

miss mi

PLATEFUL
PERTH

Limeburners
western australian
Single Malt Whisky

GRILL & GRAIN

The art of the Asian grill meets Australian whisky.

first

Thai Gai Yang: Grilled Chicken Skewers, Tamarind Sauce, Lightly
Pickled Cucumber Salad

**AMERICAN COLLINS: Limeburners Single Malt Whisky
American Oak**

second

Charcoal Grilled Vietnamese-style Tiger Prawns, Chilli, Lime,
Fermented Capsicum Sauce

WHISKY MULE: Limeburners Single Malt Whisky Sherry Cask

third

Indonesian Sate Babi: Pork Satay, Sweet Soy & Peanut Sauce, Pickled
Fennel & Onion

WHISKY SOUR: Limeburners Single Malt Whisky Port Cask

fourth

Inasal-style Filipino BBQ Beef Ribs, Calamansi & Garlic Marinade,
served with steamed rice

ON THE ROCKS: Limeburners Single Malt Whisky Darkest Winter

fifth

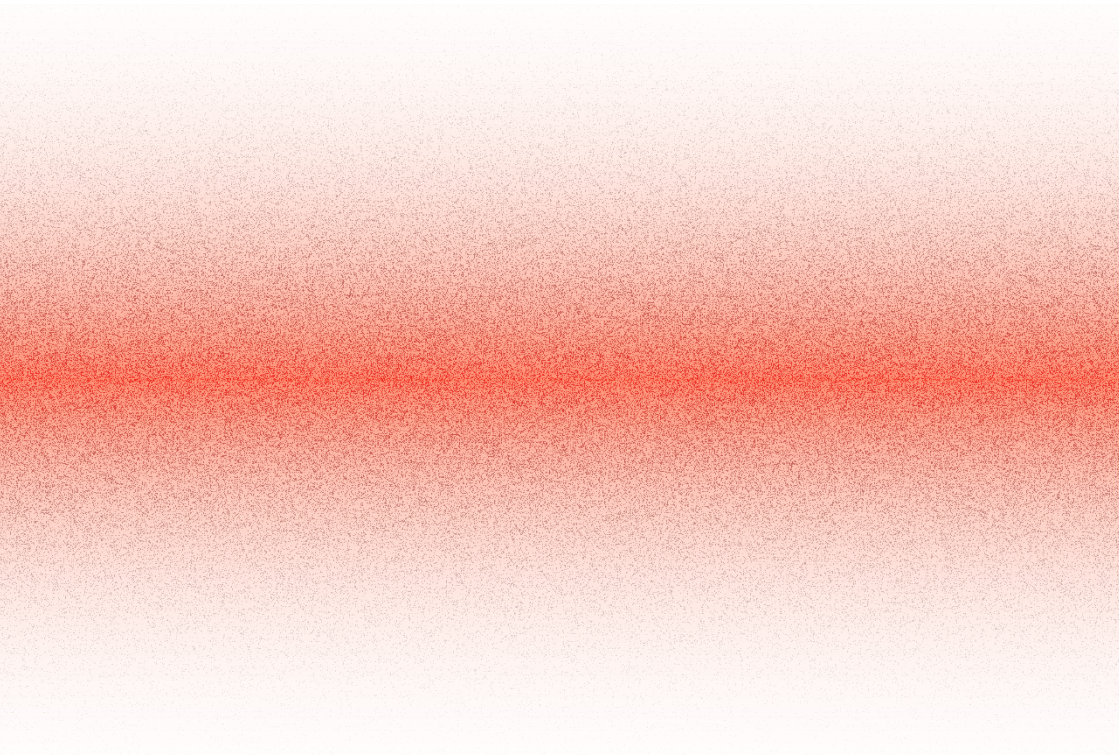
Grilled Pandan Coconut Sticky Rice, Palm Sugar Caramel, Roasted
Rice Ice Cream, Golden Coconut Curds

CHILLED: Limeburners Karri Honey Whisky Liqueur

Sample menu, subject to change.



@missmi.perth
@limeburnerswhisky



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.