

Selection of Dips

Smokey Eggplant Dip (VE)	\$9.00
Tzatziki (V)	\$9.00
Hummus Dip (VE)	\$9.00
Garlic Dip (V)	\$9.00
Peri Peri (V)	\$9.00
Feta Cheese (V)	\$9.00
Selection of 3x dips	\$22.00

Mezze Tapas

Bread sticks with doukah and olive oil (VE)	\$9.00
Mix fried seafood, white bait, prawn and calamari served with harissa aioli	\$19.00
Clams cooked in white wine with lemon, butter and herbs	\$14.00
Mussels in napoli sauce	\$17.00
Prawns cooked in creamy lemon garlic sauce	\$19.00
Fried calamari served with harissa and aioli	\$17.00
Fried prawn served with harissa and aioli	\$19.00
Quails (<i>Fried or BBQ - Marinated with special aroma</i>)	\$12.00
Fried kobeba (<i>3x Lebanese style of lamb and borgol styled with pine nuts and onions</i>)	\$14.00
Vegetarian Kobeba (<i>3x Lebanese style of borgol styled with pine nuts and onions</i>)	\$12.00
Marinated Olives	\$7.00
BBQ chicken wings	\$12.00
Grilled Octopus <i>Marinated fresh grilled octopus</i>	\$22.00
Fried Eggplant Finger Fries	\$14.00
Calamari Palermo <i>Tossed in the pan with spicy napoli sauce</i>	\$17.00

V= Vegetarian VE= Vegan GF= Gluten Free
GFO= Gluten Free Option Available DFO= Dairy Free Option Available



Side Dishes

Potato Wedges (VE)	\$9.00
Diamond beer battered chips (VE)	\$9.00
Casa Besta Rice <i>Lamb minced meat cooked with spices and nuts</i>	\$9.00



Salads

Greek Salad <i>Tomato, cucumber, lettuce, Greek feta cheese, marinated with olive oil and our special dressing</i>	\$16.00
Chicken Salad <i>Mix green salsa with char grilled chicken breast</i>	\$18.00
Prawn Salad <i>Lettuce, tomato and cucumber topped with grilled prawns</i>	\$22.00



Desserts

Assorted French Cakes in our display fridge <i>(Please come and have a look at our selection as its always changing)</i>	\$7.00
Vanilla Panna Cotta with poached fruit	\$9.00
Oum Ali <i>Oum Ali is a delicious traditional Egyptian dessert equivalent to North America's bread pudding served warm in a tagine.</i>	\$9.00



Main Dishes

King Prawn <i>Grilled served with black and white caviar rissotto</i>	\$36.00
Duck Breast <i>Served with wild dry mushroom sauce and veggies</i>	\$36.00
Lamb Cutlet <i>French cut lamb cutlet served with red wine sauce and almond potato and veggies</i>	\$36.00
Fettuccine Milanese (VG) <i>Panfried avocado with parmesan cheese and eggs served with napoli sauce</i>	\$26.00
Fish of the day <i>Grilled, baked or fried served with rice and side salad</i>	(Market price)
Tagine Moussaka (V) <i>Eggplant and red capsicum with spicy tomato sauce cooked in a tagine</i>	\$19.00

Pasta & Rissotto

Duck Fettuccine <i>Roasted duck maryland toasted in hazelnut oil with green beans and hazelnut</i>	\$29.00
Penne Pescatoro <i>Prawn, calamari, mussels and clams in rich herb and garlic napoli sauce</i>	\$28.00
Chicken Fettuccine <i>Chicken breast and avocado in creamy tomato sauce</i>	\$26.00
Risotto (V) <i>Wild dry mushroom, semi dried tomato and spring onion with black and white rissotto</i>	\$24.00
Paella seafood and Chorizo <i>Prawn, calamari, mussels, clams, yabby, chorizo sausage, peas in saffron rice and tomato</i>	\$32.00

V= Vegetarian VE= Vegan GF= Gluten Free
GFO= Gluten Free Option Available DFO= Dairy Free Option Available

