



https://menulist.menu 1876 Barossa Valley Way, ROWLAND FLAT, Australia (+61)885244537 - https://www.loumirandaestate.com.au









The menu of Lou Miranda Estate from ROWLAND FLAT includes 40 dishes. On average, dishes or drinks on the card cost about A\$18. The categories can be viewed on the menu below. What User likes about Lou Miranda Estate:

Nice. we came on Thursday morning (4 august) and it made a nice start to tomorrow. very helpful with suggestions and instructions too. I tried the wine tasting with chocolate. it was fantastic. I liked the prosecco and also took a bottle of it. service with a smile. super friendly . could not have had a better experience <u>read more</u>. The diner and its premises are wheelchair accessible and thus usable with a wheelchair or physical disabilities. What <u>User</u> doesn't like about Lou Miranda Estate:

We stopped by for lunch as I read a good review about this place. As we greeted by a female wait staff we decided to order Zucchini Flower for entree, Nonna's Beef Ragu and Chicken Baked for main course. Food came after thirty minute. The zucchini flower alone wasn't that good but the sauce was pretty nice. Nonna's beef ragu was nice but not great enough. Chicken baked was good but again wasn't that special. It didn'... read more. At Lou Miranda Estate in ROWLAND FLAT, delicious Australian cuisines are freshly served for you with a lot of care and the original ingredients like bush tomatoes and caviar limes, You can also unwind at the bar with a cool beer or other alcoholic and non-alcoholic drinks. Furthermore, they provide you tasty seafood meals, and you will find classic Italian cuisine with classics like pizza and pasta.



**A\$9** 

#### Non alcoholic drinks

**WATER** 

## **Appetizers**

**FOCACCIA** 

## Gnocchi

**GNOCCHI** 

#### **Dessert**

CHEESE PLATE WITH FRUIT, NUTS CRISP BREADS

## **Spirits**

**AMERICANO** 

#### White Based Sauce

**CHEESE SAUCE** 

### Alcoholic Drinks

**MERLOT** 

**PROSECCO** 

#### Pasta

**CANNELLONI** 

**PAPPARDELLE** 

#### Starters & Salads

**POTATOE CHIPS** 

**ANTIPASTO** 

# These types of dishes are being served

**BREAD** 

**PASTA** 

**DESSERTS** 

#### Side dishes

SHOESTRING FRIES, AIOLI

ROSEMARY SALT	7140
GREEN SALAD, SLICED RADISH SHALLOT WITH VINAIGRETTE	A\$9
GREEN BEANS AND BROCCOLI, BUTTER AND LEMON SAUCE	A\$10
QUINOA, LENTIL CELERY SALAD, ALMONDS, ORANGE, APPLE PARSI FY	A\$10

#### Entree

PULLED TOMATO BRAISED CHICKEN CROQUETTES, SNOW PEAS TENDRILS, GARLIC AIOLI	A\$16
FOCACCIA WITH GARLIC, ROSEMARY AND SEA SALT (V	A\$9
PAN FRIED HALOUMI, ZUCCHINI SPAGHETTI, TOASTED ALMONDS ROMESCO SAUCE (V)	A\$18
BEETROOT CARPACCIO, ORANGE, TOASTED HAZELNUTS, WHIPPED GOATS CURD (V)	A\$18

# Restaurant Category

**BAR** 

**ITALIAN** 

**AMERICAN** 

DESSERT A\$15



#### Mains

HOUSE MADE GNOCCHI WITH ADEL BLUE LOU MIRANDA **A\$26 ESTATE AGED COBWEB SAUCE** (V) **NONNA'S BEEF RAGU WITH PASTA A\$26 MAFALDINE\* PUMPKIN, RICOTTA SPINACH CANNELLONI, ROASTED TOMATO A\$25** PASSATA, BASIL OIL BLISTERED **TOMATOES (V)** SEAFOOD PASTA IN WHITE WINE, **A\$29 CHILLI GARLIC\* BUTTER MILK SOAKED CHICKEN** BREAST, BROCCOLI PUREE, **A\$29** RADICCHIO AND CHICKEN AND **THYME JUS** 

MARKET FISH, TOMATO BRAISED LENTIL, ROAST VINE TOMATOES, SALSA VERDEMARKET FISH, BUTTER POACHED FENNEL, GREEN PEAS, ROASTED KIPFLER POTATOES LEMON

## Dishes are prepared with

**BLUE CHEESE** 

**CHEESE** 

**DUCK** 

**CHOCOLATE** 

**BEEF** 

**CHICKEN** 

ZUCCHINI



# Lou Miranda Estate

1876 Barossa Valley Way, ROWLAND FLAT, Australia Opening Hours: Monday 10:30-16:30 Tuesday 10:30-16:30 Wednesday 10:30-16:30 Thursday 10:30-16:30 Friday 10:30-16:30 Saturday 11:00-16:00 Sunday 11:00-16:00

