



milan
— ON MAIN —

MENU



Loved your experience?
Scan to leave us a review!

+61 7 5591 6661

info@milanonmain.com

@milan.on.main

www.milanonmain.com

DRINKS MENU

RED WINE

PINOT NOIR

Glass/Bottle

Big Buffalo California USA	\$12/\$48
Bericanto Vicenza IT	\$ 62

SHIRAZ

Glass/Bottle

Haselgrove McLaren Vale SA	\$12/\$48
Mountadam 550 Barossa Valley SA	\$ 52
Smidge Houdini McLaren Vale SA	\$ 65
Yangarra McLaren Vale SA	\$ 70

CABERNET SAUVIGNON / MERLOT

Glass/Bottle

Credaro Five Tales Merlot Margaret River WA	\$12/\$48
Smidge Houdini Cabernet Sauvignon McLaren Vale SA	\$ 55

ITALIAN RED

Bottle

Vigneti Zabu Nero D'avola Sicily IT	\$ 65
Antica Cinta Chianti Riserva 2016 Tuscany IT	\$ 70
Pasqua Familia Amarone Verona IT	\$ 120

*BYO-Wine Only (Glass) \$ 6

WHITE WINE

PINOT GRIGIO / PINOT GRIS

Glass/Bottle

Pasqua "Capitolo" Pinot Grigio Veneto IT	\$12/\$48
Black Cottage Pinot Gris Marlborough NZ	\$ 50

CHARDONNAY

Glass/Bottle

Fantini Abruzzo IT	\$12/\$48
Credaro Five Tales Margaret River WA	\$ 50

SAUVIGNON BLANC

Glass/Bottle

Totara Marlborough NZ	\$12/\$48
Ten Rocks Marlborough NZ	\$ 50

ROSE

Glass/Bottle

Pasqua "11 Minutes" Veneto IT	\$15/\$60
Rameau Amour FR	\$ 60

SPARKLING

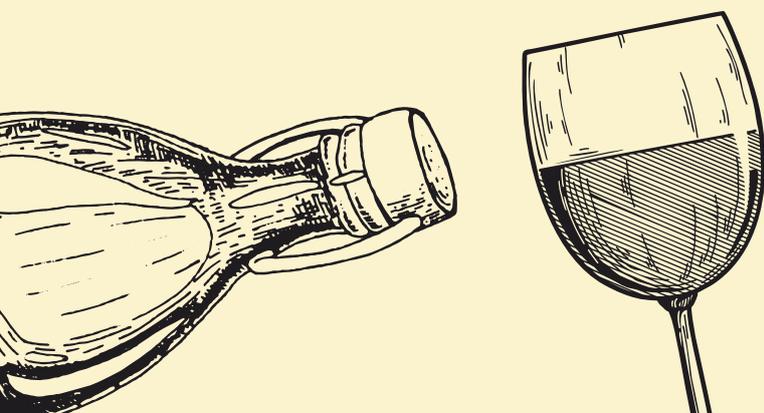
Glass/Bottle

Pierre De Ville Brut Réserve FR	\$12/\$48
Prosecco Romeo & Juliet Veneto IT	\$ 48
Prosecco Piccolo 200ml	\$ 12

DESSERT WINE

Glass/Bottle

H by Haselgrove Moscato Adelaide Hills SA	\$12/\$48
--	-----------



COCKTAILS

Aperol Spritz Aperol, Prosecco, Soda	\$ 16
Limoncello Spritz Limoncello, Prosecco, Soda	\$ 16
Martini Gin or Vodka, Dry vermouth, olive or lemon twist	\$ 18
Mojito White rum, fresh mint, lime, sugar, soda water	\$ 18
Mango Chilli Margarita Spicy Tequila, triple sec, mango puree and chilli	\$ 18
Margarita Tequila, triple sec, lime juice, salt rim	\$ 18
Negroni Gin, Campari, Sweet vermouth	\$ 18
Long Island Iced Tea Vodka, Gin, Rum, Tequila, Triple Sec, Lemon, Sugar, Cola	\$ 20
Cosmopolitan Vodka, Cointreau, cranberry juice, lime juice	\$ 20
Espresso Martini Vodka, Coffee liqueur, Baileys, espresso, sugar syrup	\$ 20
Sex On The Beach Vodka, Peach schnapps, orange juice, cranberry juice	\$ 20
Blue Lagoon Vodka, Blue curaçao, lemon, lemonade or soda	\$ 20

