

## AFTER DINNER SIPPERS

<b>TAYLOR FLADGATE PORT</b> Nutty, spicy, fig, brown sugar affair with flecks of tobacco, nutmeg, and orange peel. (10 year) 2oz	12	<b>LIMONCELLO</b> Infused liqueur with natural aroma and bright citrus taste. (Try it straight up and chilled or on the rocks) 1 oz	9
<b>CABOOSE</b> Fortified blend of Malbec and Petit Verdot, hand picked grapes, Aged in French oak 375 ml	42	<b>CAPPUCCINO</b> Double shot Freshly ground North Roast espresso beans, hot milk	6
<b>SAMBUCA</b> Classic Italian liqueur, Star anise, herbs & spices. (Try it neat, over ice, or with 3 coffee beans for a classic Italian "Sambuca con la Mosca") 1oz	9	<b>ESPRESSO</b> Double shot of freshly ground North Roast coffee beans.	4

## "DOLCE VITA"- SWEET LIFE

add a scoop of ice cream 3

<b>TIRAMISU</b> Traditional Italian dessert; espresso, coffee liqueur, cocoa	14	<b>TARTS</b> House made tarts, rotating flavours (ask for this week's flavour)	16
<b>AFFOGATO</b> Fresh espresso, poured over vanilla ice cream	8	<b>TRIPLE CHOCOLATE CAKE</b> Three layer, rich and delicious chocolate cake	15
<b>RASPBERRY CHEESECAKE</b> Baked, served with elderflower creme Anglaise	16	<b>CANNOLI</b> Italian pastry, sweet citrus infused ricotta, Mascarpone blend, toasted pistachio, drizzled with Sortilege	13
<b>CARROT CARAMEL CHEESECAKE</b> Baked cheese cake infused with chunks of carrot cake	16	<b>CRÈME BRÛLÉE</b> House made, (ask for this week's flavour)	15



# MULINO

kitchen & craft cocktails

## SNACK & SHARE

HERB FOCACCIA Fresh baked, extra virgin olive oil, balsamic vinegar	10	RAVIOLI STARTER 4 hand stuffed five cheese ravioli	17
TOMATO BRUSCHETTA Basil purée, balsamic reduction goat cheese, house made focaccia	17	WHITE WINE MUSSELS 1 lb, pesto cream sauce, garlic bread (almonds/hazelnuts)	25
TORCHED BRIE Blueberry compote, fresh strawberries, herb crostini	24	PERNOD BUTTER PRAWNS Grilled jumbo prawns served in chef's Pernod butter sauce (6)	18
CALAMARI Lightly floured, fire roasted tomato sauce, tzatziki	24	CRAB CAKES House made crab cakes, lightly battered, served with a spicy mango pure (2)	22
DAILY SOUP Chef's creation, (ask your server for details)	10	MEDITERRANEAN FRIES Fresh rosemary, served with garlic aioli	10
CHEESE FONDUE Traditional cheese fondue, house made focaccia, baby potatoes (4-6 people)	45	BAKED GORGONZOLA Topped with Port wine, served with herb crostini	28
DRY RIBS Slow braised baby back ribs tossed in our house dry rub	15	TOMATO BOCCONCINI SALAD Vine ripened tomatoes, bocconcini cheese, basil purée, balsamic reduction	19
GARDEN SALAD Mixed greens, served with house dressing	12	WARM ARTICHOKE SALAD White wine butter, topped with fresh herbs and Grana Padano	19
CARPACCIO SALAD Thinly sliced beef, pickled beets, arugula, topped with white truffle aioli, and crostini	27	GRILLED ROMAINE SPEAR Romaine, crispy prosciutto, Grana Padano shavings, caesar dressing	14
WINGS 1 lb. Choice of; hot, honey garlic, salt & pepper, pineapple teriyaki	23		

## PASTA

(Made in house daily, cooked al dente)

