

Welcome to



*The perfect function venue for
any special occasion*



(V) vegetarian - (G) gluten free - (L) suitable for lactose intolerant
(N) may contain nuts - (C) may contain chilli- (P) parmesan cheese

****A number of our dishes are seasoned with sea salt flakes, cracked pepper, parmesan cheese, Italian herbs & a small touch of chilli. Please inform our wait staff of any allergies.****

ENTRÉE

GARLIC BREAD (V)	8.5
House-made garlic bread straight from our oven, roasted garlic, Italian herbs & sea salt	
BRUSCHETTA (V)	13.5
Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO	
PIZZA BIANCA (V)(L)	13.5
Fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper	
PIZZA BIANCA con PROSCIUTTO	15.5
Mozzarella cheese , fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper, topped with fresh thinly sliced prosciutto	
PIZZA BIANCA con BRUSCHETTA e PROSCIUTTO (L)	17
Fresh rosemary, EVO oil, sea salt, garlic cracked black pepper, topped with Mia's tasty bruschetta mix & fresh thinly sliced prosciutto	
FUNGHI FARCITI (V) (C) (P)	18.5
Stuffed mushrooms encased in golden breadcrumbs filled with cream cheese, jalapeños, herbs, fresh sweet basil served on a bed of rocket, & a tangy aioli dipping sauce	
ARANCINI	18.5
Traditional Italian risotto balls filled with seasoned premium beef & pork mince, mozzarella & parmesan cheese, peas & mushrooms then coated with golden panko breadcrumbs & shallow fried. Served with a crisp salad & saffron aioli	
CALAMARI SALE e PEPE (L)	18
Tender calamari lightly coated in seasoned flour, shallow fried & served with a crisp salad garnish and tartare dipping sauce	
COZZE TARANTINA (C)	19.5
Fresh steamed local chilli mussel's sautéed with garlic & chilli, in Mia's delicious home-made Nap sauce, served with a slice of G/Bread (Extra slice of garlic bread \$2)	
SCALLOPS (G)	21
Succulent pan-seared scallops served with pea puree, crispy prosciutto, truffle oil & pickled onion	
PANCIA di PORCO (G)	21
Crispy skin pork belly slowly roasted & served with a delicious citrus salad & our home made apple sauce	
BAKED GOAT'S CHEESE (V) (N)	18.5
Goat's cheese oven-baked with honey, apple & rosemary, served with rocket salad, balsamic glaze & Turkish bread	
BATTILARDA DELLA CASA (C) - <u>A delicious tasting plate for two.</u>	39.5
A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatore sausage, arancini risotto balls, smoked salmon, marinated octopus, olives, provolone cheese, semi-sundried tomatoes, served with toasted bread & a tasty house-made dip	

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MAINS

CALAMARI SALE e PEPE (L)	29.5
Tender calamari lightly coated in seasoned flour, shallow fried & served with a crisp garden salad & tartar dipping sauce	
MIA'S FISH & CHIPS	32.5
Locally caught premium whiting filets lightly coated in beer batter with a hint of curry, served with homemade pickled onions, delicious green pea puree & Mia's hand cut chips	
POLLO PARMIGIANA (G) (P)	34.5
Classic chicken parmigiana layered with prime bacon & caramelised onions topped with napolitano sauce, parmesan & mozzarella cheese served with a crisp garden salad & Mia's delicious hand cut chips	
PESCE del GIORNO (G)	39.5
Ask your friendly wait person how Mia's chefs are serving today's premium fish of the day	
SCALOPPINI	38.5
Melt in your mouth medallions of premium pork loin scaloppini dusted in seasoned flour, pan-fried with creamy Gorgonzola sauce, served with a creamy mash potato & broccoli	
FILLETTO di SCOTCH (G)	42
Premium Black Angus MSA grade Scotch fillet served with roast potatoes a roasted capsicum, tomato & onion peperonata then topped with mild anchovy butter.	
OSSO BUCCO	38.5
Traditional Italian delicacy of tender marinated prime veal on the bone slow braised in white wine & Italian herbs served with crispy polenta chips & gremolata	
CHICKEN CAESAR SALAD (L)	27.5
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh Parmesan & boiled egg, all tossed through a traditional classic Caesar dressing, topped with grilled chicken tenderloins	

SIDES

GARDEN SALAD - Crisp garden salad with lemon dressing	10
GREEK SALAD - Crisp garden salad with olives, feta & lemon dressing	13
HAND CUT CHIPS - Cut daily then double fried "Delicious"	9
AIOLI	0.5
FRESH CHILLI	1

