

Millone's

ENTRÉE

GARLIC BREAD

italian bread, garlic butter 7.
Add cheese 9. Add GF 3

WAGYU BEEF JERKY

house made, spiced GF 12

SQUID

salt & pepper, lemon, garlic aioli sauce GF 20

ARANCINI (3)

chicken, napolitana sauce,
parmigiano reggiano 19

EGGPLANT

charred grilled, tomato, piquillo pepper,
olive oil, lemon dressing GF 12

ROASTED GARLIC CHEESE PIZZA

garlic, cheese, parsley 18. Add GF 4

GRILLED HALOUMI

olive tapanade, fresh cucumbers & pita bread 20.
Add GF 3

CRISPY PORK BELLY

basted in our signature sauce
on a bed of rocket 17

BEEF CARPACCIO

anchovy mayonnaise, puffed black rice,
frisee lettuce, shiso dressing GF 20

SIZZLING HOT POT

Served with fresh italian bread.
Gluten free served with gluten free italian bread.

GARLIC PRAWNS

in a napolitana sauce 29. Add GF 3

CHILLI PRAWNS

garlic, basil, cherry tomato, chilli
in extra virgin olive oil 29. Add GF 3

SALAD

GREEK

cherry tomato, cucumber, capsicum, spanish
onion, fetta, olives, oregano in our homemade
balsamic dressing GF 17. Add grilled chicken 5

CAESAR

chef's signature caesar dressing, baby cos lettuce,
bacon, croutons, egg, shaved parmesan cheese
(anchovies on request) GF 17. Add grilled chicken 5

PRAWN

roasted chilli dressing, mesculin salad, avocado,
coconut, crispy shallot GF 25

BURGERS

all served with chips

WAGYU

smoked bacon, gruyere cheese, tomato, sweet
pickles, onion, spicy tomato sauce 21

CHICKEN

schnitzel, lettuce, tomato, avocado,
garlic aioli 18

MILLONE'S CHICKEN

crumbed, double smoked ham, mozzarella,
choice of creamy mushroom sauce or
napolitana sauce 34

CHICKEN

Served with potatoes & roasted seasonal vegetables.
gluten free available on request.

AVOCADO

& a creamy cheese sauce 32

BOSCAIOLA

bacon, mushrooms, shallots in a creamy
white sauce 32

MUSHROOM & PRAWN

sautéed mushroom in a gravy sauce,
touch of cream & three tiger prawns 34

CACCIATORE

roasted capsicum, olives, fresh chilli, mushroom
in a napolitana sauce 32

SCHNITZEL

lightly fried, chips, coleslaw, traditional gravy 30

FROM THE GRILL

Add 2 king prawns 10. Add 3 tiger prawns 6

LAMB SKEWERS (2)

chips, mediterranean salad, lebanese bread,
toun garlic sauce 35. Add GF 3

HALF BABY PORK RIBS

basted in our signature sauce,
served with chips GF 35

EYE FILLET

grass fed angus 250g,
served with mash & vegetables GF 39

SCOTCH

grass fed angus MBS3+ 300g,
served with mash & vegetables GF 39

RIBEYE

170-day grain fed angus 400g,
served with mash & vegetables GF 48

Gluten Free Sauces:

Pepper / Diane / Traditional Gravy /
Gravy Mushroom / Red Wine Jus /
Béarnaise (not available in gluten free)

SEAFOOD

GRILLED BARRAMUNDI

fillet, creamy garlic sauce, potatoes,
roasted seasonal vegetables
(alternate sauce: olive oil, roasted garlic,
fresh lemon & parsley on request) GF 32

GRILLED ATLANTIC SALMON

fillet, fresh tomato, creamy lemon dill sauce,
served with rice & broccolini GF 36

CHAR-GRILLED GIANT KING PRAWNS

butterflied giant king prawns,
creamy garlic sauce, served on chips
& garden salad GF 37

PIZZA

Served on a fresh napoletana base. All ingredients are
prepared fresh daily. 8 slices per serve. Large size only.
No half & half pizzas. Add GF 4

