

Welcome to



The perfect venue for any occasion

Feb
2026

Start your dining experience “The Italian Way
BUON APPETITO

ENTREES

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

(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

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

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

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

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

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

★ WEEKEND LUNCH SPECIALS ★

Available between 11.30am – 3:00pm

FISH AND CHIPS (GFO)	28
Beer battered fresh fish fillets served with fries, salad garnish & tartare	
CLASSIC STEAK SANDWICH (GFO)	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	
CAESAR SALAD (GFO)	24
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh parmesan & boiled egg, all tossed through a classic Caesar dressing	
add Chicken	28
add Smoked Salmon	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 BRULÉE

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