



**\$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 Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

**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

**RAVIOLI**

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

All menus are subject to seasonal change  
15% surcharge on Public Holidays



# MIA CUCINA

**\$55 per person**

## **ENTREE**

(TO SHARE ON TABLE)

### **BATTILARDA DELLA CASA (C)**

A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatoro sausage, arancini risotto balls, smoked salmon, olives, provolone cheese, served with toasted bread

## **MAINS**

(TO BE CHOSEN)

### **PESCE DEL GIORNO**

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

### **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

### **RAVIOLI**

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

All menus are subject to seasonal change  
15% surcharge on Public Holidays



**\$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, served with toasted bread

**MAINS**

(TO BE CHOSEN)

**PESCE DEL GIORNO**

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

**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**

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

**RAVIOLI**

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

**COFFEE & TEA**

All menus are subject to seasonal change

15% surcharge on Public Holidays



**\$65 per person**

**ENTRÉE**

(TO SHARE ON TABLE)

**BATTILARDA DELLA CASA (C)**

A traditional Italian treat – includes freshly sliced prosciutto, grilled cacciatoro sausage, arancini risotto balls, smoked salmon, olives, provolone cheese, served with toasted bread

**MAINS**

(TO BE CHOSEN)

**PESCE DEL GIORNO**

Grilled Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

**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**

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

**RAVIOLI**

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

**DESSERT**

**PANNA COTTA (G)**

Ask your friendly waitperson how our chef is preparing today's panna cotta

All menus are subject to seasonal change  
15% surcharge on Public Holidays



**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, served with toasted bread

**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 Barramundi served with an orange, fennel, feta cheese, roast beetroot & rocket salad with toasted walnuts

**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**

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

**RAVIOLI**

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

**TEA & COFFEE**

**(Cake – provided by customer, plated & served by Mia Cucina)**

All menus are subject to seasonal change

15% surcharge on Public Holidays



**M I A   C U C I N A**

**\$80 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, served with toasted bread

**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 Barramundi served with an orange, fennel, feta's cheese, roast beetroot & rocket salad with toasted walnuts

**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**

Slow cooked beef cheeks braised in a mushroom and red wine sauce served with rosemary roasted potatoes and broccolini

**RAVIOLI**

Spinach & ricotta filled ravioli with cherry tomatoes, Napolitana sauce & parmesan cheese

**DESSERT**

**PANNA COTTA (G)**

Ask your friendly waitperson how our chef is preparing today's panna cotta

**TEA & COFFEE**

All menus are subject to seasonal change  
15% surcharge on Public Holidays