

Seniors Home Style Classics

Soup of the Day	add
please ask our friendly staff for today's speciality	2.5
Grilled or Battered Fish	14.0
served with chips & salad or seasonal vegetables	
Roast of the Day	16.0
cooked daily & sliced to order, with seasonal roasted vegetables & gravy.	
please see our chef's specials board for today's roast	
Chicken Schnitzel	14.0
served with chips & salad or seasonal vegetables	
Chicken Parmigiana	16.0
served with chips & salad or seasonal vegetables	
Crumbed Calamari	14.0
served with chips, salad, tartare sauce & lemon	
200g Graziers Porterhouse	19.0
served with chips & salad or seasonal vegetables	
Traditional Corned Beef	14.0
slow cooked with mashed potato, peas & white sauce	
Chicken & Pumpkin Salad	12.0
grilled chicken & roasted pumpkin served with mixed lettuce salad, balsamic dressing & feta cheese	
Dessert Selection	2.5
please ask our friendly staff for today's speciality	

2 Course Seniors Super Saver	15.5
select either soup & main or main & dessert (excludes 200g porterhouse) Not valid with any other special, promotion or entertainment voucher	

Childrens Menu

Chicken Nuggets	9.0
chicken breast, crumbed & served with chips	
Hawaiian Pizza	9.0
ham & pineapple pizza with mozzarella cheese & napoli sauce	
Fish & Chips	9.0
battered or grilled with chips & salad	
Chicken Schnitzel	9.0
crumbed chicken breast with chips	
Chicken Parmigiana	9.0
crumbed chicken schnitzel topped with napoli sauce, ham & mozzarella cheese	

Food Allergies

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Desserts

Coconut Panna Cotta	9.5
served with passionfruit coulis & toasted coconut	
Tiramisu	9.5
sponge finger biscuits soaked in coffee & layered with sweetened mascarpone cream & finished with shaved chocolate	
Orange & Almond Flourless Cake	11.0
gluten free orange & almond cake served with vanilla & orange syrup	
Ricketts Point Bombe Alaska	11.0
delicious french vanilla ice cream served inside a lightly burnt meringue, garnished with strawberry & cream	
Coffee & Dessert Special	12.5
your choice of dessert and coffee or tea	

for more selections, please view our cake display cabinet situated at the bar, near the lounge area.

Breakfast

Breakfast is served from 9.00 am - 11.30am Saturday & Sunday

Sourdough Toast	7.0
Fruit Toast	7.5
Bircher Muesli	12.0
rolled oats soaked in orange juice, served with berry compote, yoghurt, honey & chia seeds	
Eggs & Bacon on Sourdough Toast	12.0
eggs any way with bacon, served on thick cut sourdough toast	
Zucchini & Ricotta Fritters	15.0
poached eggs, zucchini & ricotta fritters, tomato kasundi, tahini yoghurt & sumac	
Mushroom & Goats Cheese	15.0
poached eggs, thyme infused mushrooms, whipped goats cheese, rocket, flaked almonds & truffle oil	
Milanos Big Breakfast	19.0
fried eggs, pork sausage, bacon, mushrooms, grilled tomato, hash brown served on thick cut sourdough toast	
Extras	3.0
eggs, poached or fried	
pork sausage	
mushrooms	
bacon	
hash brown	
grilled tomato	
avocado	

Public Holiday Surcharge

10% Surcharge applies on Public Holidays

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2/17



a cut above the rest

Melbourne's Premier wedding & function venue

Light Starters

Soup of the Day	9.0
served with warm herb bread	
Garlic Focaccia Bread	8.0
topped with shaved parmesan cheese	
Bruschetta	14.0
diced tomato, spanish onion & basil served on toasted turkish bread with shaved parmesan cheese & balsamic glaze	
Warm Turkish Bread	15.0
served with a selection of dips, marinated olives, feta cheese & grissini sticks	
Oysters Natural	1/2 15.0
fresh pacific oysters, served chilled with lemon	
	doz 28.0
Oysters Kilpatrick	1/2 18.0
fresh pacific oysters, grilled with bacon & kilpatrick sauce	
	doz 34.0

Entree / Share Plates

Spicy Chicken Wings	13.0
spiced chicken wings served with sriracha & lime mayonnaise	
Polenta Chips	13.0
golden fried polenta fingers served with rosemary aioli & shaved parmesan cheese	
Chorizo Arancini	14.0
rice balls filled with chorizo, peas & goats cheese, served with saffron aioli	
Salmon Croquettes	15.0
lightly fried and served with dill cream	
Pork Belly	19.0
twice cooked pork belly served with sweet potato puree, chilli, apple & lime slaw, crispy shallots & balsamic glaze	
Pan Seared Scallops	19.0
served on white bean puree, spanish onion, snow pea tendril, finished with a capsicum & tomato dressing with toasted almonds	