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PASTA

SPAGHETTI con VONGOLE e SCALLOPS (C) (P)	30
Al dente spaghetti sautéed with juicy local clams, succulent scallops a touch of garlic, chilli, parmesan & fresh parsley in a delicious white wine sauce	
FETTUCCHINE con POLLO (P)	29.5
Al dente fettuccine & tender pan-fried chicken pieces with oven roasted pumpkin, onion & garlic all tossed through a delicious white wine cream sauce.	
SPAGHETTI del PESCATORE (C) (P)	30
Spaghetti tossed through scallops, fish, mussels & calamari in Mia's napolitano sauce	
GNOCCHI con GORGONZOLA e SPINACI	28.5
Gnocchi tossed through a tasty gorgonzola cheese, walnuts, English spinach all in a light cream sauce then finished with an aged balsamic reduction	
BEEF CHEEKS TRIANGOLI (P)	28.5
Hand-made ravioli triangles filled with tender braised beef cheeks nutmeg & parmesan pan fried with white wine, bacon, fresh spinach & a napolitano sauce	
RISOTTO con POLLO (P) (C)	30
Creamy risotto with pan-fried chicken tossed through fresh peas, pea puree, parmesan, garlic, a touch of chilli then topped with crispy prosciutto & rocket	
CANNELLONI (P) (C)	29.5
House-made cannelloni filled with seasoned beef & pork mince on a napolitano sauce then topped with béchamel, parmesan & mozzarella cheese	
FETTUCCHINE RAGU al VINO ROSSO (P)	29.5
Al dente fettuccine tossed through a slowly braised prime beef ragu with red wine, mushrooms, bacon, onion & parmesan cheese	
SPAGHETTI CARBONARA (P)	26
Spaghetti tossed through prime pan-fried bacon, onions & mushrooms served with a creamy sauce & parmesan cheese.	
	<u>Add chicken</u> 29.5

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PIZZA

BIANCA	13.5
Fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper	
PROSCIUTTO BIANCA	15.5
Mozzarella, fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper, topped with fresh thinly sliced prosciutto	
BRUSCHETTA BIANCA	17
Fresh rosemary, EVO oil, sea salt, garlic cracked black pepper, topped with Mia's tasty bruschetta topped with fresh thinly sliced prosciutto	
MARGHERITA	19
Bocconcini, mozzarella, parmesan cheese, fresh tomato & sweet basil	
DIAVOLO	23
Mozzarella cheese, cacciatore sausage, red onion, fresh tomato, roasted capsicum, olives, sprinkled with seasoned chilli flakes	
PEAR GORGONZOLA & PROSCIUTTO	25
Mia's fresh rosemary & olive oil bianca pizza base with mozzarella & crumbled gorgonzola cheese then topped with caramelized onion, sliced pear finished with thinly sliced prosciutto fresh rocket & a fine balsamic glaze	
VEGETARIANA con FETA	23
Oven roasted capsicum, pumpkin, eggplant, mushrooms, olives, pine nuts, fresh sweet basil topped with feta & mozzarella cheese, drizzled with balsamic glaze	
DI CARNE	25
Cacciatore sausage, shaved ham & bacon, with fresh tomato, red onion, mozzarella, topped with freshly sliced premium prosciutto	
POLLO	24
Tender chicken pieces marinated in a tasty seeded mustard with red onion, oven roasted capsicum & mozzarella cheese, sprinkled with seasoned chilli flakes	

* WEEKEND LUNCH SPECIALS *

Available between 12:00pm – 4:00pm	
WHITING	21.5
Lightly battered local whiting served with fries, salad garnish & tartare	
CLASSIC STEAK SANDWICH	21.5
Tender scotch fillet steak layered with lettuce, mozzarella, fresh sliced tomato, beetroot, aioli & balsamic red onions, served with fries	
CAESAR SALAD	16.5
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh Parmesan & boiled egg, all tossed through a traditional classic Caesar dressing	
	Add Chicken extra - 5
	Add Smoked Salmon extra - 6

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DESSERTS \$12

“ALL MIA’S DESSERTS ARE MADE BY OUR CHEFS”

ORANGE & ALMOND CAKE (N)

Mia’s house-made orange & almond cake served warm. Delicious citrus & riesling glaze & a scoop of premium vanilla ice cream

TIRAMISU (N)

Traditional Italian cake - layers of coffee mousse, mascarpone & Masala soaked sponge fingers

SEMIFREDDO del GIORNO (N) (G)

Ask your friendly wait person how Mia’s chefs are serving this classic Italian semi frozen delight. Made from Italian meringue & double cream, served with mixed berries

CRÈME BRULEE (G)

Traditional rich vanilla custard brûlée with a flamed caramelized sugar crust, served with strawberries in a Kahlua syrup

APPLE & RHUBARB CRUMBLE (N)

House-made apple & rhubarb crumble served with vanilla ice cream

MIA’S DESSERT PLATTER

\$30

Visually stunning and absolutely delicious!!

This ‘**shared tasting plate**’ showcases three of our fantastic house-made desserts

Orange & almond cake – Tiramisu – Semifreddo

Creatively plated for your enjoyment by our chefs.

Total indulgence for the palate & the eyes!!

A perfect finish to any evening!!

SORBET & PREMIUM ICE-CREAM

Two scoops of any combination of the following:

Vanilla– Chocolate – Strawberry (ice-cream)	6
Lemon – Mango – Green Apple (sorbet)	9

LIQUEUR AFFOGATO

Double shot of espresso coffee, poured over ice cream, accompanied by a shot of traditional Frangelico or another liqueur of your choice

12