PROSCIUTTO DI PARMA

bocconcini, cherry tomatoes, rocket,
aged balsamic dressing 22

MARGHERITA

mozzarella, fresh basil, bocconcini, olive oil 19

PRAWN

chilli, mozzarella, cherry tomato, garlic,
avocado, lemon 26

PIZZA MILLONE'S

pepperoni, mozzarella, garlic, chilli,
cherry tomato & basil 25

MEAT DELUXE

ham, pepperoni, cabanossi, italian sausage
& mozzarella 24

SUPREME

ham, pepperoni, cabanossi, spanish onion,
mozzarella, roasted capsicum, mushroom,
olives, pineapple 24

BBQ CHICKEN

our chef's signature bbq sauce, char-grilled chicken,
mozzarella cheese, roasted capsicum,
spanish onion & mushroom 24

VEGETARIAN

eggplant, sundried tomato, roasted capsicum,
spanish onions, mozzarella, mushroom, olives 24

PEPPERONI

& mozzarella cheese 21

BBQ CHICKEN & BACON

our chefs signature bbq sauce, bacon, char-grilled
chicken, pineapple & mozzarella cheese 24

PASTA & RISOTTO

All topped with parmesan.
Add GF penne or spaghetti 4

RAVIOLI NAPOLITANA

spinach, ricotta, basil, napolitana sauce 24

GNOCCHI AURORA

napolitana sauce, buffalo mozzarella, cream 23

SPAGHETTI MARINARA

black mussels, calamari & prawns,
napolitana sauce 26

FETTUCCINE BOSCAIOLA

bacon, shallots, mushrooms, creamy sauce 22

PENNE PESTO CHICKEN

mushroom, sundried tomato &
a touch of cream 23

SPAGHETTI PRAWN

sautéed in fresh garlic, basil & extra virgin olive oil
tossed with cherry tomato 26

FETTUCCINE MEDITERRANEAN

chicken, sundried tomato, fresh bocconcini,
olives & rocket in a creamy white sauce
(napoletana sauce on request) 23

CHILLI PRAWN RISOTTO

garlic, chilli, napolitana sauce
(cream sauce on request) 28

CHICKEN RISOTTO

mushrooms, avocado, shallots & creamy sauce 23

VEGETARIAN RISOTTO

mushroom, olives, roasted capsicum &
eggplant in a rosé sauce 22

SIDES

POTATO buttered désirée purée GF 8

CHIPS garlic rosemary salt GF 8

BROCCOLINI brown butter dressing, toasted almonds GF 8

MESCULIN SALAD cucumber, tomato, sesame, chilli dressing GF 8

COLD BEVERAGES

SOFT DRINK pepsi, diet pepsi, lemon squash, lemonade, pink lemonade, sunkist, soda water, tonic water, dry ginger ale 5 / 12

JUICE orange, pineapple, apple, lemon, cranberry, coconut water 5 / 15

LEMON LIME BITTERS 5 / 15

SAN PELLEGRINO natural sparkling mineral water 5 / 10

ACQUA PANNA natural still mineral water 5 / 10

ICE TEA lemon, peach, mango 5

MILKSHAKE chocolate GF, strawberry, vanilla, banana, caramel 5

ICED coffee, chocolate, mocha 5

WHITE WINE

HOUSE WHITE millone's semillon sauvignon blanc hunter valley, nsw 6 / 30

SAUVIGNON BLANC skip jack marlborough, nz 7 / 32
babydoll marlborough, nz 8 / 33

CHARDONNAY the source yarra valley, vic 7 / 32

RIESLING la boheme yarra valley, vic 7 / 32

PINOT GRIGIO la bossa riverina, nsw 8 / 33

MOSCATO willowglen riverina, nsw 7 / 32
passionfruit moscato sparkling main ridge, vic 8 / 33

RED WINE

HOUSE WINE millone's cabernet merlot various regions, sa 6 / 30

CABERNET SAUVIGNON the source coonawarra, sa 7 / 32

SHIRAZ de bortoli regional classic mclaren vale, sa 6 / 30
the source barossa valley, sa 8 / 33