Salad Selection

Calamari Salad	25.0
lightly fried calamari with shaved fennel, peas, rocket, cherry tomato, spanish onion, aioli & fried capers	
Lamb & Chickpea Salad	26.0
grilled lamb tenderloins served on a bed of mixed lettuce, chickpeas, beetroot, pickled red onion, crumbled feta & mint yoghurt dressing	
Roasted Pumpkin & Goats Cheese Salad	19.0
roasted butternut pumpkin, mixed lettuce, cherry tomato, cucumber, spanish onion & goats cheese finished with roasted walnuts, citrus dressing & balsamic glaze	
Classic Caesar Salad	19.0
cos lettuce, crispy bacon, poached egg, herb croutons, parmesan cheese, anchovies & caesar dressing	
add chicken - 4.0 add prawns - 9.0	

Graziers STEAK SELECTION

a cut above the rest



Graziers Story

Milanos' serves only high quality Australian Beef, selected from the best farming regions throughout our country. Graziers Beef is mostly grain fed, ensuring a more consistent, tender cut of meat, then aged to produce juicy, flavoursome steaks every time.

Graziers Eye Fillet 200gr	34.0
this delightful cut of grass fed beef is best described as succulent, lean and tender. "Simply Sensational"	
Graziers Rib Eye On The Bone 350gr	45.0
a specialty primal cut of beef with exceptional flavour and eating quality. "The Grand Champion Of Steaks"	
Graziers Porterhouse 300gr	35.0
aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction, known for its clean fresh flavour with no fatty after taste. "Melt In Your Mouth"	
Graziers Scotch Fillet 300gr	35.0
one of the better eating primal cuts of beef, the scotch fillet will exceed eating expectations. "Simply Superb"	
Graziers Surf & Turf	39.0
graziers 300gr scotch fillet cooked to your liking, topped with creamy garlic prawns	

All steaks are cooked to your liking and served with chips & salad or seasonal vegetables and your choice of sauce or mustard

Sauces

amatriciana | green peppercorn | mushroom | pan gravy (gf) | garlic butter (gf) | hollandaise (gf)

Mustards

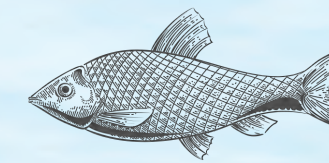
hot english | dijon | seeded

Steak Toppers

lemon pepper calamari	6.0
creamy garlic prawns (4)	8.0
beer battered onion rings	4.0
spicy chicken wings	5.0

Side Dishes

thick cut chips with aioli	8.0
seasonal vegetables	7.0
garden salad	6.0
potato mash	6.0



Fresh From The Sea

Our fish monger sources supply predominantly from port phillip bay & western port bay. All fish fillets are available grilled or beer battered

Gummy Shark	25.0
King George Whiting	29.0
Flathead	27.0

- thick cut chips, garden salad, lemon wedge & tartare sauce
- fennel, cherry tomato, spanish onion & rocket salad with citrus vinaigrette

Whole Grilled Flounder	29.0
grilled flounder served with thick cut chips & house salad, finished with a caper & lemon butter sauce	
Grilled Swordfish	28.0
char-grilled swordfish served with a rocket, parmesan & pine nut salad & crunchy rosemary potatoes	

Main Selection

Graziers Beef Pie	19.0
tender slow cooked graziers beef, encased in golden pastry, served with mash, buttered peas & gravy	
Chicken & Vegetable Pie	18.0
tender braised chicken, encased in golden pastry, with chips & garden salad or vegetables	
Chicken Parmigiana	22.0
crumbed chicken breast topped with napoli sauce, leg ham, mozzarella cheese, thick cut chips & house salad	
Roast of the Day	22.0
cooked daily & sliced to order, seasonal roasted vegetables & gravy. Please see our chef's specials board for today's roast	
American Cheeseburger	22.0
beef pattie, double cheese, dill cucumber, american mustard mayo & ketchup served with thick cut chips	
Milanos Open Steak Sandwich	25.0
Graziers porterhouse with lettuce, tomato, caramelized onion, bacon & egg on toasted sourdough with tomato relish & chips	
Lemon Pepper Calamari	24.0
flash fried calamari served on a bed of mixed lettuce, cherry tomato, cucumber, spanish onion, olives, baby capers & thick cut chips with aioli	
Farfalle & Prawn Pasta	26.0
bow tie style pasta with prawns, cherry tomato, spinach & chives, cooked in a light saffron cream sauce	
Gnocchi with Chicken & Pesto	24.0
pan seared chicken, cherry tomato, basil pesto, parmesan cheese & a touch of cream	
Spinach & Ricotta Ravioli	23.0
served in a light napoli sauce with shaved parmesan & basil	