

Welcome
to
Milano's on the Lake

We believe our restaurant to be located on a waterway second to none !

With our sensational location, talented chefs, friendly
wait staff & quality local produce we endeavour to provide you with a
unique dining experience

A glossary of terms in this menu is included on the back page
a 10% surcharge applies on Sundays & public holidays

One account per table please

bread

(our sourdough)

plain with butter
\$8

balsamic with olive oil
\$8

garlic and parmesan
\$9-50

Binnorie feta bruschetta with balsamic reduction
\$11

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antipasto

prosciutto with tomato and bread salsa and chiffonade of roast red capsicum
\$19

oysters...sydney rock

4 oysters
\$15

8 oysters
\$23

12 oysters
\$35

- natural (with vietnamese lime and pepper mix)
- hot roast capsicum and sour cream
- bacon and worcestershire

entrees \$23

king prawns, marinated in sake with yellow bean soy and green
chilli dipping sauce

snapper fish cake with asian crab salad and fresh lime

thai spiced squid with salad greens, crisp pork belly, and soy chili &
ginger caramel glaze

roast duck spring rolls with honey plum sauce

seared scallops with deboned chicken wings, peas & albufera sauce

pepper and lime BBQ quail with rosemary butter & simple greens

oven baked pumpkin torteloni with pumpkin cream, toasted pine nuts &
crispy sage

mains

milano's veal and prawn pie in a rich smoked paprika sauce with greens and
pumpkin chips \$32

roasted lamb rump , sliced with piperade sauce and crushed potatoes
\$37-

pan fried king prawns on jasmine tea steamed rice , with a pea green curry
and fried wasabi citrus peel \$33-

whole fresh fish with potato mash, stir fried baby cos, garlic,
capers and fried onion.....(market price)

roasted pork cutlet , caramelized pears and onion, on creamed potato
with chestnut puree \$31-

supreme breast of chicken on a warm mushroom and crispy roast rice salad
\$32

beef fillet BBQ – sliced with parsley potato, beef jus and spicy herb butter
\$43-

feta and plum tomato gateau with tapenade and onion chutney
\$31

milano's seafood barbeque plate for 1.....\$75

½ lobster, oysters natural OR kilpatrick, scallops, squid and prawns with a leaf salad, thai dipping sauce and lime mayonnaise

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**milano's renowned seafood platter
(we need 24 hour notice)**

fresh king prawns, smoked salmon, baked marinated king prawns, prawn & crab toast, 500 gram lobster mornay, a whole silver bream, 1 dozen mixed oysters, seared scallops, squid, pont neufs, garden salad and assorted dipping sauces

\$160 for 2

\$230 for 3

side orders

\$7.5

crispy fries
simple garden salad
tea flavoured steamed rice
wok fried roman lettuce
warm mushroom and crispy roast rice salad
steamed sugar snap peas



glossary

albufera	chicken veloute with roast capsicum sauce
chiffonade	particular cut
piperade	lamb stock with vegetables
prosciutto	double cured ham
sake	rice wine
torteloni	large size stuffed pasta
veloute	chicken stock finished with cream & egg yolk
wasabi	Japanese horseradish

desserts on the lake \$15

apple tart tatin
with vanilla bean ice cream

coconut tart
on white chocolate, malibu & orange sauce

pear & plum amaretti crumble
with sweet plum sauce & double cream

caramelised chocolate pot
with macerated strawberries, ice cream & cream

chestnut filo basket
with banana & candied macadamia nuts on espresso cream

milano's coconut basket of swiss ice creams
on a berry coulis

cheese plate.....\$18-
wattle bay brie with walnut bread, crackers, dried apricots,
nuts & date paste