



SANDSTONE CAFE

BREAKFAST + LUNCH

breakfast

Toast & Sandstone preserves \$8
Sonoma sourdough
Sonoma whole wheat miche

Coconut chia pudding \$18
Sandstone granola, seasonal berries, shaved
coconut & honeycomb

Banana bread \$15
Toasted whipped ricotta, caramelized pears

Pancakes \$18
Canadian maple syrup, double cream and
caramelised banana

Eggs on toast \$14
Scrambled, fried, poached and Sonoma
sourdough

Zucchini and corn fritters \$22
Labne, avocado, bacon & Sandstone chilli jam

Eggs benedict
Poached eggs, hollandaise sauce on Sonoma
sourdough
with ham \$19
with salmon \$22

Bacon & egg roll \$18
Hash brown, on milk bun & Sandstone
tomato chutney

SIDES

Gluten free bread \$2

Hash brown \$3

Hollandaise sauce \$3

Avocado \$5

Smoked salmon \$6

Bacon \$6

lunch

STARTERS

Garlic bread \$8

Warm marinated olives \$9

Heirloom tomato bruschetta and marinated
fetta \$18

Spinach and tallegio arancini \$16

PRIMI

Antipasto board \$21

Parma prosciutto, salami, pickled seasonal
vegetables, olives and buffalo mozzarella &
toasted Sonoma sourdough

Burrata \$20

Fresh burrata, heirloom tomato, Sicilian
green olives, basil oil and sweet balsamic

Fritto misto \$26

Calamari, prawns, zucchini & saffron aioli

SALADS

Poached chicken salad \$25

Green pea puree, roast Jap pumpkin, quinoa,
zucchini, charred broccolini, kale and honey
mustard dressing

Beetroot salad \$24

Chickpea puree, golden beetroots, candied
walnuts, parsley, dill, wild rocket, carmelized
red onion, grilled halloumi. sumac, orange and
red wine vinegar dressing



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SALADS (cont.)

Baby cos

Avocado, eschallots, radish, grape tomatoes, baby cucumbers, corn kernels, chardonnay vinegar, grilled octopus and salsa verde

\$29

SECONDI

Bucatini pescatore

Prawns, calamari, fish, mussels, vongole, fresh tomato & basil sauce.

\$32

Casarecce ragu

House made casarecce and Italian sausage mince ragu & pecorino

\$27

Ravioli

Hand made pumpkin & goats cheese ravioli, butter, sage & toasted hazelnuts

\$29

Grilled sirloin

Grain fed sirloin seeded mustard sauce, mushroom ragu & red wine jus

\$39

Bangalow pork belly

Bangalow pork belly confit, pumpkin puree, gremolata and Chianti jus

\$34

Battered fish and chips

With tartare sauce

\$32

Angus beef burger

Milk bun, caramelised onions, lettuce, tomato, provolone, Sandstone chilli jam & fries

\$24

Truffle toastie

Double smoked ham and talleggio toasted sandwich

\$24

Steak sandwich

Caramelized onions, tomato, lettuce, provolone aioli & sandstone chilli jam & fries

\$28

Club sandwich

Chicken, bacon, avocado, lettuce, tomato, provolone, aioli & fries

\$24

Southern fried chicken burger

Double crumbed chicken thigh, cabbage slaw, pickle, American cheddar, sirache mayo on a milk bun with fries

\$26

SIDES

Fries with rosemary salt

\$8

Garden salad

\$12

Broccolini, chilli & garlic

\$14

FOR ALL EVENT ENQUIRIES
CONTACT
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SANDSTONE CAFE

DINNER

STARTERS

Garlic bread	\$8
Warm marinated olives	\$9
Heirloom tomato bruschetta and marinated fetta	\$18
Spinach and tallegio arancini	\$16

PRIMI

Antipasto board	\$21
Parma prosciutto, salami, pickled seasonal vegetables, olives and buffalo mozzarella & toasted Sonoma sourdough	

Burrata	\$20
Fresh burrata, heirloom tomato, Sicillian green olives, basil oil and sweet balsamic	

Fritto misto	\$26
Calamari, prawns, zucchini & saffron aioli	

SECONDI

Bucatini pescatore	\$32
Prawns, calamari, fish, mussels, vongole, fresh tomato & basil sauce.	

