

The background of the entire page is a repeating pattern of stylized tropical leaves in shades of brown, tan, and grey. The leaves are arranged in a way that creates a sense of depth and texture.

HADLEY'S

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mingara.com.au

GRAZE

Members

Visitors

Continental loaf toasted V with garlic butter	\$7	\$7.70
Cheesy continental loaf toasted V with garlic butter and mozzarella cheese	\$9	\$9.90
Housemade salt & pepper squid with yuzu aioli	\$17	\$18.70
Soft tacos (3) with salt and pepper soft shell crab, cos hearts, slaw, yuzu mayo, fly fish roe and fennel pollen	\$18	\$19.80
Seared scallops with cauliflower puree, sautéed asparagus and crushed walnut, drizzled with herb oil	\$22	\$24.20
Truffle and porcini arancini (5) V with truffle oil and micro shaved pecorino cheese	\$17	\$18.70
Grilled haloumi V with blistered tomatoes, kalamata olives, labneh, pomegranate and toasted pita bread	\$16	\$17.60
Half dozen grilled organic oysters Topped with wilted spinach, crispy bacon, three cheeses and sourdough crumbs	\$28	\$30.80
Meze grazing board with heirloom tomato bruschetta, sopressa, parma ham, marinated mixed olives, beetroot hummus and twisted baked grissini	\$22	\$24.20

FROM THE GARDEN

Caesar salad Baby cos lettuce, garlic croutons, bacon, soft boiled egg, shaved parmesan and housemade creamy dressing	\$18	\$19.80
Orzo and roasted vegetable salad V Orzo, roast carrot, grilled brussels sprout, honey glazed pumpkin, bocconcini, spinach, heirloom tomato, fried chickpeas and lemon pesto dressing	\$19	\$20.90
Citrus, toasted almond & pecan salad V GF Grapefruit, orange, blood orange, butter lettuce, almond flakes, cherry tomato, crushed pecan and honey citrus dressing	\$21	\$23.10
Grilled cauliflower panzanella V Toasted parmesan bread, grilled cauliflower, sliced radish, chopped cucumber, tomato, crumbled fetta, basil, honey lemon dressing and balsamic glaze	\$21	\$23.10
Salad Toppers		
King prawns (4) GF	\$9	\$9.90
Poached chicken GF	\$7	\$7.70
Smoked salmon GF	\$7	\$7.70

PIZZA & PASTA

Members Visitors

WOODFIRED PIZZAS FRESH FROM THE OVEN

PIZZAS	Cheesy garlic V	\$16	\$17.60
	with fresh herbs and mozzarella		
	Margherita V	\$16	\$17.60
	with Napoli base, cherry tomato, bocconcini, mozzarella and fresh basil		
	Funghi V	\$16	\$17.60
	with Napoli base, swiss browns, oyster, black funghi, bocconcini and mozzarella		
	Capricciosa	\$18	\$19.80
	with tomato, mozzarella, Italian ham and oregano		
	Italian meat lovers	\$19	\$20.90
	with Napoli base, mozzarella cheese, pepperoni, soppressata, leg ham, bacon, Italian herbs and roast garlic		
PASTAS	The Italian stallion	\$19	\$20.90
	with pepperoni, Napoli base and shredded mozzarella		
	Supreme Italiano	\$19	\$20.90
	with Napoli base, mozzarella cheese, roast garlic, pepperoni, soppressata, wild funghi, Italian leg ham, Spanish onion, black olives, capsicum and Italian herbs		
	Chicken and avocado	\$21	\$23.10
PASTAS	with grilled chicken, bacon, avocado, Napoli base, capsicum, red onion and sriracha aioli		
	Fiery prawn	\$21	\$23.10
	with prawns, bacon, shallot, chilli flakes, red onion, cherry tomato and sriracha aioli		
PASTAS	Nutella V	\$14	\$15.40
	with Nutella base, strawberries, vanilla bean ice cream and icing sugar		

**Gluten free base - \$3 \$3.30*

CLASSICS

Members Visitors

Chicken schnitzel 300grams	\$22	\$24.20
served with chips, creamy apple slaw and gravy		
Make it a parmigiana	\$5	\$5.50
with Napoli sauce, ham and mozzarella cheese		
Housemade lemon & lime beer battered market fish	\$22	\$24.20
served with chips, creamy apple slaw and tartare sauce		
Housemade salt & pepper squid	\$28	\$30.80
with Greek salad, chips and yuzu aioli		

ALL PASTA HANDMADE FRESH IN-HOUSE

P A S T A	Salmon casarecce pasta	\$28	\$30.80
	pan fried salmon fillet, baby capers, spinach, fresh parsley and lemon rind in a light cream sauce topped with shaved Grana Padano		
	Chilli prawn spaghetti	\$28	\$30.80
	grilled prawns, fresh chilli, shallots, basil, spinach, blistered cherry tomatoes, emulsified white wine butter and shaved Pecorino		
	Chicken Linguine	\$27	\$29.70
	Pan fried chicken breast, creamy basil pesto, sundried tomato, spinach, Danish fetta and Pecorino cheese		
	Handmade potato gnocchi	\$34	\$37.40
	served with pecorino, Australian black truffle and hazelnut crumb		
	Beetroot, fetta and ricotta ravioli	\$28	\$30.80
	with extra virgin olive oil, baby rocket and shaved Grana Padano		

