



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