

Sharing

Home made Focaccia w/ E.V.O.O. (5pc)	\$4.5
w/ Roasted Garlic Butter (5pc)	\$6
w/ Sicilian Eggplant Dip (2pc)	\$9
Straciatella, Tomatoes & Basil Pesto	\$18
Creamy Buffalo Milk Cheese & Marinated Tomatoes	
Farmers Fruity Fresh Salad	\$18
Raspberry Vinaigrette, Mortadella & Green Olives	
Roasted Vegetables & Pesto	\$16
Combination of Market Fresh Vegetables, Lightly Roasted w/ Herbs & Olive Oil	
French Fries, Parmesan & Truffle Oil	\$12
Lemon Mayonnaise & Spicy Sauce	
Mushroom Soup	\$6.5
Chicken Stock, Fresh Mushrooms & Cream	
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Fritto Mixto	\$20
Fried Prawns, Octopus, Barramundi, Soft Shell Crab & Fries	
Live Steamed Clams	\$18
White Wine & Tomatoes w/ Garlic Bread	
Sicilian Octopus Stew	\$22
Braised with Celery & Tomatoes w/ Garlic Bread	
Fillet of Barramundi	\$24
Lightly Roasted in EVOO, served w/ Clam Sauce	
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Tuscan Chicken Cacciatore Bianco	\$18
Traditional White Wine Chicken Stew w/ Garlic Bread	
Fiorentine Dry Aged Beef Tartare	\$22
Anchovy Mayonnaise, Arugula & Bread	

Please let us know if you have any dietary requirements

All prices are subject to 10% service charge and 9% GST

More Options On The Micasa Kitchen & Bar Menu

MIKEY'S TAVERNA

Hand Stretched 48 Hour Cold Fermented Dough

Pizza Napoletana

Margherita \$20

Tomatoes, Fior di Latte & Basil Pesto

Proscuitto e Funghi \$24

Tomatoes, Fior di Latte, Roasted Mushrooms, Arugula & Parma Ham

Gamberi e Salsiccia \$24

Tomatoes, Fior di Latte, Grilled Prawns, Pork Sausages & Egg yolk

Ananas e Mortadella \$24

Tomatoes, Fior di Latte, Pineapple, Mortadella, Onions & Olives

Camembert e Tartufo \$24

Camembert, Mushroom Ragu, Roasted Mushrooms & Truffle Oil

Pulled Pork & Salsa Rossa \$24

"Sandwiched" Pizza with Smokey Red Sauce & Tender Pulled Pork

Mon to Wed
closed for lunch
5:30pm-10pm

Thur to Fri
11:30am - 2:30pm
5:30pm-10pm

Sat to Sun; P.H.
11:30am - 3pm
5pm-10pm

Pasta

Spaghetti • Fettuccine • Rigatoni • Ravioli • Gnocchi

Seafood Marinara	\$32
Prawns, Clams, Octopus & Scallops in a Tomato Sauce	
Live Clams	\$24
Steamed Open in White Wine, Butter & Garlic	
Galician Octopus	\$26
Choice: Squid Ink Sauce or Wine-Tomato Sauce	
Prawns	\$24
Garlic & Lemon Butter Sauce	
Oxtail Ragu	\$24
Braised till tender & Sticky Oxtail Sauce	
Ragu alla Bolognese	\$22
Fresh Pork Sausage & Bacon, braised in Merlot	
Carbonara Tradizionale	\$22
Egg Yolks, Parmesan & Pepper	
Lasagna	\$22
Pork Mince, Sausage, Bacon, Tomato & Béchamel Sauce	

Kid's Menu

Cherry Tomatoes & Garlic	\$10
Mac & Cheese	\$12
Carbonara	\$12
Ragu alla Bolognese	\$12
Fish & Chips	\$12

Dessert

Baileys Basque Cheese Cake	\$9.5
Tiramisu	\$9.5
Creme Brulée	\$7.5
Ice Cream Scoop	\$3
Vanilla/Chocolate	

Vino

	Bottle	Glass
Red Wine		
Sangiovese (LM 98pts)	\$72	\$15
Primitivo (LM 98pts)	\$78	-
Bardonlino (Italian Blend)	\$68	\$13
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White Wine		
Chardonnay	\$68	\$13
Pecorino	\$68	-
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Sparkling Wine		
Prosecco (3 Gold, Extra Dry)	\$68	-
Moscato d'Asti DOCG	\$52	-

Beer // Cider

	Pint	1/2 Pt
On Tap		
Peroni	\$12	\$8
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Bottled	Bucket of 5	Bottle
Guinness	\$45	\$9.5
Somersby Cider	\$35	\$7.5

Spirits

	Shot
Whiskey	
Blended Whiskey	\$12
Single Malt Whiskey	\$15

MONDAY TO THURSDAY HAPPY HOUR

10% discount off all alcohol

5.30pm to 10pm (excl ph, eve of ph, ad hoc & set meals)

Hot

Coffee	Cup
Espresso	\$4.5
Long Black	\$4.5
White Coffee	\$4.5
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Tea	Pot
Chamomile	\$4.5
Peppermint	\$4.5
Black Tea	\$4.5

Cold

Tea	Jug	Glass
Home Brewed Tea w/ Lemon & Honey	\$16	\$5.5
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Soft Drinks		Can
Coke		\$4
Coke Zero		\$4
Sprite		\$4
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Juices		Bottle
Orange		\$5.5
Apple		\$5.5
Cranberry		\$5.5
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Water		
Evian Sparkling (750ml)		\$5.5
Evian Still (750ml)		\$5.5
Filtered Water (Free Flow)		\$1/pp

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