***Our fresh pasta is made with premium local ingredients
100% Australian Durum Semolina, milled to order in Tamworth
NSW, free range eggs, 100% Australian grown vegetables and
cheese from both Australia and Italy.***

New Yorker burger	\$18	\$19.80
with 200grams Angus beef patty, Jacks' cheese, cos lettuce, smoky bacon, pickled mustard, ketchup and aioli on a brioche bun with crunchy steakhouse fries		
Lamb shanks	\$29	\$31.90
Slow braised lamb shanks, creamy potato puree, mint peas, red wine jus and gremolata		
Pork belly roast	\$27	\$29.70
Slow roasted pork belly, Yorkshire pudding, broccolini, Dutch carrots, crispy potato, apple compote and red wine jus		

CHAR - CHAR - CHAR

MembersVisitors

Marinated lamb souvlaki	\$29	\$31.90
served with Greek salad, chips, tzatziki and pita bread		
Slow cooked Ebony Black Angus Beef rib	\$42	\$46.20
in red wine, rosemary and garlic, served with soft polenta, sautéed greens and cooking reduction		
Spiced grilled chicken skewers	\$27	\$29.70
served with crispy crushed potatoes, creamy slaw, pita bread and cilantro ranch		

We use the finest Ebony Black Angus beef

Produced from carefully selected prime quality cattle and grain finished for 100 days, Ebony Black Angus is a perfectly marbled cut that is juicy, tender and brimming with flavour. All of our Black Angus is aged for a minimum of 28 days to to ensure beautiful eating qualities across the meat used throughout our menu.

All steaks are served with crunchy steakhouse fries and a wedge salad with iceberg, ranch sauce, crispy beef bacon, cherry tomatoes and crispy onions

Rump steak 300grams GF	\$28	\$30.80
Prime scotch fillet 300grams GF	\$39	\$42.90
New York premium 400grams GF	\$42	\$46.20
Steak toppers GF		
Australian jumbo king prawns (2)	\$14	\$15.40
Choice of gluten free sauces GF	\$2	\$2.20
Creamy mushroom Pink peppercorn Merlot and port wine jus Creamy Dianne Béarnaise Sticky barbeque rib Creamy roast garlic sauce		

SIGNATURES



Chicken and prawn scallopini GF	\$27	\$29.70
Grilled chicken breast fillet, tiger prawns, avocado, sautéed spinach, black truffle mash potato and garlic cream sauce		
Grilled barramundi fillet GF	\$32	\$35.20
Roasted winter vegetables, crushed green peas, creamy lemon butter sauce and pickled fennel		
Grilled marinated salmon fillet GF	\$32	\$35.20
Served with crispy fried crushed potato, sautéed asparagus, roasted pumpkin and sage puree		
Grilled seafood plate	\$45	\$49.50
Grilled barramundi, king prawns, chargrilled marinated baby octopus and seared scallops served with garden salad and crunchy chips		


Our food is cooked to order, your patience is appreciated. During busy periods, we are unable to vary the menu. For any additional special dietary requirements, please mention at the time of ordering.

PLANT BASED & VEGAN

Members Visitors

Plant-based beetroot burger  **\$18 \$19.80**
Vegan beetroot pattie, baby cos lettuce, tomato, onion,
vegan cheese, pickles, tomato relish and vegan mustard mayonnaise

Vegan pho   **\$25 \$27.50**
Marinated tofu, shitake mushroom, enoki mushroom, choy sum,
galangal, lemongrass, coriander, kaffir lime and flat rice noodles

Vegan Indian Curry  **\$25 \$27.50**
Slow cooked flavoursome curry with chickpeas, silverbeet
leaves, fresh basil, garlic, carrots, celery and yellow curry served
with steamed brown rice and pappadum

KIDS MEALS

12 Years and under. Includes a free chef's choice ice cream

Battered fish fillets **\$12 \$13.20**
with chips

Mini cheeseburger **\$12 \$13.20**
served with fries

Dinosaur chicken nuggets **\$12 \$13.20**
with chips

Grilled chicken  **\$12 \$13.20**
with steamed vegetables

Twirl bolognaise **\$12 \$13.20**
topped with parmesan cheese

DESSERTS

Members Visitors

Chocolate lava pudding **\$12 \$13.20**
with chocolate fudge sauce and vanilla bean ice cream

Jumbo churros coated in cinnamon sugar **\$15 \$16.50**
served with chocolate and caramel fudge dipping sauce
with fresh strawberries

Warm individual sticky date pudding **\$12 \$13.20**
with butterscotch sauce and vanilla bean ice cream

Trio of gelato and sorbet **\$9 \$9.90**
served with almond biscotti

 **Vegetarian**  **Gluten-Free***

*Whilst the greatest of care is taken to ensure there is no gluten used in our gluten free products,
gluten is used on the premises and traces may be found in our gluten free menu items.

TRADING HOURS

Lunch: Monday - Sunday **12.00pm - 2.30pm**

Dinner: Sunday - Thursday **5.30pm - 8.30pm**
Friday & Saturday **5.30pm - 9.00pm**