



SAMPLE \$45

ENTREE

(TO SHARE ON TABLE)

GARLIC BREAD & BRUSCHETTA (V)

Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO.

MAINS

(TO BE CHOSEN)

PESCE DI GIORNO

Grilled Barramundi served with Nicoise Salad

SCALOPPINI

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

CHICKEN CACCIATORE (L) (G)

Tender chicken breast pan-fried with olives, capers, capsicums & fresh herbs finished with white wine & napolitano sauce & served with a creamy mash potato & broccoli

All menus are subject to seasonal change



SAMPLE \$50

ENTREE

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA (C)

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 housemade dip

MAINS

(TO BE CHOSEN)

PESCE DI GIORNO

Grilled Barramundi served with Nicoise Salad

SCALOPPINI

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

CHICKEN CACCIATORE (L) (G)

Tender chicken breast pan-fried with olives, capers, capsicums & fresh herbs finished with white wine & napolitano sauce & served with a creamy mash potato & broccoli

All menus are subject to seasonal change



\$55 SAMPLE

ENTRÉE

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA(C)

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 housemade dip

MAINS

(TO BE CHOSEN)

PESCE DI GIORNO

Grilled Barramundi served with Nicoise Salad

SCALOPPINI

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

CHICKEN CACCIATORE (L) (G)

Tender chicken breast pan-fried with olives, capers, capsicums & fresh herbs finished with white wine & napolitano sauce & served with a creamy mash potato & broccoli

FILLETTO di SCOTCH

Premium Black Angus MSA grade **Scotch fillet** served with roasted potatoes, fresh rocket, shaved parmesan then drizzled with truffle oil

COFFEE & TEA

All menus are subject to seasonal change



SAMPLE \$60

ENTRÉE

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA(C)

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 housemade dip

MAINS

(TO BE CHOSEN)

PESCE DI GIORNO

Grilled Barramundi served with Nicoise Salad

SCALOPPINI

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

CHICKEN CACCIATORE (L) (G)

Tender chicken breast pan-fried with olives, capers, capsicums & fresh herbs finished with white wine & napolitano sauce & served with a creamy mash potato & broccoli

FILLETTO di SCOTCH

Premium Black Angus MSA grade **Scotch fillet** served with roasted potatoes, fresh rocket, shaved parmesan then drizzled with truffle oil

RAVIOLI (V) (N)

Fresh hand-made ravioli with four cheese filling

(Gorgonzola, Parmesan, Ricotta & Mascarpone) tossed through napolitano sauce with basil

DESSERT

(ALTERNATE DROP)

TIRAMISU

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

PANNA COTTA (G)

Ask you friendly waitperson how our chef is preparing today's panna cotta

All menus are subject to seasonal change



M I A C U C I N A

SAMPLE \$65

STARTER

(TO SHARE ON TABLE)

BATTILARDA DELLA CASA(C)

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 housemade dip

ENTREES

(TO SHARE ON TABLE)

CALAMARI SALE e PEPE (C)

Tender calamari lightly coated in seasoned flour with a touch of chilli then shallow fried & served with a crisp salad garnish and tartare dipping sauce.

GARLIC BREAD & BRUSCHETTA (V)

Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO.

MAINS

(TO BE CHOSEN)

PESCE DI GIORNO

Grilled Barramundi served with Nicoise Salad

SCALOPPINI

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

CHICKEN CACCIATORE (L) (G)

Tender chicken breast pan-fried with olives, capers, capsicums & fresh herbs finished with white wine & napolitano sauce & served with a creamy mash potato & broccoli

FILLETTO di SCOTCH

Premium Black Angus MSA grade Scotch fillet served with roasted potatoes, fresh rocket, shaved parmesan then drizzled with truffle oil

RAVIOLI (V) (N)

Fresh hand-made ravioli with four cheese filling
(Gorgonzola, Parmesan, Ricotta & Mascarpone) tossed through napolitano sauce with basil

TEA & COFFEE

(Cake – provided by customer, plated & served by Mia Cucina)

All menus are subject to seasonal change

KIDS MENU

SET MENU \$20

ENTREES

(TO SHARE ON TABLE)

GARLIC BREAD

MARGHERITA PIZZA

MAINS

ARANCINI

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

FISH & CHIPS

Crispy battered or grilled whiting served with fries

CHICKEN & CHIPS

Golden crumbed tender chicken served with fries

SPAGHETTI BOLOGNAISE

Spaghetti pasta served with tasty prime beef & pork mince, cooked in Mia's tomato sauce

SPAGHETTI CARBONARA

Spaghetti with creamy carbonara sauce, prime bacon & cheese

PEPPERONI PIZZA

Mozzarella cheese - mild Italian sausage

BBQ CHICKEN PIZZA

Mozzarella cheese - chicken - BBQ sauce

TROPICANA PIZZA

Mozzarella cheese - sliced ham – pineapple

Includes kid's fruit juice or soft drink
& a scoop of ice-cream for dessert



M I A C U C I N A

Premium Drinks Package

(3 hours)

\$40 per person

Sparkling Wines

Jansz Premium Cuvee

Jansz Premium Rose

White Wine

Jim Barry 'Lavender Hill' Late Harvest Riesling (Sweet)

Vasse Felix Sauvignon Blanc Semillon

Plantagenet 'Three Lions' Chardonnay

Red Wine

Vasse Felix Cabernet Merlot

Willow Bridge 'Dragonfly' Shiraz

Beers

Corona

Peroni

Peroni Leggera

Carlton Midstrength

Crown Lager

Soft Drinks & Juices

Coca Cola

Diet Coke

Lemonade

Fanta

Lemon Squash

Lemon, Lime & Bitters

Orange, Apple & Pineapple Juice