



\$50 per person

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 DEL GIORNO

Grilled Catch of the Day 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

POLLO CASA MIA

Half spring chicken cooked in vinegar and white wine, served with gourmet baby potatoes and peas

All menus are subject to seasonal change2



M I A C U C I N A

\$55 per person

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, olives, provolone cheese, semi-sundried tomatoes, served with toasted bread & a balsamic and olive oil dip

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Catch of the Day 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

POLLO CASA MIA

Half spring chicken cooked in vinegar and white wine, served with gourmet baby potatoes and peas

All menus are subject to seasonal change



\$60 per person

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, olives, provolone cheese, semi-sundried tomatoes, served with toasted bread & a balsamic and olive oil dip

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Catch of the Day 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

POLLO CASA MIA

Half spring chicken cooked in vinegar and white wine, served with gourmet baby potatoes and peas

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



\$65 per person

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, olives, provolone cheese, semi-sundried tomatoes, served with toasted bread & a balsamic and olive oil dip

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Catch of the Day 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

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

\$70 per person

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, 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 DEL GIORNO

Grilled Catch of the Day 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

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

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

Bandini Prosecco

White Wine

Paul Conti Fronti (sweet)

Vasse Felix Sauvignon Blanc Semillon

Pitchfork Chardonnay

Red Wine

Vasse Felix Cabernet Merlot

Willow Bridge 'Dragonfly' Shiraz

Beers

Corona

Peroni

Peroni Leggera

Carlton Midstrength

Crown Lager

Soft Drinks

Coca Cola

Diet Coke

Lemonade

Lemon Squash

Lemon, Lime & Bitters