

# Milano

## breakfast

AVAILABLE FROM 7AM - 11AM

### Milano Breakfast

eggs, bacon, chipolata, mushroom, tomato, potato rosti, ciabatta toast, tomato relish \$26

### Eggs Benedetto

poached eggs, spinach, hollandaise, ciabatta  
*ham \$20 | smoked salmon \$23  
bacon \$21*

### Avocado Bruschetta (v)

haloumi, poached eggs, ciabatta toast \$20

### Zucchini & Sweet Corn Fritters (v)

poached eggs, tomato relish, jalapeno & avocado salsa \$21

### Bacon & Eggs

bacon, fried eggs, rocket, ciabatta, Grana Padano, extra virgin olive oil \$19

### Three Egg Omelette

prawns, Parma ham, Grana Padano, chives, tomato \$23

### Granola & Yoghurt (v)

Sunshine Coast honey, oats, seeds, nuts, fresh fruits, natural organic yoghurt \$15

### Panettone French Toast (v)

sweetened ricotta, flaked almonds, amaretto, blackberries \$19

### Ham, Cheese & Tomato Croissant \$12

### Fruit & Nut Toast (v)

thick cut chunky fruit toast, Pepe Saya butter \$9

### Ciabatta Toast (v)

conserve, marmalade, honey or Vegemite \$8

## extra for lunch

AVAILABLE FROM 11AM - 4PM

### Rump

220g, chips, Sicilian salad, mushroom or pepper sauce \$28

### Chicken & Avocado Ciabatta Sandwich

rosemary chicken, parmesan, lettuce, chips, aioli \$22

### Angus Beef Burger

lettuce, tomato, cheese, pickle, caramelised onion, bbq sauce, chips \$23

### Crispy Haloumi Sandwich (v)

marinated vegetables, haloumi, pesto, lettuce, tomato, chips \$23

## starters

### Cheesy Garlic Bread \$9

### Ciabatta & Dips (v)

selection of house made dips \$14

### Calamari Fritti (df)

flash-fried calamari, aioli, lemon \$18

### Picante Chicken Wings (gf)

spicy wings, organic yoghurt \$18

### Bruschetta Caprese (v)

tomato, fior di latte, garlic, ciabatta, fresh basil & olive oil \$16

### Salmon Bruschetta

smoked salmon, fior di latte, rocket pesto, capers \$19

### Mushroom & Truffle Arancini Balls (v)

parmesan, Napoli sauce, basil pesto, aioli \$18

### Chicken Polpette (meatballs)

garlic butter, Napoli sauce, Grana Padano \$16

### Antipasto

dips, marinated vegetables, cured meats, arancini, olives, grissini, ciabatta \$32

## salad

### Sicilian Salad (gf)

prosciutto, rocket, onion, radicchio, sun-dried tomato, olive oil, balsamic \$21

*calamari (df) \$5 | haloumi \$5 | chicken \$5*

## pasta

### Gnocchi Napolitana (v)

traditional tomato, basil, parmesan \$27

### Gnocchi Gorgonzola (v)

gorgonzola dolce, parsley, parmesan, nutmeg \$28

### Lasagne Al Forno

wagyu beef & tomato ragu, cheese béchamel, Sicilian salad, pesto \$28

### Ravioli (v)

pumpkin, spinach & ricotta ravioli, spinach, Grana Padano, pinenuts \$27

## spaghetti

### Bolognese

beef & tomato ragu, parsley, parmesan \$28

### Carbonara

pancetta, wild mushrooms, parsley, cream, egg yolk, parmesan \$28

### Marinara

market fish, prawns, calamari, mussels, tomato, chilli, garlic \$34

*GF spaghetti available additional \$3*

## mains

**300g Riverine Rump Steak** Sicilian salad, chips, mushroom or pepper sauce \$36

**300g Grasslands Sirloin** mashed potato, seasonal vegetable, garlic butter \$41

**Tuscan Lamb Shank (gf)** slow cooked in red wine, tomato, root vegetables, mash \$36

**Fish & Chips (df)** cod fish, Peroni beer batter, Sicilian salad, chips, tartare, lemon \$29

**Grilled Chicken Marsala** mushrooms, porcini, grilled vegetable, marsala jus \$29

**Pan Fried Barramundi (gf)** tomato, potato, capers, olives, chilli, basil, verjuice \$34

**Crispy Skin Pork Belly (df, gf)** herbed potatoes, seasonal vegetables, almond, apple wine jus \$33

## risotto

### Asparagi e Pollo (gf)

asparagus, chicken, spinach, tomato, mushroom \$29

### Fungi (gf, v)

porcini, wild mushroom, truffle, parmesan \$29

## pizza

### Margherita (v)

mozzarella, basil, tomato, olive oil \$24

### Gamberoni

prawns, garlic, mozzarella, tomato, basil, olive oil \$26

### Siciliana

hot salami, mushroom, roasted capsicum, onions, olives, basil, mozzarella, chilli oil \$25

### San Daniella

prosciutto, mozzarella, basil, tomato, olive oil, parmesan, rocket \$25

*GF pizza base \$3*

*Vegan cheese \$3*

## sides

**Chips (df, v)** aioli \$10

**Side Green Salad (df, gf, v)** \$9

**Seasonal Vegetables (gf, v)** \$9

**Mashed Potato (gf, v)** \$7

## kids

12 YEARS & UNDER

**Spaghetti Bolognese** \$13

**Chicken Nuggets & Chips (df)** \$13

**Baby Margarita Pizza** \$13

## cakes & slices

AVAILABLE ALL DAY

*All of our cakes & slices are served with locally made strawberry compote & Melany Dairy double cream*

*add ice cream \$3*

**Daily Muffin** \$6

**Chocolate Brownie (gf)** \$7

**Orange & Almond Slice** \$7

**New York Cheesecake** \$11

**Red Velvet** \$11

**Triple Chocolate Mousse** \$11

**Lemon Meringue Tart** \$11

**Belgian Chocolate Cake** \$11

## desserts

**Passionfruit Meringue Roll**

fresh fruit, ice cream \$15

**Tiramisu**

strawberry compote, ice cream \$15

**Molten chocolate pudding**

chocolate soil, ice cream, berries \$15

**Affogato**

Mantle & moon coffee, vanilla bean ice cream \$15

*with Tia Maria, Frangelico, Amaretto or Galliano*

*\*Available from 10am*

- Gram weights are approximate.
- One bill per table.
- All of our food may contain nuts, gluten and shellfish.
- Cakeage fees apply to all cakes brought into the venue.
- Surcharges apply to all Visa & Mastercard transactions (0.58%), American Express (1.60%)