

MILANO



Two Course Set Menu

Your choice of *either* Entrée and Main
Or Main and dessert
\$45

Three Course Set Menu

Your choice of Entrée, Main and Dessert
\$65

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To Start

Bruschetta

Entrée

(Choose any two to be served alternate drop)

1/2 dozen Sydney Rock Oysters Natural with dipping sauces

Homemade potato with cherry tomato & parmesan shaved

Salt and pepper calamari with freshly house made tartare, rocket and fresh lemon

Salt and pepper king prawns with freshly house made tartare, rocket and fresh lemon

Salt and pepper chicken with mixed cress and aioli

Crab salad a tower of blue swimmer crab meat, smoked salmon, avocado and mango salsa

Garlic King Prawns lightly roasted with cherry tomato and garlic confit

Traditional Canelloni stewed pork, veal filling slow cooked in bechamelle sauce

Milano Risotto with bacon, saffron and parmesan cheese

Traditional Lasagna with pork, veal bolognaise and bechamelle gratin

Prawn & Avocado Salad a fan of avocado with poached praw

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Main

(Choose any two to be served alternate drop)

Salmon fillet pan fried roasted salmon fillet, accompanied with potatoes and zucchini finished with a light pesto olive oil

Grilled Barramundi fillet with sautéed baby spinach battered king prawns and home made aioli

Organic chicken supreme oven grilled served with polenta, tomato sauce, oregano, capers and olives

Grilled Lamb Rump with pinenut, eggplant caponata finished with rosemary

Oven roasted lamb rack served with potato and red wine jus

Sicilian Style Suckling pig – filled with pistachio nuts, rosemary and garlic light paste with roasted potatoes and bacon

Ocean beef tenderloin served with potato puree, king prawns and red wine jus

T-bone steak 450 gm grain fed and dry aged exclusively to Milano's specifications with roasted truss tomato and 25yr balsamic reduction

450gm Ribeye steak char-grilled rib-eye with mash potato and seeded mustard jus

Veal Scaloppine Pizzaiola yearling veal escalopes, braised in a red Mediterranean sauce with olives and capers, topped with parmesan, served in a sizzling casserole

Sides

*Choose any **one side** to be served with main meal*

Garden Salad

Sautéed baby vegetables

Roast Potato

Beer battered fries

Rocket and pear salad with walnuts, shaved reggiano cheese and balsamic dressing

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Dessert

(Choose any two to be served alternate drop)

Zuppa Inglese – Italian Style Trifle with available fruit

Cannoli filled with sweetened mascarpone and amaretto
served with almond ice cream

Dark chocolate tart with double cream and raspberry compote

Vanilla bean panna cotta with sweetened balsamic strawberries

Pistachio semifreddo with caramelised poach pears

Lemon mascarpone cake with raspberry compot