

*Welcome to*



**MIA CUCINA**



*The perfect venue for any occasion*

JULY  
2026

*Start your dining experience “The Italian Way*  
**BUON APPETITO**

**ENTREES**

<b>OVEN BAKED GARLIC BREAD</b> (3 pieces) (GFO) (V)	<b>10</b>
<b>PARMESAN BREAD</b> (3 pieces) (GFO) (V) Parmesan topped garlic bread	<b>12.5</b>
<b>PIZZA BIANCA</b> (V) Rosemary, EVO oil, sea salt, cracked black pepper	<b>15.5</b>
<b>PUMPKIN &amp; FETTA ARANCINI</b> (V) Crumbed Italian risotto balls (3 balls) filled with pumpkin, fetta, mushrooms, mozzarella & parmesan cheese. Served with a salad garnish & aioli	<b>19.5</b>
<b>ANTIPASTO</b> Trio of Italian treats-Grilled Italian sausage, provolone cheese & olives served with bread	<b>19.5</b>
<b>BRUSCHETTA</b> (GFO) (V) Oven roasted garlic bread (2 slices) served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO	<b>18.5</b>
	<b>Add Fetta 21.5</b>
<b>CALAMARI SALE e PEPE</b> (GFO) (I) Tender calamari lightly coated with seasoned flour, shallow fried & served with a salad garnish & tartare dipping sauce	<b>23</b>
<b>GAMBERETTI all’ AGLIO</b> (GFO) (I) Large tiger prawns served sizzling with white wine, herbs, oven roasted garlic & chilli served with Turkish bread	<b>26.5</b>

(V) Vegetarian - (GFO) Gluten free option - (N) May contain nuts  
(A) Australian – (I) Imported – (M) -Mixed Origins  
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

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## *MAINS*

<b>GAMBERETTI all' AGLIO</b> (GFO) (I)	<b>44</b>
Large tiger prawns served sizzling with white wine, herbs, oven roasted garlic & chilli served with Turkish bread	
<b>CHILLI MUSSELS</b> (GFO) (A)	<b>33</b>
Fresh steamed local mussels with garlic & chilli, in Mia's delicious house-made Napolitana sauce, served with 2 slices of garlic bread	
<b>CALAMARI SALE e PEPE</b> (GFO) (I)	<b>34</b>
Tender calamari lightly coated with seasoned flour, shallow fried & served with a garden salad & tartare dipping sauce	
<b>PESCE del GIORNO</b> (GFO) (A)	<b>45</b>
Grilled Barramundi-ask your friendly waitstaff how our Chefs are serving today's fresh fish	
<b>CAJUN CHICKEN SALAD</b>	<b>33</b>
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	
<b>CAESAR SALAD</b> (GFO)	<b>25</b>
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh parmesan & boiled egg with a classic Caesar Salad dressing	
	<b>Add Chicken 29</b>
	<b>Add Smoked Salmon 31</b>
<b>PARMIGIANA</b>	<b>36</b>
Classic chicken parmigiana topped with Napolitana sauce, parmesan & mozzarella cheese served with a garden salad & chips	
<b>BEEF CHEEK</b> (GFO)	<b>43</b>
Tender braised beef cheek served with parmesan mash potato, jus & crispy fried onion	
<b>SCALOPPINI</b>	<b>40</b>
Medallions of premium pork loin scaloppini with creamy parmesan mash potato, broccolini & served with a Gorgonzola sauce	
<b>SEAFOOD PLATTER (for 2)</b> (GFO) (M)	<b>110</b>



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

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

(Gluten Free Option Available \$3.00 extra)

## SIDE ORDERS

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

(V) Vegetarian - (A) Australian - (I) Imported - (M) Mixed Origins  
(L) Suitable for lactose intolerant - (N) May contain nuts - (C) May contain chilli  
(P) Parmesan cheese - (V) Vegetarian - (GFO) Gluten free option - (N) May contain nuts

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## PIZZA

<b>MARGHERITA</b> (V)	25
Bocconcini, mozzarella, parmesan cheese & sweet basil on a tomato base	
<b>DIAVOLA</b>	29.5
Tomato base with mozzarella, roast capsicum, fresh tomato, Italian sausage, red onion, olives & chilli	
<b>LAMB PIZZA</b>	30
Tomato base, braised lamb shoulder, mozzarella cheese, mushrooms, onion & rocket	
<b>PROSCIUTTO BIANCA</b> (VO)	22.5
Mozzarella, fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper, topped with fresh thinly sliced prosciutto	
<b>BRUSCHETTA BIANCA</b> (VO)	23.5
Fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper topped with Mia's bruschetta mix & fresh thinly sliced prosciutto	
<b>MIA VEGETARIANA</b> (V)	27
Oven roasted capsicum, mushrooms, mozzarella & Danish feta cheese on a tomato base topped with rocket & drizzled with a balsamic glaze	
<b>DI CARNE</b>	31
Cacciatore sausage, shaved ham, bacon, fresh tomato, red onion, mozzarella & topped with freshly sliced premium prosciutto	
<b>POLLO</b>	30
Tomato base with chicken, mushrooms, red onions, mozzarella cheese and sundried tomatoes	
<b>GARLIC PRAWN PIZZA</b> (I)	32.5
Tomato base with garlic prawns, mozzarella, red onion, fresh rocket & aioli	

## ★ WEEKEND LUNCH SPECIALS ★

Available between 11.30am – 3:00pm

<b>FISH AND CHIPS</b> (GFO) (I)	28
Beer battered fresh fish fillets served with fries, salad garnish & tartare	
<b>CLASSIC STEAK SANDWICH</b> (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	
<b>CAESAR SALAD</b> (GFO)	24
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh parmesan & boiled egg, all tossed through a classic Caesar dressing	
	<b>add Chicken</b> 28
	<b>add Smoked Salmon</b> 30



## DESSERTS \$16

“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 BRULEE

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 20

Double shot of espresso coffee, poured over ice-cream, accompanied by a shot of traditional Frangelico or another liqueur of your choice