



\$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, goats 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

PUMPKIN RAVIOLI

Pumpkin & ricotta filled ravioli with cherry tomatoes, pinenuts, mushrooms, parmesan in a rose sauce

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



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, served with toasted bread

MAINS

(TO BE CHOSEN)

PESCE DEL GIORNO

Grilled Barramundi served with an orange, fennel, goats 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

PUMPKIN RAVIOLI

Pumpkin & ricotta filled ravioli with cherry tomatoes, pinenuts, mushrooms, parmesan in a rose sauce

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



M I A C U C I N A

\$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, goats 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

Tender braised beef cheeks served with parmesan mash potato, jus & sweet potato crisps

PUMPKIN RAVIOLI

Pumpkin & ricotta filled ravioli with cherry tomatoes, pinenuts, mushrooms, parmesan in a rose sauce

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 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, goats 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

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

PUMPKIN RAVIOLI

Pumpkin & ricotta filled ravioli with cherry tomatoes, pinenuts, mushrooms, parmesan in a rose 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
15% surcharge on Public Holidays



\$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, goats 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

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

PUMPKIN RAVIOLI

Pumpkin & ricotta filled ravioli with cherry tomatoes, pinenuts, mushrooms, parmesan in a rose sauce

TEA & COFFEE

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

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