PINOT NOIR the source adelaide hills, sa 8 / 33

MERLOT round two barossa valley, sa 8 / 33

ROSÉ excuse my french france 8 / 33

SPARKLING WINE

moet & chandon vintage, france 140

jean pierre cuvée (de bortoli), multiple regions, australia 7 / 26

SPIRITS WITH MIXER

johnny walker red 7

johnny walker black 8

johnny walker blue 25

chivas regal 8

canadian club 7

jameson irish whiskey 7

jim beam 7

southern comfort 8

wild turkey 8

wild turkey honey bourbon 8

jack daniels 8

gordons gin 7

bombay sapphire 8

hendricks gin 10

absinthe 8

smirnoff vodka 7

greygoose vodka 10

belvedere vodka 10

crystal head vodka 10

heavens hell vodka 11

hennessy v.s.o.p 10

bundaberg rum 7

sailor jerry spiced rum 8

bacardi rum 7

midori 7

chambord 8

campari 7

kahlua 7

cointreau 8

baileys 7

malibu 7

tia maria 7

cinzano extra dry 6

butterscotch schnapps 7

peach schnapps 7

ouzo 7

COCKTAILS

TROPICAL TEQUILA SUNRISE tequila, orange, pineapple & apple juice, raspberry with strawberries 15

COSMOPOLITAN vodka, cointreau & cranberry juice with a squeeze of lime 15

ESPRESSO MARTINI kahlua, grey goose, chocolate liqueur & espresso coffee 18

MOJITO rum, fresh lime wedges, fresh mint & sugar syrup 15

PASSIONFRUIT MOJITO rum, fresh passionfruit fresh lime wedges, fresh mint & sugar syrup 15

CALLIPO chilled limoncello liqueur, vodka blended with lemon sorbet & a dash of lemonade 15

SEXY LEGS vodka, chambord & pomegranate liqueur shaken with muddled strawberries & crushed ice 15

NEGRONI orange wedge, gin, campari & sweet vermouth 15

MOCKTAILS

STRAWBERRY DELIGHT fresh strawberries, raspberry & lemonade blended with strawberry gelato 12

LEMON PUNCH fresh mint, lime & homemade lemon juice 9

COCONUT CRUSH coconut water, sliced strawberries & fresh lime 10

PASSIONFRUIT MOJITO fresh passionfruit fresh lime wedges, fresh mint & sugar syrup 12

CIDER

REKORDELIG strawberry lime, apple, wild berry 12

BULMERS 10

BEER

LOCAL BEER crown lager, james boags premium, carlton draught, carlton dry, victoria bitter, tooheys extra dry, tooheys new, cooper's pale ale 7

LIGHT BEER hahn light, cascade light 7

IMPORTED BEER peroni, stella artois, corona, heineken, asahi 9

LOW CARB hahn super dry, peroni leggera (italy) 7

AFTER DINNER

galliano sambuca vanilla / clear / black 8

frangelico 7

father grand penfolds tawny port 7

limoncello (italy) 9

hennessy v.s.o.p 10

amaretto 7

strega 7

grappa 7

amaro averna 8

wild turkey honey bourbon 8

HOT BEVERAGES

COFFEE (large add 1)

flat white, latte, piccolo, macchiato, chai latte, mocha, cappuccino, dirty chai, long black 5
short black 4

HOT CHOCOLATE GF 5

ADDITIONAL CHARGE:

lactose free milk, soy milk 1

gourmet flavoured coffee: hazelnut, caramel, vanilla 1

TEA english breakfast, earl grey, peppermint, camomile, green 4

DESSERTS

All desserts are made in house.



GELATO

vanilla bean, chocolate, salted caramel, mango, lemon, strawberry, bubblegum GF 4



AFFOGATO

vanilla gelato, espresso coffee, frangelico GF 15



CRÈME BRÛLÉE

strawberry sorbet GF 13



NUTELLA PIZZA

strawberries, ricotta, mint (optional GF) 18



DOUBLE BELGIAN CHOC MOUSSE

white & milk chocolate GF 12



TIRAMISU

biscuits, mascarpone cheese, cocoa, coffee 12



CRÊPE

gelato, strawberries, belgium chocolate 15



BANANA SPLIT

caramelised banana, vanilla bean gelato, almond flakes, chocolate GF 15



SALTED CARAMEL CRÊPE

gelato, topped with belgium chocolate & crushed peanuts 15



CALZONE

filled with nutella, banana, topped with almond flakes & strawberries 18



KIDS M&M'S PIZZA

topped with nutella & m&ms 11



STICKY DATE PUDDING

butterscotch sauce, vanilla gelato, cream & fresh strawberry GF 15