

# MIERA

## Albert Park

### APPETISERS

- House-Made Flatbread, Labneh, Native Thyme, Honeycomb 14  
Hokkaido Scallops, Yuzu Hollandaise, XO Sauce 24  
Otoro Tuna, Shallots, Ponzu Sauce, Green Chilli, Caviar 22  
Beef Tartare, Bottarga, Capers, Chives, Crispy Sourdough 11ea  
Foie Gras, Crispy Sourdough, Cherry Gel, Hazelnut 13ea

### ENTRÉE'S

- Heirloom Tomatoes, Stracciatella, Aged Balsamic, Toasted Sesame (V, GF) 27  
Ora King Salmon, Salted Kombu, Almond Chilli, Strained Yoghurt 28  
Prawn Dumplings, Creamy Ginger Soy Sauce, Chilli Oil 26  
King Prawns, Garlic, Chilli Butter, Lemon, Herbs (GF) 36  
Beef Carpaccio, Smoked Tomato, Aioli, Crispy Capers, Shallots 27

### MAINS

- Rock Flathead, Fennel, Champagne Sauce, Ikura (GF) 48  
Spanner Crab Linguine, Lobster Bisque, Bronze Fennel 45  
Spatchcock, Celeriac Purée, Crispy Shallots, Black Garlic, Watercress (GF) 42  
O'Connor Eye Fillet MB2+, Confit Garlic, Red Wine Jus (GF) 49  
Saffron Rice, Lemon, Romesco, Almonds, Pecorino (V) 33

### SIDES

- Mixed Leaves, Courgette, White Wine Vinaigrette (GF, V) 14  
Charred Broccolini, Ajo Blanco, Almonds (GF, V) 15  
Duck Fat Potatoes, Chives, Crème Fraîche (GF) 15

### DESSERTS

- Lemon Myrtle Panna Cotta, Crumble, Earl Grey Poached Pear 19  
Vanilla Bean Basque Cheesecake, Blackberry Compote (GF, V) 17  
Cheese Service, Lavosh, Quince Paste, Muscatels 16ea

Please note: While we take the utmost care (TLC) to accommodate dietary requirements, our kitchen handles nuts, shellfish, gluten, and dairy. We cannot guarantee the total absence of allergens. A 10% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. All card payments incur a small processing fee. We thank you for your understanding.