From the Charcoal grill

Quails

2x Quails served with chips and salad

\$26.00

Shish Tawouk

2x skewers of chicken breast served with minced meat, nuts and spices rice served with salad

\$26.00

Lamb Kofta

2x skewers of fine minced lamb with onion served with minced meat, nuts and spices rice with salad

\$28.00

Lamb Shish kebab

2x skewers of lamb fillet served with minced meat, nuts and spices rice served with salad

\$30.00

Mix Grill Platter

1x chicken, 1x kofta, 1x lamb skewers served with minced meat, nuts and spices rice with salad

\$32.00

Casa Besta King Grill BBQ

served on a very special stainless steel charcoal BBQ

1x skewer per person (min 2x people)

\$50.00 per person

Shish Tawouk

Shish Kebab

Kofta

Chicken Wings

Quail

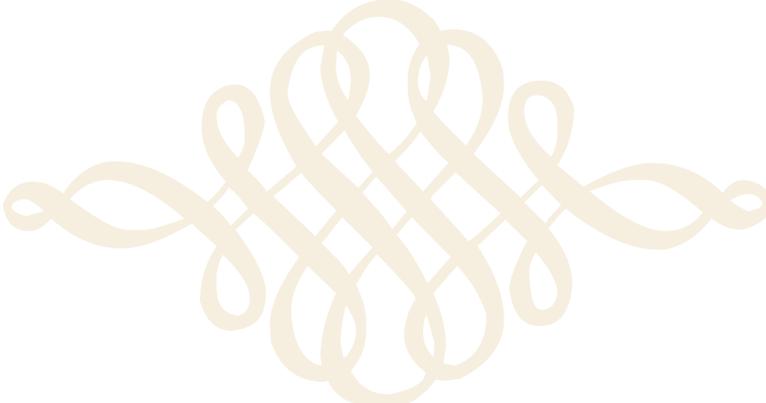
3x dips

Casa Besta Rice

Salad

V= Vegetarian VE= Vegan GF= Gluten Free

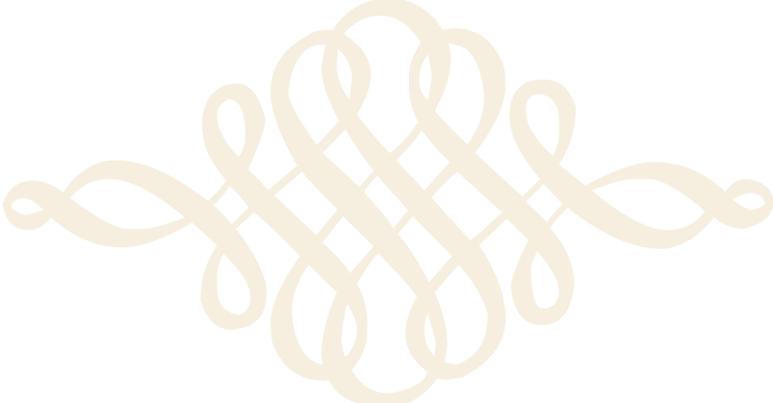
GFO= Gluten Free Option Available DFO= Dairy Free Option Available



