

SALADS

GARDEN SALAD Tomato, cucumber, mixed lettuce, onion, olives, balsamic dressing. V GF	\$12
GREEK SALAD Tomato, cucumber, onion, olives, fetta cheese, homemade greek dressing. V	\$15
CAESAR SALAD Cos lettuce, boiled egg, anchovies, croutons, cherry tomatoes, crispy bacon, shaved parmesan cheese.	\$21
SMOKED SALMON SALAD Avocado, cherry tomatoes, roasted pumpkin, persian fetta, fresh spinach, pine nuts.	\$26
CHICKEN CAESAR SALAD Chicken breast, cos lettuce, boiled egg, anchovies, croutons, cherry tomatoes, avocado, crispy bacon, shaved parmesan cheese.	\$28
TOMATO BOCCONCINI AND PROSCIUTTO SALAD Fresh basil, olive oil, balsamic.	\$19
ROCKET SALAD Fresh rocket, blue cheese, cherry tomatoes, balsamic pears, roasted walnuts, olive oil, balsamic glaze.	\$18

SANDWICHES Available between 11am - 4pm

STEAK SANDWICH Steak, caramelised onion, egg, cheese, lettuce with BBQ sauce, served with chips.	\$21.50
CHICKEN SANDWICH Chicken breast, spinach, cheese, onion, avocado, garlic aioli, served with chips.	\$21.50
VEGETABLE Roasted vegetables, tomato relish, served with chips.	\$23.00
BACON & EGG Fried eggs, bacon, tomato relish, served with chips.	\$20.00

KIDS MENU For children 12 years and under.

HAM AND PINEAPPLE PIZZA	\$12
CHICKEN AND CHEESE PIZZA	\$12
SPAGHETTI BOLOGNESE	\$12
SPAGHETTI BUTTER AND CHEESE	\$12
CHICKEN FETTUCCINE	\$12
CRUMBED CHICKEN AND CHIPS	\$12
CALAMARI 'OR' FISH, WITH CHIPS	\$12
MARGHERITA PIZZA (NO BASIL)	\$12

EXTRAS

CHIPS	\$8.50	ROASTED VEGETABLES	\$12
WEDGES with sour cream and sweet chilli	\$9.50	CREAMY MASH POTATO	\$6
STEAMED JASMINE RICE BOWL	\$5	BOWL OF OLIVES AND FETTA	\$14
		EXTRA SAUCE	\$1

15% Surcharge on Public Holidays
FUNCTIONS AND CATERING AVAILABLE



milano's
RESTAURANT . PIZZERIA

MENU

STARTERS

GARLIC BREAD V	\$9.50
FRESH BREAD served with olive oil and balsamic vinegar. V	\$8
PIZZA BIANCA Olive oil, thyme and sea salt. V	\$12
BRUSCHETTA Tomatoes, basil pesto, onion, fetta on toasted garlic bread, drizzled with olive oil and balsamic glaze.	\$18
ANTIPASTO Please see our specials menu.	\$30
CHILLI PRAWNS Sauteed with fresh tomatoes, chilli, lemon, thyme, served with toasted garlic bread. <i>(1/2 a dozen)</i>	\$24
GARLIC PRAWNS Pan fried with garlic, white wine, cream, served with steamed wild and jasmine rice. GF	\$24
CHILLI MUSSELS Local mussels tossed in rich tomato sauce, chilli, garlic and basil. Served with fresh bread. <i>1/2 kg.</i>	\$26
ARANCINI Mini rice balls, lightly crumbed, served with tomato sauce, fresh rocket and shaved parmesan cheese. V	\$18
DIPS Please see our specials menu.	\$22
OYSTERS NATURAL Fresh oysters served over ice with mignonette sauce. <i>(1/2 Dozen)</i> GF	\$25
OYSTERS KILPATRICK Grilled oysters topped with bacon, kilpatrick sauce, served over a bed of rock salt. <i>(1/2 Dozen)</i>	\$26
DUSTED CALAMARI Lightly paprika crumbed calamari served with garden salad.	\$20

PIZZA

1. MARGHERITA Tomato sauce, bocconcini cheese, fresh basil. V	\$20
2. HAM AND PINEAPPLE Tomato sauce, cheese, ham, pineapple.	\$20
3. PROSCIUTTO Tomato sauce, cheese, bocconcini, tomatoes, prosciutto.	\$25
4. CHICKEN Tomato sauce, cheese, chicken breast, red onion, capsicum, semi-dried tomatoes, basil pesto.	\$26
5. LAMB Eggplant kasundi, tomato sauce, cheese, red onion, mint yoghurt, chilli.	\$26
6. BACON Mushrooms, bacon, olives, tomatoes, cheese.	\$25
7. PRAWN Tomato sauce, cheese, marinated prawns, fresh chilli, garlic, rocket pesto.	\$29
8. SEAFOOD Tomato sauce, cheese, prawns, calamari, fish, mussels.	\$29
9. MEATLOVERS Tomato sauce, cheese, ham, salami, bacon, italian sausage.	\$27
10. PEPPERONI Tomato sauce, olives, capsicum, cheese.	\$25
11. PUMPKIN Tomato sauce, cheese, goats cheese, roasted pumpkin, basil pesto, cherry tomatoes, fresh rocket, roasted pine nuts. V	\$25
12. TANDOORI CHICKEN Tomato sauce, cheese, Tandoori chicken, onion, jalapeno with mint yoghurt.	\$27
13. VEGETARIAN Tomato sauce, cheese, capsicum, onion, tomatoes, olives, mushroom. V	\$25
14. CALZONE Tomato sauce, cheese, italian sausage, capsicum, mushrooms, ricotta cheese.	\$25