SPAGHETTI CARBONARA A traditional dish, prosciutto, scallions, Grana Padano	32	CHORIZO PENNE Roasted garlic, chorizo, spicy tomato sauce	30	SEAFOOD FETTUCCINI Clams, mussels, grilled salmon, white wine garlic cream sauce	35
BABY SHRIMP ANGEL HAIR fresh baby shrimp, vine ripened tomatoes, fresh basil, garlic sauce	31	BISON BOLOGNESE Ground bison, fine herb rich tomato sauce	33	FIVE CHEESE RAVIOLI Fresh herb white wine butter fondue sauce	35
PORCINI PAPPARDELLE Portobello mushrooms, grilled chicken, fresh peas, creamy parmesan sauce	32	POTATO GNOCCHI Tossed in sage brown butter, topped with Saint Agur cheese	33	LOBSTER RAVIOLI Hand stuffed, fresh tomato basil sauce	45

### FEATURE RAVIOLI

(Ask server for details)

## ENTRÉES

SERVED AFTER 4 PM

BRAISED BEEF SHORT RIB Molasses & beer marinated for 48 hours, served with double cream mashed potatoes, vegetables	43	LAMB SHANK Braised 6 hours in red wine, served over wild mushroom, leek risotto, mint salsa	43	10 OZ NEW YORK 28 day aged, truffle infused risotto cake, wild mushrooms, house garlic butter, vegetables	45
STUFFED CHICKEN Free range, organic chicken, stuffed with Dungeness crab, ricotta cheese, fire roasted pepper, garlic cream sauce, roasted potatoes, vegetables	36	12 OZ RIBEYE Grilled to your liking, double cream mashed potatoes, vegetables	51	SEAFOOD MEDLEY Clams, mussels, prawns, asparagus, sundried tomatoes, poached in lobster sauce, served over rice (No Substitutions)	35
STUFFED PORK CHOP Double cut chop, marinated in whiskey marmalade, stuffed with spinach and prosciutto, Mascarpone cheese, double cream mashed potatoes, vegetables	39	BABY BACK RIBS Slow braised in our house sauce, choice of half rack or full rack; pair with your choice of half portion of pasta (additional charge for ravioli.)	25/44	SEAFOOD FEATURE Chef's creation, (ask your server for todays seafood creation)	

## SIDES

GARLIC BREAD	3	PRAWNS	16	LOBSTER TAIL	20
GOAT CHEESE	6	CHORIZO	8	CHICKEN BREAST	8

## LUNCH

SERVED 11:30 AM- 4 PM

### SANDWICHES

(Served with soup, salad or fries)

**CHICKEN DIJON** 26  
Free run chicken breast, Friulano cheese, crispy prosciutto, vine ripened tomatoes, Dijon mustard mayo, on toasted sourdough

**STEAK SANDWICH** 32  
8 oz New York steak, served on garlic bread, topped with house brandy peppercorn sauce

**LAMB PITA** 27  
Seasoned lamb, lettuce, tomatoes, tzatziki, Greek salad

**SMOKED SALMON BAGEL** 27  
Toasted sesame bagel, smoked salmon, cream cheese, cucumber, red onion, capers

**1/2 PASTA** 21

SERVED WITH SALAD OR DAILY SOUP

**SEAFOOD FETTUCCINI**  
Clams, mussels, grilled salmon, white wine garlic cream sauce

**SPAGHETTI CARBONARA**  
A traditional dish, prosciutto, scallions, Grana Padano

**CHORIZO PENNE**  
Roasted garlic, chorizo, spicy tomato sauce

### LUNCH BOWLS

**PRAWN SALAD** 24  
Wilted spinach, 6 prawns, chopped egg, crispy prosciutto, red onion, sesame seeds, red wine vinaigrette