MOCKTAILS

Strawberry Daiquiri Mocktail Stawberry, lemon, sugar	\$ 14
Mocktail Mojito Mint, lemon, sugar	\$ 14
Yugambeh Sunrise Orange, raspberry, lemon	\$ 14
Light And Stormy Ginger ale, lime, mint	\$ 14

VODKA

Absolut	\$ 12
Smirnoff	\$ 12
Grey Goose	\$ 14

RUM

Bundy	\$ 10
Bacardi	\$ 12
Captain Morgan	\$ 13

GIN

Bombay Sapphire	\$ 12
Tanqueray	\$ 13
Hendrick's	\$ 14

TEQUILA

Tequila Sierra	\$ 12
Espolon Blanco	\$ 13

BOURBON

Jim Beam	\$ 12
----------	-------

COGNAC

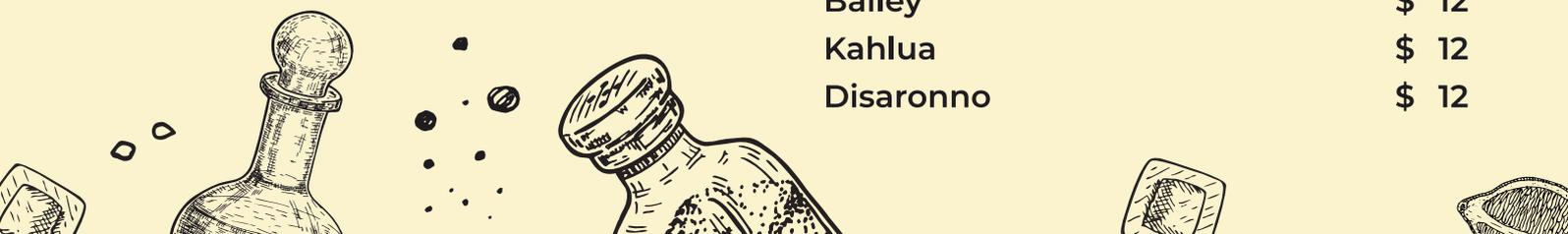
Henessey	\$ 15
Remi Martin Xo	\$ 20

WHISKEY

Canadian Club	\$ 12
Johnnie Walker Red Label	\$ 12
Jack Daniels	\$ 12
Jameson	\$ 12
Chivas Regal	\$ 15
Makers Mark	\$ 15
Gentleman Jack	\$ 15
Johnnie Walker Double Black	\$ 16
Glenfiddich 12	\$ 20

LIQUORS

Aperol	\$ 12
Frangelico	\$ 12
Limoncello	\$ 12
Cointreau	\$ 12
Campari	\$ 12
Bailey	\$ 12
Kahlua	\$ 12
Disaronno	\$ 12



BEER ON TAP

Great Northern Super Crisp	Pot/Sch \$8/\$12
Peroni Nastro 5%	\$10/\$14

BOTTLE BEER

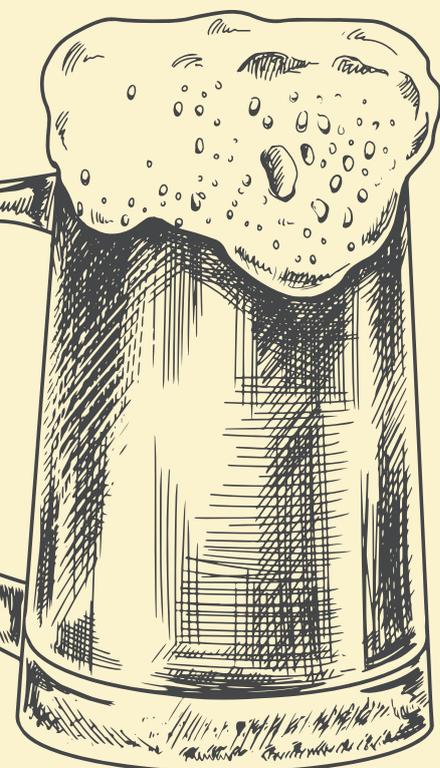
Peroni Nastro 3.5%	\$ 11
Peroni Nastro 5%	\$ 12
Corona	\$ 11
Asahi	\$ 11
Stone And Wood	\$ 11
Xxxx Gold	\$ 11
Great Northern Zero	\$ 10

SOFT DRINKS

San Pellegrino Sparkling Water	\$6/\$9 500ml / 1L
Acqua Panna Natural Mineral Water	\$ 9 1L
Chinotto, Limonata, Ginger Beer, Lemon Lime Bitters, Pink Lemonade	\$ 8
Coca-cola, Coke Zero, Lemonade, Apple, Orange, Cranberry, Pineapple Juice	\$ 6

