lager **11.9**  
 Peroni Nastro Azzuro **10.9**  
 Pure Blonde Organic Cider **10.9**  
 0% Heineken Beer **9.9**

## MIXERS

<b>SPIRIT</b>	<b>MIXER</b>
White rum	Coke/Coke Zero
Dry gin	Lemonade
Greek Ouzo	Pineapple juice
Malibu (Coconut rum) (+2.0)	Apple juice
Vodka (+2.0)	Orange juice
Whiskey (+2.0)	Cranberry juice
	Sparkling water

**11.9**

### KEY

MM Mina Maria house made ingredients  
 GF Gluten Free  
 GFO Gluten Free Option, changes available to suit GF

## COCKTAILS

*two for one cocktails 5pm - 7pm every day!*

**BLOODY MARIA** **19.9**  
 Vodka, Worcestershire sauce, celery salt, tomato juice, cracked pepper, celery.

**MIMOSA** **11.9**  
 Orange or Cranberry Juice with Prosecco

**CHERRY RIPE** **19.9**  
 Vodka, Crème de cacao, oat milk, grenadine, coconut syrup, chocolate syrup with a maraschino cherry.

**THE MINA** **19.9**  
 Gin, triple sec, lemon juice, sugar syrup, aquafaba and lemon.

**MOJITO** **19.9**  
 White rum, sugar syrup, lime, soda, fresh mint

**GREEK ROARING TIGER** **19.9**  
 Greek Ouzo, Lemon and Orange Juice - OPA!

**CHOCOLATE MARTINI** **19.9**  
 Chocolate Syrup, Creme de Cacao, Cold pressed Vodka & oat milk

**COSMOPOLITAIN** **19.9**  
 Cold pressed Vodka, triple sec, cranberry juice & lime

**DIRTY SHIRLEY COCKTAIL** **19.9**  
 Cold pressed Vodka, Grenadine, lime juice & lemonade, pink sugar

**PINE LIME PINA COLADA** **19.9**  
 Plant based cream, Malibu, coconut syrup, pineapple & lime juice, pineapple

**PASSIONFRUIT SPRITZ COCKTAIL** **19.9**  
 Passionfruit soda, malibu, lime juice, passionfruit syrup, coconut soda, passionfruit, shredded coconut

## MOCKTAILS

**SHIRLEY TEMPLE MOCKTAIL** **15.9**  
 Grenadine, lime juice, lemonade, pink sugar

**PASSIONFRUIT SPARKLE MOCKTAIL** **15.9**  
 Passionfruit soda, lime juice, passionfruit syrup, coconut syrup, shredded coconut, passionfruit

**VIRGIN COLADA MOCKTAIL** **15.9**  
 Plant based cream, coconut syrup, pineapple juice, lime juice, pineapple

## NON ALCOHOLIC

**ICED CHOCOLATE OR STRAWBERRY (GFO)** **8.9**  
 Oat milk, chocolate or strawberry syrup, ice & whipped cream  
 (GF with soy milk)  
*Add a shot of syrup (Chocolate, Hazelnut, Caramel)* **+1.9**

**GREEK FRAPPE (ICED COFFEE)** **6.9**  
 Add a shot of syrup (Chocolate, Hazelnut, Caramel)  
 Add whipped cream **+1.9**

**HOUSE SODA (GF)** **5.9**  
 Peach Tea, Pineapple, Passionfruit

**SOFT DRINKS** **4.9**  
 Coke, Coke Zero, Lemonade

**FEVER TREE GINGER BEER** **5.9**

**RASPBERRY LEMONADE KOMBUCHA** **5.9**

**FRUIT JUICE** **4.9**  
 Pineapple, Orange, Apple, Cranberry

**UNLIMITED SPARKLING WATER** **6.9**

**0% HEINEKEN BEER** **9.9**

## COFFEE

**FRENCH PRESS COFFEE** **6.0**  
 served in an individual press (2 cups) with a side of oat milk

SURCHARGES: Weekend 10%, Public Holidays 20%  
 ALTERATIONS: We reserve the right to politely decline meal alterations. | BILLS: No split bills. | ALLERGIES: Please inform our friendly team members of any allergies. There is always a risk of cross contamination. For this reason, we don't allow outside food, including cake. | PLANT BASED: We are a 100% plant based restaurant. | MENU: Is subject to change.