

MILANO'S

ON THE LAKE

breads

(our sourdough)

plain with butter or
\$8.5

balsamic with olive oil
\$8.5

garlic and parmesan
\$9-50

bruschetta – tomato, basil, onion, balsamic & Binnorie fetta
\$11-50

prawn toast with chilli caramel glaze

oysters...sydney rock

6 oysters
\$25

12 oysters
\$37

lime and pepper
avocado & chilli cream
kilpatrick, Milano version

entrees \$25

parmesan and lemon prawns w' roast garlic and zucchini dipping sauce

squid dumplings in light curry sauce w' thai squid strips

roast duck parcel w' hosin sauce and eggplant pickle

quail marinated in pepper & lime on potato cake w' asian dressing

sautéed scallops w' asparagus, oyster mushrooms and lemon butter sauce

tartin of shredded beef and mushroom w' potato aioli and crispy brik pastry

ravioli of sweet potato and spinach w' fresh herb butter sauce

mains

milano's seafood pie in a rich fish veloute under sour cream flaky
pastry with salad greens and chips

\$34

oven roasted lamb rack and casserole duo w' zucchini, baby carrots
and a tamarind ginger dressing

\$38

seared beef fillet with salt & pepper squid and prawns, sautéed spinach
& onion w' beef jus

\$47

gingerbread crusted pork cutlet on sautéed red cabbage and onions w'
beans, caramelized apple and jus

\$36

oven baked whole snapper served w' rocket sauce and almond crunch
market price

blackened blue eye cod fillet on a mint and pea sauce w' pearl onions,
crisp pancetta and steamed chats....Market price

oven baked chicken supreme filled w' gruyere and pancetta served on
flavoured fresh corn w' parsley coulis

\$35

pan flashed prawns, eastern mushrooms & glass noodles in a sake, soy
& mirin broth

\$36

Leek, mushroom and potato casserole w' steamed vegetables and roast
zucchini dipping sauce

\$35

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

fresh king prawns, smoked salmon, baked king prawns, prawn toast,
500 gram lobster mornay, whole crispy fish, 1 dozen mixed oysters,
seared scallops, squid, pont neufs, garden salad and assorted dipping
sauces

\$165 for 2

\$235 for 3

.....

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

desserts \$15

Poached Pear & Syrup Cake
w' double spiced cream

Chocolate Mousse & Berry Mille Feuille
w' chocolate sauce & chocolate

Martini of Fruit Sorbet
w' biscotti

Cherry & Almond Dome
w' cherry brandy sauce and vanilla bean ice cream

Milano's Coconut Basket of Swiss Ice Creams
on berry coulis

cheese plate \$18

Wattle Bay Brie & Roaring 20'2 blue
w' crackers, dried apricots, nuts & date paste