COFFEE

Short Black	\$ 4
Long Black	\$ 5
Piccolo	\$ 5
Cafe Latte	\$ 6
Flat White	\$ 6
Cappuccino	\$ 6
Hot Chocolate	\$ 6
Lactose Free, Oat, Almond, Soy Milk, Decaf	\$ 1



FOOD MENU

ENTRÉES & ANTIPASTI

Antipasto Assorted cured meats, feta, olives and bread	\$ 28	Garlic Prawns Prawns with white wine, chilli oil, garlic, cherry tomatoes and lemon served with crusty bread	\$ 27
Garlic Bread Add Cheese +\$3	\$ 12	Italian Meatballs Beef mince with parmesan, Napoli sauce and crusty bread	\$ 26
Prosciutto & Burrata Byron Bay Burrata, 24 months aged prosciutto and crusty bread	\$ 34	Popcorn Chicken Crispy fried chicken with smoked mayonnaise	\$ 18
Garlic Pizza	\$ 19	Oysters Nature (Each)	\$ 4
Calamari Fried squid with aioli and lemon	\$ 22	Oysters Tempura with Smoked Mayonnaise (Each)	\$ 6
Arancini Arborio rice & mushroom with Napoli sauce	\$ 16		
Bruschetta Sourdough with tomato, basil, balsamic, feta and EVOO	\$ 18		

SECONDI

Grilled Salmon Served with chorizo, fetta, roasted potatoes, honey mustard sauce	\$ 45	Chicken Parmigiana Crumbed chicken breast topped with rich Napoletana sauce and mozzarella, served with chips and salad	\$ 36
Creamy Garlic Prawns (Gf) Prawns in a creamy garlic and white wine sauce with arborio rice and steamed greens	\$ 39	From The Grill Grilled to your liking, served with creamy mash and broccolini, along with a choice of mushroom, pepper or jus sauce	
Veal Scaloppine Thinly sliced veal in a mushroom marsala sauce with mashed potato and steamed greens	\$ 45	Sirloin 250G	\$ 46
		Rib Fillet 250G	\$ 52
		Eye Fillet 250G	\$ 55
		Toppers: Surf Prawns +\$10	



V - Vegetarian

GF - Gluten Free



PASTA

— GNOCCHI

Sorrentina (V) \$ 32
Served with Napoli Sauce and basil
Add Buffalo Mozzarella +\$6

Bolognese \$ 34
Slow-cooked beef mince sauce
with parmesan

Chicken \$ 34
Chicken, spinach and mushroom
cream sauce

— LINGUINE

Pescatora \$ 42
Prawns, snapper, calamari, mussels with
garlic, chilli oil, tomato and spinach

Gamberi \$ 39
Prawns with garlic, chilli oil, capers,
cherry tomato, anchovy and parsley

— PENNE

Amatriciana \$ 36
Chorizo, bacon, chilli, garlic, black
olives, herbs, sundried tomatoes,
Napoli sauce

— RISOTTO

Mushroom (V/GF) \$ 34
Arborio rice, mushroom, onion, garlic,
herbs, parmesan, walnuts and feta

— FETTUCCINE

Chicken \$ 36
Chicken, mushroom, cherry tomato,
bacon, rosé cream and spinach

Bolognese \$ 32
Slow-cooked beef mince with Napoli
sauce, finished with parmesan and
parsley

Alfredo \$ 34
Chicken pieces in a creamy sauce with
mushrooms and broccolini

— SPAGHETTI

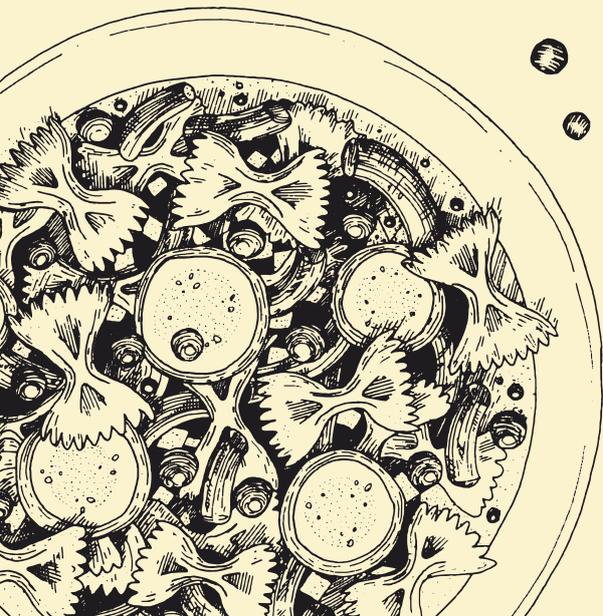
Marinara \$ 42
Prawns, snapper, calamari, mussels,
chilli, garlic in Napoli sauce