V = VEGETARIAN | GF = GLUTEN FREE

Special dietary requirements and allergies: Please advise your waiter / waitress of your special dietary requirements.

MEAT | SEAFOOD

MANGO CHICKEN Pan fried chicken breast, mango, cherry tomatoes, white wine, cream, served with creamy mash potato, topped with roasted macadamia nuts.	\$32
OYSTERS NATURAL Fresh oysters served over ice with mignonette sauce. <i>(Dozen)</i> GF	\$40
OYSTERS KILPATRICK Grilled oysters topped with bacon, kilpatrick sauce served over a bed of rock salt. <i>(Dozen)</i>	\$40
CALAMARI Lightly fried, served with chips, fresh garden salad and lemon aioli.	\$26
FISH AND CHIPS Lightly fried in beer batter, served with chips and greek salad.	\$28
CHILLI MUSSELS Mussels tossed in rich tomato sauce, chilli, garlic and basil. Served with fresh bread. <i>1 kg.</i>	\$33
BBQ SEAFOOD Prawn skewers, mussels, cockles, squid, Tasmanian salmon, garden salad, chips with aioli. GF	\$39
GARLIC PRAWNS Pan fried with garlic, white wine, cream, served with steamed wild and jasmine rice. GF	\$36
TRIO OF SURF Grilled salmon, half shell scallops, grilled prawns served with mashed potato and wilted spinach.	\$39
PARMIGIANA Crumbed veal or chicken topped with tomato sauce, mozzarella cheese served with chips and	\$28
DUCK Oven roasted duck breast served over porcini mushroom risotto, drizzled with blood orange glaze. garden salad.	\$38
CHICKEN BREAST Marinated in garlic, grilled, drizzled with balsamic glaze. Served with balsamic pears, cherry tomatoes, bocconcini and rocket salad. GF	\$28
LAMB CUTLETS Oven roasted and served with creamy mash potato, honey glazed carrots and rosemary jus.	\$42
SCOTCH FILLET Black angus, oven roasted the way you like it, served with oven roasted garlic potato and red wine jus.	\$42
CHILLI PRAWNS Sauteed with fresh tomatoes, chilli, lemon, thyme, served with toasted garlic bread. <i>(1 dozen)</i>	\$36

PASTA | RISOTTO

SPAGHETTI AGLIO E OLIO Chilli, garlic, onion, fresh tomatoes, parsley, basil and olive oil topped with shaved parmesan cheese. V	\$22
SPAGHETTI BOLOGNESE Spaghetti pasta, cooked in beef bolognese served with shaved parmesan cheese.	\$28
RAGU Hand cut pasta tossed with chunky beef and tomato sauce, finished with shaved parmesan cheese.	\$30
GAMBERI Garlic prawns, fettuccine pasta, garlic, semi-dried tomato pesto, white wine, cream and basil.	\$30
PRAWN AND SCALLOP RAVIOLI Handmade pasta pillows, filled with prawn and scallop mousse, cream, saffron, semi-dried tomatoes, finished with shaved parmesan cheese.	\$32
CARBONARA Fettuccine pasta, bacon, spring onion, garlic, cream, black pepper, mushrooms, shaved parmesan.	\$28
BEEF CHEEK RAVIOLI Home-made pasta with succulent braised beef, chilli and basil.	\$30
VEGETABLE RAVIOLI Pasta filled with roasted pumpkin, ricotta cheese, walnuts, tossed with tomatoes, basil and chilli. V	\$29
GNOCCHI Handmade potato gnocchi, spinach, fresh tomatoes, chilli, olive oil, basil, shaved parmesan. V	\$27
MARINARA Spaghetti tossed with prawns, fish, mussels, squid, onion, garlic, in rich tomato sauce and fresh basil.	\$30
MUSHROOM RISOTTO Mixed mushrooms, onion, garlic, cream, with shaved parmesan cheese and crispy sweet potato. V GF	\$29
PENNE CHICKEN Marinated chicken breast, onion, garlic, spinach, semi-dried tomatoes, mushrooms in white wine cream.	\$27
SEAFOOD PAELLA Mixed seafood, arborio rice, chorizo, peas, capsicum, tomatoes, oven baked with saffron fish stock.	\$32
CRAB LINGUINE Shark bay crab, tossed with chilli, onion, garlic, fresh tomatoes, basil, saffron with butter.	\$33