**TUNA POKE BOWL** 26  
Tuna loin, mango, mixed greens, ponzu wasabi vinaigrette, topped with dried nori

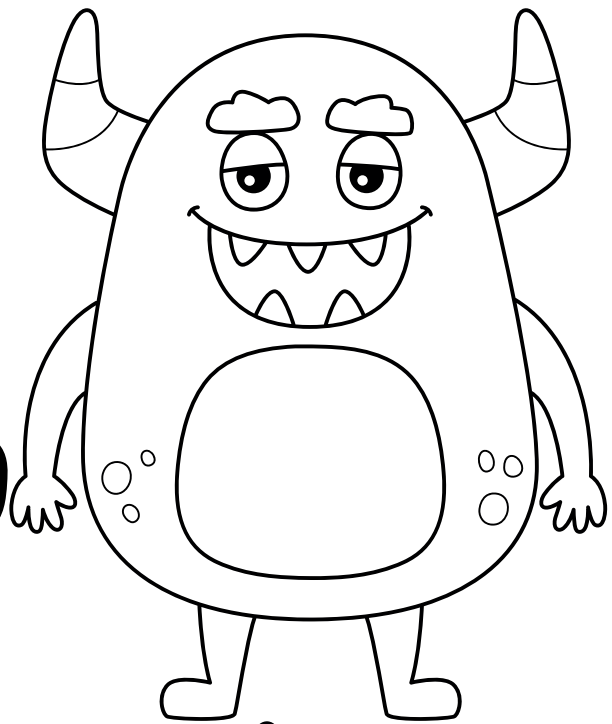
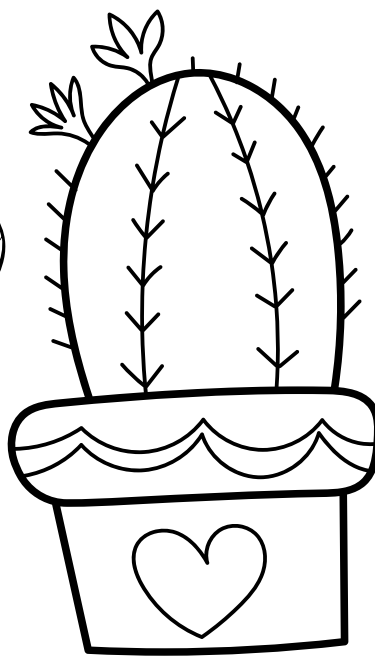
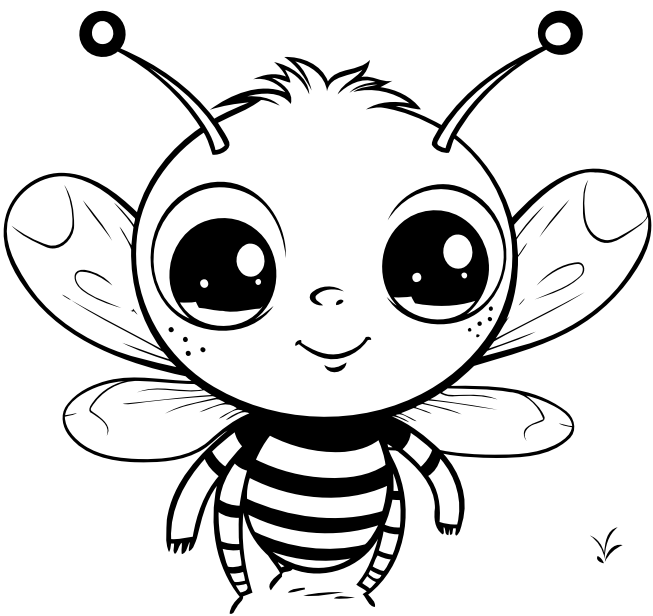
**CHICKEN WALDORF SALAD** 22  
Served in a half papaya, chicken, apple, celery, green onion. Served with toasted focaccia bread (walnuts)

**CAESAR SALAD** 7 / 14  
House dressing, parmesan crisps

**FIVE CHEESE RAVIOLI**  
Fresh herb white wine butter

**BABY SHRIMP ANGEL HAIR**  
Fresh baby shrimp, vine ripened tomatoes, basil garlic sauce

**BISON BOLOGNESE**  
Ground bison, five herb tomato sauce



## KIDS MENU

CHEESY NOODLES 14

spaghetti noodles, four cheese blend



TOMATO BASIL NOODLES 14

Penne noodles, fresh tomato sauce

FIVE CHEESE RAVIOLI 17

Hand stuffed five cheese blend, garlic butter sauce (4)

BRAISED BEEF SHORT RIB 18

Served with mashed potatoes, carrots (boneless)

FRIES 10

Lightly salted, served with ketchup



DID YOU KNOW YOU CAN BOOK YOUR BIRTHDAY PARTY WITH US? WE BOOK PRIVATE EVENTS ON SUNDAY, MONDAYS. CUSTOMIZEABLE MENU, FULL SPACE TO YOURSELVES! CALL TO ENQUIRE!