Breakfast

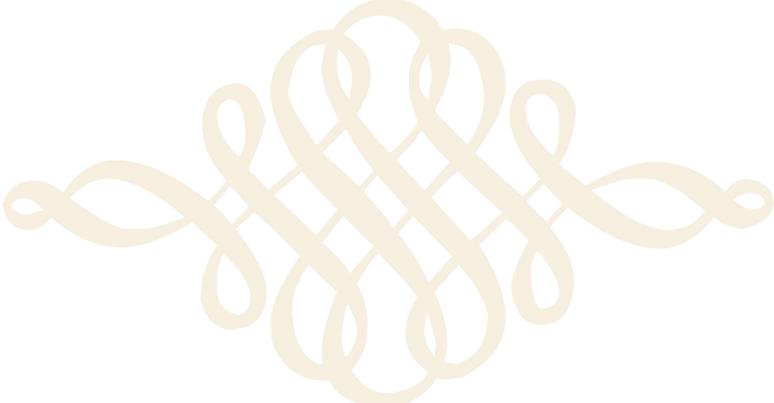


TOAST <i>Sourdough, Mix Grain or Fruit Toast, seasonal spreadables with butter and jam (VE, GFO, DFO) Your choice of Jam (strawberry / apricot / marmalade)</i>	\$8.00
FREE RANGE EGGS <i>Poached, Scrambled or Fried on toast (GFO)</i>	\$9.50
FRESH BERRIES SUPER FOOD BIRCHER MUESLI <i>Pumpkin seed, shredded apple and almond, freeze dried coconut, coyo yoghurt (DF, VE)</i>	\$14.50
LEMON INFUSED YOGHURT <i>Cinnamon and honey coated puffed rice and corn with our delicious house poach fruit (VE)</i>	\$15.50
BLUEBERRY AND APPLE HOT CAKE <i>Seasonal fruit skewers, blueberry compote, honey infused ricotta cheese with Canadian syrup (GF)</i>	\$18.50
CASA BESTA EGG BENEDICT <i>Poached eggs, bacon, hollandaise sauce on toast with side salad of mizuna cherry tomato and avocado with green dressing (GFO)</i>	\$18.50
CASA BESTA KALE SALAD <i>Broccolini, asparagus chard corn, mixed beans, avocado, heirloom tomato, pomegranate and house dressing (GF, DFO, VE)</i>	\$16.50
SWEET POTATO CORN FRITTER <i>Smoked salmon poached egg with salad of avocado and corn salsa, fresh chilli, snow pea tendrils and feta (GF)</i>	\$19.50
RED CRUSHED DUKKAH EGGS <i>On toast with smashed avocado, mushroom, spinach, cherry tomato, feta with a drizzle of special olive oil (V, GF)</i>	\$19.50



Breakfast / Lunch

SMASHED AVOCADO	\$18.50
<i>On toast with mushroom bruschetta, poached eggs, crushed feta, candy beetroot and with a balsamic glaze (V)</i>	
MOROCCAN BAKED EGGS	\$19.50
<i>Chorizo, lamb sausage, capsicum, tomato, eggs, herb and spices served with our house bread</i>	
CASA BEST BREAKFAST ROLL	\$16.00
<i>Lamb sausage, bacon, fried eggs, cheddar cheese, spinach, tomato relish, aioli on ciabatta bread</i>	
VEGETARIAN BREAKFAST STACK	\$18.50
<i>Corn and sweet potato hash patty, button mushroom, spinach, tomato, tri colour quinoa, feta and eggs (GF, V)</i>	
FOUL	\$12.00
<i>Slow cooked fava bean with tahini, onion, tomato, olive oil and house bread (add harissa) (VE)</i>	
PAELLA	\$19.00
<i>Mixed variety of seafood with chorizo in saffron, infused long grain basmati rice (GF)</i>	
<u>PASTA (PENNE OR FETTUCCINE):</u>	
CHICKEN AND AVOCADO	\$20.00
<i>Chicken thigh marinated in herb and garlic olive oil, avocado in creamy napoli sauce</i>	
MARINARA	\$20.00
<i>Mixed seafood marinated with herb and garlic olive oil with napoli sauce</i>	



Breakfast / Lunch

ARBORIO RICE RISOTTO:

VEGETARIAN

Wild dry mushroom, semi sundried tomato, spring onion with shaved parmesan cheese

\$20.00

CHICKEN AND MUSHROOM

Marinated chicken thigh with mushrooms and spring onions

\$20.00

FALAFEL

Six pieces of house made chickpea falafel with Israeli salad and hummus dip or harissa dip (VE)

\$16.00

LAMB BURGER

Mix lettuce, mushroom, onion, bacon, chipotle aioli, tomato relish with brioche bun and side of chips

\$22.00

EXTRAS / SIDES

Free range poched egg

\$3.50

Side of bacon

\$4.00

Side of sausage

\$4.00

Side of smoke salmon

\$5.00

Corn and sweet potato hash patty

\$4.00

Side of mushroom

\$4.00

Side of tomato

\$3.00

Gluten free bread

\$3.00