

miss mi



FIRST COURSE

Coffin Bay Oyster

Black vinegar mignonette, Lao Gan Ma, chives

Braised Bungalow Pork Belly

Shiitake mushroom, snake bean, gua bao

Mooloolaba Prawn Toast

Green emulsion, fermented chilli sauce, caramelised mango puree

Paired with Ubertas 2021 Single Vineyard Chardonnay

SECOND COURSE

Housemade Wagyu Dumpling

Bone broth, soy, coriander

Moorabool Valley Roast Duck Breast

Honey sichuan pepper glaze, salt bush

Paired with Ubertas 2021 Barossa Valley Merlot

THIRD COURSE

72 Hour Cooked Margra Lamb Belly

Five spice, braised spinach, baby carrots, smoked eggplant, Wu Yin Vinegar gastrique

Smoked Beetroot Salad

Mint, jicama, pork floss

Garlic Jasmine Rice

Crispy garlic, smoked salt, 62 degrees egg

Paired with Ubertas 2020 Project D Shiraz

DESSERT

Peanut "Mochi"

Sesame paste, black coconut ice cream

Served with tea and coffee

*Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.
Please inform our team if you have a food allergy or intolerance.*



@missmi.melbourne @ubertaswines

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