Meatballs \$ 36
Nonna's traditional recipe meatballs
with parsley and garlic in Napoli sauce

Carbonara \$ 34
Bacon, egg, parmesan & mushroom
cream sauce

— ITALIAN TRADITIONAL

Lasagna \$ 36
Classic Bolognese with mozzarella,
parmesan & besciamella



V - Vegetarian

GF - Gluten Free

PIZZA

Margherita (V)

Fior di latte, Napoli sauce, fresh basil, parmesan
Add Burrata Cheese +\$6

\$ 27

Pollo

Cajun chicken, fior di latte, basil pesto and cherry tomatoes

\$ 31

Salami E Mushroom

Napoli sauce, fior di latte, parmesan, mild salami and mushroom
Add Olives +\$4 | Anchovies +\$6

\$ 32

Prosciutto E Rucola

Napoli sauce, fior di latte, parmesan, prosciutto and rocket
Add Buffalo Mozzarella +\$6

\$ 32

Vegetariana (V)

Capsicum, mushroom, zucchini, eggplant, onion and olives on Napoli and fior di latte

\$ 32

Diavola

Napoli sauce, fior di latte, parmesan, hot salami and chilli
Add Artichokes +\$3 | Olives +\$4

\$ 32

Hawaiian

Fior di latte, Napoli sauce, ham and pineapple

\$ 31

Meat Lovers

Local ham, smoky bacon, BBQ sauce, salami, Italian sausage, fior di latte
Add On - Jalapeños +\$3

\$ 32

Gamberi

Garlic prawn, fior di latte, Napoli sauce and buffalo mozzarella

\$ 34

Supreme Pizza

Ham, salami, mushroom, capsicum, pineapple, olives, onion, fior di latte

\$ 32

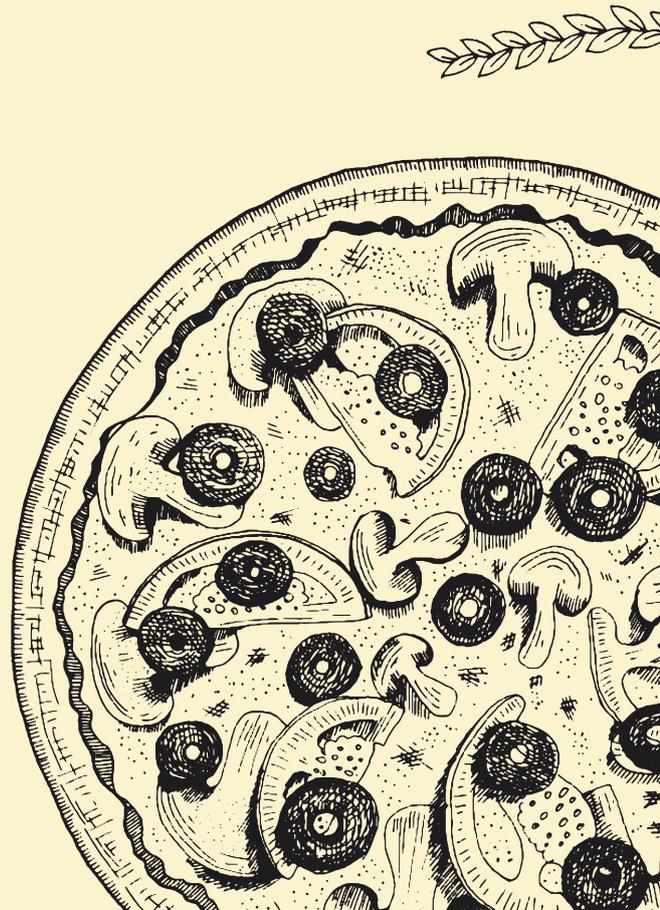
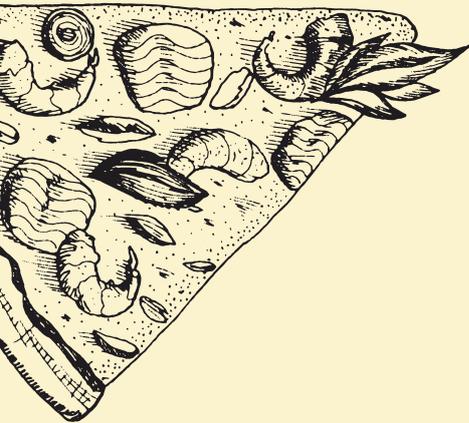
ADD-ONS

