



MIA CUCINA  
**LUNCH SPECIAL**

TUESDAY - FRIDAY  
AVAILABLE 11.30 - 2.45pm

**\$20** per person

**FISH AND CHIPS**

*(GFO)*

Battered fresh fish fillets served with chips, salad garnish & tartare.

- Grilled fish option additional \$3

**CAESAR SALAD**

Baby cos lettuce, crispy bacon, croutons, anchovies, fresh parmesan & a boiled egg - all tossed through a classic Caesar dressing

Chicken - \$24

Smoked Salmon - \$26

**CALAMARI SALE e PEPE** *(GFO)*

Tender calamari lightly coated in seasoned flour, shallow fried & served with a crisp salad garnish & tartare dipping sauce.

**CHEF'S PASTA OF THE DAY**

Ask your friendly waitperson for today's pasta special

**CHEF'S PIZZA OF THE DAY**

Ask your friendly waitperson for today's pizza special

**\$22** per person

**CHILLI MUSSELS**

*(GFO)*

Fresh steamed local mussels sautéed with garlic, chilli, in Mia's napolitana sauce.

Served with a slice of our garlic bread Extra slice of garlic bread - \$3

**CLASSIC STEAK SANDWICH** *(GFO)*

Turkish bread with fillet steak, layered with lettuce, mozzarella, fresh sliced tomato, beetroot, aioli & caramelised onions. Served with chips

*(V) vegetarian - (GFO) gluten free option - bread \$3 extra*

**Add** a glass of House Wine SB or Shiraz or  
Carlton Mid, Cascade Light or VB **for only - \$5.00**



# MIA CUCINA

## Coffee Menu

Flat White	\$4. <sup>00</sup>	Cappuccino	\$4. <sup>30</sup>
Mug of Flat White	\$5. <sup>00</sup>	Mug of Cappuccino	\$5. <sup>30</sup>
Espresso	\$3. <sup>50</sup>	Double Espresso	\$4. <sup>10</sup>
Short Machiatto	\$4. <sup>00</sup>	Long Machiatto	\$5. <sup>00</sup>
Long Black	\$3. <sup>50</sup>	Mocha	\$5. <sup>00</sup>
Latte	\$4. <sup>00</sup>	Caramel Latte	\$4. <sup>50</sup>
Chai Latte	\$5. <sup>00</sup>	Hot Chocolate	\$4. <sup>50</sup>
Vienna	\$4. <sup>50</sup>	Vienna White	\$4. <sup>50</sup>
Affogato	\$8. <sup>00</sup>	Liqueur Affogato	\$16. <sup>00</sup>
Babycino	\$2. <sup>50</sup>		
Tea for one	\$4. <sup>00</sup>	Tea for two	\$6. <sup>00</sup>

{ English Breakfast/Earl Grey/Chamomile/Green/Peppermint }

50c extra for soy, almond, oat, decaf and syrups

House Made Desserts-see our a la carte menu

Tiramisu, Creme Brulee, Crumble, Mousse \$14

ICE-CREAM \$6.<sup>00</sup> (2 scoops)

Ice-cream : Vanilla- Chocolate - Strawberry

SORBET \$9.<sup>00</sup> (2 scoops)

Sorbet: Lemon - Mango - Strawberry

**CAKES**- from our display cabinet  
only **\$8.00** per cake



*Lemon Merigues*



*Tim Tam*



*Almond and Orange*



*Ginger Apple Cake*



*Carrot Cake*



*Salted Caramel Cheesecake*