Casarecce ragu	\$27
House made casarecce and Italian sausage mince ragu & pecorino	

Ravioli	\$29
Hand made pumpkin & goats cheese ravioli, butter, sage & toasted hazelnuts	

Grilled sirloin	\$39
Grain fed sirloin seeded mustard sauce, mushroom ragu & red wine jus	

Bangalow pork belly	\$34
Bangalow pork belly confit, pumpkin puree, gremolata and Chianti jus	

Battered fish and chips	\$32
With tartare sauce	

Angus beef burger	\$24
Milk bun, caramelised onions, lettuce, tomato, provolone, Sandstone chilli jam & fries	

Steak sandwich	\$28
Caramelized onions, tomato, lettuce, provolone aioli & sandstone chilli jam & fries	

Club sandwich	\$24
Chicken, bacon, avocado, lettuce, tomato, provolone, aioli & fries	

Southern fried chicken burger	\$26
Double crumbed chicken thigh, cabbage slaw, pickle, American cheddar, sirache mayo on a milk bun with fries	

SIDES

Fries with rosemary salt	\$8
Garden salad	\$12
Broccolini, chilli & garlic	\$14

beverages

hot beverages

Espresso, Piccolo, Macchiato, Cappuccino	\$4.80
Flat White, Latte, Long Black, Chai Latte	\$4.80
Decaf +50c	
Hot Chocolate	\$4.80
Mocha	\$4.80
Baby Chino	\$1.50

tea (loose leaf)

English Breakfast, Earl Grey	\$5.00
Peppermint, Chamomile, Green Tea, Lemongrass & Ginger	\$5.00

alternative milks

Soy, Almond, Oat	+\$1.00
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cold beverages

JUICES , Orange, Pineapple or Apple	\$7.00
MILKSHAKES , Caramel, Chocolate, Strawberry, Vanilla	\$8.00
BANANA SMOOTHIE	\$8.50
ICED , Coffee, Chocolate, Mocha	\$7.50
STILL WATER - Aqua Panna (750ml)	\$7.00
SPARKLING WATER - San Pellegrino (750ml)	\$8.50
SOFT DRINKS - Pepsi, Pepsi Max, Lemonade, Solo	\$4.00
SOFT DRINKS - Dry Ginger Ale, Tonic Water, Soda Water	\$4.00
PINK LEMONADE	\$4.50
LEMON, LIME & BITTERS	\$4.50
ITALIAN SOFT DRINKS - Aranciata, Chinotto, Limonata	\$4.50

beers & cider

Cascade Lite	\$7	4 Pines Pale Ale	\$11
Great Northern Super Crisp	\$10	Balter Hazy IPA	\$13.5
Peroni Red	\$10	Apple Cider	\$10
Corona	\$12	Great Northern Zero	\$10

cocktails & spirits

Aperol Spritz	\$15	Negroni & Espresso Martini	\$20
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A selection of spirits are available

sparkling & champagne

	Glass	Bottle
Zilzie Prosecco Murray Darling, Vic	\$11	\$52
Chandon Brut, NV Yarra Valley, VIC	\$13	\$65
Moet & Chandon Imperial NV, Epernay, FRA		\$130
Veuve Clicquot Ponsardin Brut NV, Reim-Champagne, FRA		\$160

white wine

	Glass	Bottle
Zilzie Selection 23 Sauvignon Blanc Murray Darling Vic	\$11	\$52
Ponte Pinot Grigio, DOC, Italy	\$12	\$58
Teusner 'The Empress' Riesling Eden Valley, SA	\$12	\$58
Winmark - Rusty's Run Chardonnay Hunter Valley, NSW	\$13	\$65
Nova Vita Pinot Gris, Adelaide Hills, SA		\$65
Briar Ridge Semillon, Hunter Valley, NSW		\$69
Clouston & Co Sauvignon Blanc, Marlborough, NZ		\$75
Greystone Chardonnay, North Canterbury, NZ		\$105

rose wine

	Glass	Bottle
Le Grand Noir Rose, Rieux-Minervois, FRA	\$13	\$65

red wine

	Glass	Bottle
Zilzie Regional Collection Shiraz, Barossa Valley, SA	\$12	\$58
Ingram Road Pinot Noir, Yarra Valley, VIC	\$12	\$58
Moments Of Clarity Merlot, Barossa Valley, SA	\$13	\$65
Flametree Estate Cabernet Sauvignon, Margaret River, WA	\$13	\$65
Ormanni Chianti Classico, Tuscany, Italy		\$68
Heathcote Tellurian GSM, Heathcote, VIC		\$69
Quartier Pinot Noir Mornington Peninsular, Vic		\$70
Paxton 'Jones Block' Shiraz Organic & Biodynamic McLaren, SA		\$88
Hutton Vale Cabernet Sauvignon, Eden Valley, SA		\$130