Vegetarian

Jalapeños	+\$3	Olives	+\$4
Mushroom	+\$4	GF Pizza Base	+\$5
Pineapple	+\$4	Extra Cheese	+\$4
Vegan Cheese	+\$5	Feta	+\$4

Meat & Seafood

Anchovies	+\$6	Italian Sausage	+\$5
Prawns	+\$10	Mild Salami	+\$5
Bacon	+\$5	Cajun Chicken	+\$6
Hot Salami	+\$5		



V - Vegetarian

GF - Gluten Free

SALADS & SIDES

Greek Salad Cucumbers, cherry tomatoes, red onion, black olives, feta & cos lettuce	\$ 20	Caesar Salad Baby cos lettuce, bacon, eggs, croutons & shaved parmesan	\$ 20
Caprese Salad Buffalo mozzarella, cherry tomatoes, basil pesto, parmesan, rocket, olive oil, pine nut and sweet balsamic	\$ 23	House Salad (V/gf) Rocket, onion, parmesan and balsamic	\$ 20
Add Protein (+\$10 Each) Grilled Cajun Chicken Grilled Eye Fillet Calamari		Straight Cut Chips	\$ 12
		Steamed Greens	\$ 12
		Mashed Potatoes	\$ 12

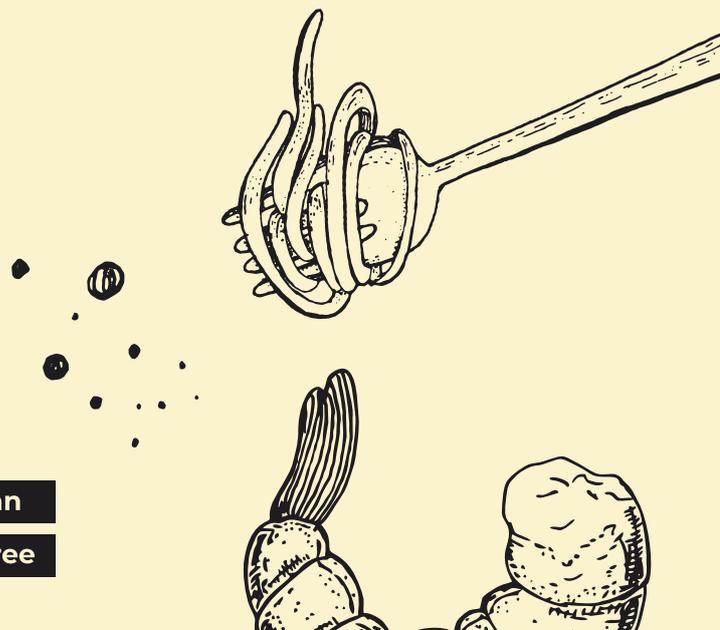
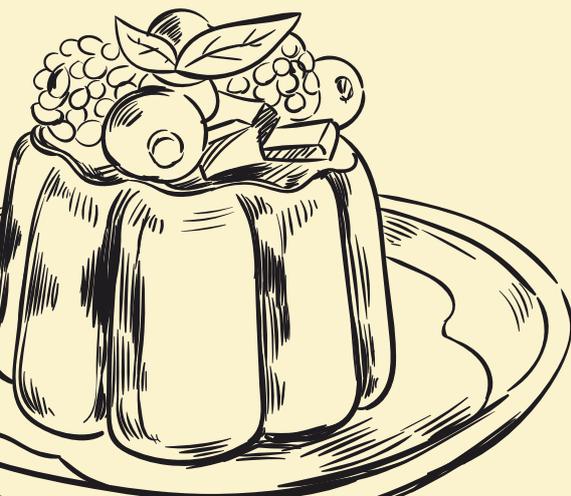
KIDS

For Children Ten Years Or Under

Spaghetti Bolognese	\$ 15	Ham Pizza	\$ 15
Margherita Pizza	\$ 15	Popcorn Chicken & Chips	\$ 15
Creamy Chicken Penne	\$ 15		

DOLCE

Affogato Vanilla ice cream with espresso and Frangelico	\$ 18	Chocolate Lava Warm chocolate lava with ice cream, crumble and strawberry	\$ 18
Rhubarb Apple Crumble Milan's signature macadamia crumble topped with ice cream	\$ 18	Kid's Ice Cream (Vanilla)	\$ 9
Tiramisu Ladyfingers dipped in coffee, layered with mascarpone	\$ 18	Extra Scoop	\$ 3



V - Vegetarian

GF - Gluten Free