

Sharing

Home made Focaccia .. Everyday w/ Extra Virgin Olive Oil (5pc) w/ Roasted Garlic Butter (5pc)	\$4.5 \$6
Mozzarella, Arugula, Tomatoes & Pesto Creamy Buffalo Milk Cheese & Delicious Home Made Pesto	\$18
Mikey's Fruity Fresh Salad Raspberry Vinaigrette, Mortadella & Green Olives	\$18
Roasted Vegetables & Pesto Combination of Market Fresh Vegetables, Lightly Roasted w/ Herbs & Olive Oil	\$18
French Fries, Parmesan & Truffle Oil Lemon Mayonnaise & Spicy Sauce	\$12
Mushroom Soup Chicken Stock, Fresh Mushrooms & Cream	\$6.5
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Fritto Mixto Fried Prawns, Octopus, Barramundi, Soft Shell Crab & Fries	\$20
Live Steamed Clams White Wine & Tomatoes w/ Garlic Bread	\$18
Sicilian Octopus Stew Braised with Celery & Tomatoes w/ Garlic Bread	\$22
Fillet of Barramundi Sous Vide & Roasted in EVOO, served w/ Clam Sauce	\$24
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Tuscan Chicken Cacciatore Bianco Traditional White Wine Chicken Stew w/ Garlic Bread	\$18
Charcoal Grilled Meats are available on the Micasa Menu Please ask our friendly staff for more information!	

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

Pepperoni & Hot Honey \$24

Tomatoes, Fior di Latte, Pork Pepperoni, Hot Sauce & Hot Honey

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 • Mafalda • 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	
Duck Confit	\$24
Morels, Aromatics & Braising Jus	
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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