



## **SAMPLE \$50**

### **ENTREE**

(TO SHARE ON TABLE)

#### **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

#### **BEEF CHEEKS TRIANGOLI (P)**

Hand-made ravioli triangles filled with tender braised beef cheeks, nutmeg & parmesan, pan fried with white wine, bacon, fresh spinach & a napolitana sauce

All menus are subject to seasonal change



## **SAMPLE \$55**

### **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 balsamic and olive oil 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

#### **CONFIT DUCK**

Served with creamy mash potato, seasonal vegetables with a mushroom and bacon red wine jus

#### **BEEF CHEEKS TRIANGOLI (P)**

Hand-made ravioli triangles filled with tender braised beef cheeks, nutmeg & parmesan, pan fried with white wine, bacon, fresh spinach & a napolitana sauce

All menus are subject to seasonal change



## **\$60 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 balsamic and olive oil dip

### **MAINS**

(TO BE CHOSEN)

#### **PESCE DI GIORNO**

Grilled Barramundi served with Nicoise Salad

#### **CONFIT DUCK**

Served with creamy mash potato, seasonal vegetables with a mushroom and bacon red wine jus

#### **FILLETTO di SCOTCH**

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

#### **BEEF CHEEKS TRIANGOLI (P)**

Hand-made ravioli triangles filled with tender braised beef cheeks, nutmeg & parmesan, pan fried with white wine, bacon, fresh spinach & a napolitana sauce

### **COFFEE & TEA**

All menus are subject to seasonal change



## **SAMPLE \$65**

### **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 balsamic and olive oil 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

#### **CONFIT DUCK**

Served with creamy mash potato, seasonal vegetables with a mushroom and bacon red wine jus

#### **FILLETTO di SCOTCH**

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

#### **BEEF CHEEKS TRIANGOLI (P)**

Hand-made ravioli triangles filled with tender braised beef cheeks, nutmeg & parmesan, pan fried with white wine, bacon, fresh spinach & a napolitana sauce

### **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 \$70**

**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 balsamic and olive oil 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.

**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

**CONFIT DUCK**

Served with creamy mash potato, seasonal vegetables with a mushroom and bacon red wine jus

**FILLETTO di SCOTCH**

Premium Black Angus MSA grade Scotch fillet cooked **medium** 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)**



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*