

Welcome to



Jacek Bak Photography

*The perfect venue for any occasion*

Feb  
2026

*Start your dining experience “The Italian Way*  
**BUON APPETITO**

**ENTREES**

<b>OVEN BAKED GARLIC BREAD</b> (3 pieces)	(GFO) (V)	<b>9.5</b>
<b>PARMESAN BREAD</b> (3 pieces)	(GFO) (V)	<b>12</b>
Parmesan topped garlic bread		
<b>PIZZA BIANCA</b>	(V)	<b>15</b>
Rosemary, EVO oil, sea salt, cracked black pepper		
<b>PUMPKIN &amp; FETTA ARANCINI</b>	(V)	<b>19.5</b>
Crumbed Italian risotto balls (3 balls) filled with pumpkin, fetta, mushrooms, mozzarella & parmesan cheese. Served with a salad garnish & aioli		
<b>ANTIPASTO</b>		<b>19</b>
Trio of Italian treats-Grilled Italian sausage, provolone cheese & olives served with bread		
<b>BRUSCHETTA</b>	(GFO) (V)	<b>18</b>
Oven roasted garlic bread (2 slices) served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO	Add Fetta	<b>21</b>
<b>CALAMARI SALE e PEPE</b>	(GFO)	<b>23</b>
Tender calamari lightly coated with seasoned flour, shallow fried & served with a salad garnish & tartare dipping sauce		
<b>GAMBERETTI all' AGLIO</b>	(GFO)	<b>26</b>
Large tiger prawns served sizzling with white wine, herbs, oven roasted garlic & chilli served with Turkish bread		

(V) vegetarian - (GFO) gluten free option - (N) may contain nuts  
Vegan options available on request

\*\*Several 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\*\*

15% surcharge applies to Public Holidays

## MAINS

<b>GAMBERETTI all' AGLIO</b> <i>(GFO)</i>	<b>44</b>
Large tiger prawns served sizzling with white wine, herbs, oven roasted garlic & chilli served with Turkish bread	
<b>CHILLI MUSSELS</b> <i>(GFO)</i>	<b>32</b>
Fresh steamed local mussels with garlic & chilli, in Mia's delicious house-made Napolitana sauce, served with 2 slices of garlic bread	
<b>CALAMARI SALE e PEPE</b> <i>(GFO)</i>	<b>34</b>
Tender calamari lightly coated with seasoned flour, shallow fried & served with a garden salad & tartare dipping sauce	
<b>PESCE del GIORNO</b> <i>(GFO)</i>	<b>45</b>
Grilled Barramundi-ask your friendly waitstaff how our Chefs are serving today's fresh fish	
<b>CAJUN CHICKEN SALAD</b>	<b>33</b>
Grilled chicken tenderloins seasoned with cajun spices on a salad of lettuce, cucumber, tomato, bocconcini, red onion, balsamic dressing then topped with a Sriracha aioli	
<b>CAESAR SALAD</b> <i>(GFO)</i>	<b>25</b>
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh parmesan & boiled egg with a classic Caesar Salad dressing	
Add Chicken	<b>29</b>
Add Smoked Salmon	<b>31</b>
<b>PARMIGIANA</b>	<b>36</b>
Classic chicken parmigiana topped with Napolitana sauce, parmesan & mozzarella cheese served with a garden salad & chips	
<b>BEEF CHEEK</b> <i>(GFO)</i>	<b>42</b>
Tender braised beef cheek served with parmesan mash potato, jus & crispy fried onion	
<b>SCALOPPINI</b>	<b>40</b>
Medallions of premium pork loin scaloppini with creamy parmesan mash potato, broccolini & served with a Gorgonzola sauce	

### SEAFOOD PLATTER (for 2) *(GFO)* 110



Mia Cucina's seafood platter includes – chilli mussels, grilled barramundi, calamari & tartare sauce, grilled prawns , smoked salmon, marinated octopus, prawns with cocktail sauce served with chips & a garden salad

