

miss mi





4-Course Gin Dinner 149pp

An exquisite dining experience paired with handcrafted gin cocktails featuring local Wandering Distillery gin.

ON ARRIVAL

Duck Cigars, Hoisin Gel
Crispy Rice Rolls, House Fermented Vegetables
Coastal Wanderer Cocktail: Wandering Distillery Nomad
Gin, Clover Hill Cuvée

ENTRÉE

Kingfish & Grilled Pork, Coconut Dressing, Smoked Eggplant, Red Onion

Roasted Celeriac, Kare Kare XO Sauce, Oyster Mushrooms, Garlic Annatto Oil

Gin & Tonic: Wandering Distillery Naval Gazing Gin, Tonic

MAIN

Slow-Cooked Beef Short Rib, Kaldereta Sauce, Snow Peas, Carrots, Garlic Crumb

Roasted Barramundi, Braised Coconut Kale Leaves.

Fragrant Rice, Pandan, Garlic

Lady Mi Cocktail: Wandering Distillery + Miss Mi Gin, Elderflower Liqueur, Blue Curacao, Lemon

DESSERT

Japanese Sweet Potato Cheesecake, Whipped Coconut Panna Cotta, Coconut Curd

Velvet Dream: Wandering Distillery Signature Gin, Baileys, Cream, Charred Cinnamon



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