## PASTA

<b>SPAGHETTI del PESCATORE (C)</b>	<b>36</b>
Spaghetti tossed through scallops, prawns, fish, mussels & calamari, parmesan served in a Napolitana sauce with chilli, topped with fried anchovy breadcrumbs	
<b>SPINACH &amp; RICOTTA RAVIOLI (V)</b>	<b>31</b>
Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese	
<b>SPAGHETTI CARBONARA (GFO)</b>	<b>30</b>
Spaghetti with prime pan-fried bacon, onions, mushrooms & parmesan cheese in a creamy sauce	
<b>CHICKEN CARBONARA (GFO)</b>	<b>33</b>
Pan-fried chicken breast, bacon, onions, mushrooms in a creamy sauce with spaghetti & parmesan	
<b>CANNELLONI alla CARNE</b>	<b>32</b>
House-made cannelloni filled with seasoned beef & pork mince in a Napolitana sauce then topped with béchamel, parmesan & mozzarella cheese	
<b>SPAGHETTI BOLOGNAISE (GFO)</b>	<b>30</b>
Spaghetti served with tasty prime beef & pork mince, parmesan, cooked in Mia Cucina's Napolitana sauce	
<b>LINGUINI con GAMBERI (GFO)</b>	<b>36</b>
Linguini tossed through with local prawns, onion, fresh tomato, chilli & confit garlic, finished with a white wine butter sauce & parmesan	

(Gluten Free Option Available \$3.00 extra)

## SIDE ORDERS

<b>STEAMED SEASONAL VEGETABLES</b>	<b>(GF) (V)</b>	<b>12</b>
<b>GARDEN SALAD - with lemon dressing</b>	<b>(GF) (V)</b>	<b>12</b>
<b>BEER BATTERED CHIPS</b>		<b>12</b>
<b>PARMESAN &amp; TRUFFLE FRIES</b>		<b>13.5</b>
<b>GREEK SALAD - with EVO dressing</b>	<b>(GF) (V)</b>	<b>14</b>

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

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## PIZZA

<b>MARGHERITA</b>	<i>(V)</i>	24
Bocconcini, mozzarella, parmesan cheese & sweet basil on a tomato base		
<b>DIAVOLA</b>		29
Tomato base with mozzarella, roast capsicum, fresh tomato, Italian sausage, red onion, olives & chilli		
<b>LAMB PIZZA</b>		30
Tomato base, braised lamb shoulder, mozzarella cheese, mushrooms, onion & rocket		
<b>PROSCIUTTO BIANCA</b>	<i>(VO)</i>	22
Mozzarella, fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper, topped with fresh thinly sliced prosciutto		
<b>BRUSCHETTA BIANCA</b>	<i>(VO)</i>	23
Fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper topped with Mia's bruschetta mix & fresh thinly sliced prosciutto		
<b>MIA VEGETARIANA</b>	<i>(V)</i>	27
Oven roasted capsicum, mushrooms, mozzarella & Danish feta cheese on a tomato base topped with rocket & drizzled with a balsamic glaze		
<b>DI CARNE</b>		30
Cacciatore sausage, shaved ham, bacon, fresh tomato, red onion, mozzarella & topped with freshly sliced premium prosciutto		
<b>POLLO</b>		30
Tomato base with chicken, mushrooms, red onions, mozzarella cheese and sundried tomatoes		
<b>GARLIC PRAWN PIZZA</b>		32
Tomato base with garlic prawns, mozzarella, red onion, fresh rocket & aioli		

## \* WEEKEND LUNCH SPECIALS \*

Available between 11.30am – 3:00pm

<b>FISH AND CHIPS</b>	<i>(GFO)</i>	28
Beer battered fresh fish fillets served with fries, salad garnish & tartare		
<b>CLASSIC STEAK SANDWICH</b>	<i>(GFO)</i>	29
Tender scotch fillet layered in a Turkish roll with rocket, roast capsicum, mozzarella & parmesan cheese, balsamic glaze, aioli & caramelized onions, served with beer battered chips		
<b>CAESAR SALAD</b>	<i>(GFO)</i>	24
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh parmesan & boiled egg, all tossed through a classic Caesar dressing		
	<b>add Chicken</b>	28
	<b>add Smoked Salmon</b>	30



## *DESSERTS*    \$15

**“ALL MIA CUCINA DESSERTS ARE MADE IN-HOUSE”**

### **TIRAMISU**

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

### **BANOFFEE PIE**

Mia Cucina's house-made banoffee pie - crusty biscuit base, caramel toffee, fresh banana, whipped cream & chocolate sauce

### **CRÈME BRULEE**

Traditional rich vanilla custard brûlée with a flamed caramelized sugar crust - served with biscotti

### **BANANA SPLIT**      (N)

Banana with vanilla ice cream, chocolate sauce, nuts & a cherry on top

### **MIA'S CRUMBLE**      (N)

Ask your friendly waitstaff how our Chefs are serving today's special crumble

*Planning a special function?  
Ask about our fantastic set menus.*

## *SORBET & PREMIUM ICE-CREAM*

### **Two scoops of any combination of the following:**

**ICE-CREAM** – Vanilla – Chocolate – Strawberry

**6**

**SORBET** – Lemon – Mango – Strawberry

**9**

### **LIQUEUR AFFOGATO**

**19.5**

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