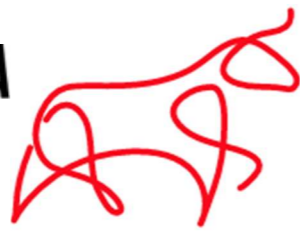


CASA de PLAYA



We are committed to fresh, ethically grown and sustainable produce. Our menu features select items sourced right here on the peninsula, from artisan cheeses, to happy free range chooks, grass-fed beef and organic fruits and veggies.

OUR PASSION FOR FOOD EXTENDS BEYOND OUR FRONT DOORS

.... ask to see our Kids menu

12PM - LATE *Daily*

SMALLS

OYSTERS	natural champagne granita gin mare & cucumber foam trilogy – one of each	4 EA. 4.5 EA. 4.5 EA. 12	LG D LG D LG D LG D
OLIVES	'Casa' marinated	9	LG D V
ORTIZ ANCHOVY CROUTE	pistou, roasted peppers, aioli (3)	12	
SMOKED EGGPLANT DIP	charred Turkish flat bread	12	V

TAPAS

PULLED PORK CUBANO CIGAR	coffee ash, mojo (our take on a Cuban sandwich)	7.5 EA.	
LAMB CUTLET	smoked yoghurt, chimichurri	8.5 EA.	LG
CROQUETTAS	manchego, piquillo, mojo (3)	12.5	V
QUESO	charred cheeses, smoked jalapeños	15	V
MT. MARTHA MUSSELS	Mr. Little cider, piquillo peppers, chilli, garlic cherry tomatoes w/ chargrilled sourdough	14.5	
SEMOLINA CRUSTED CALAMARI	sherry vinegar & roasted garlic aioli	15.5	D
CHARRED LA BASQUE CHORIZO	tomatillo relish, pickled green chilli	16.5	LG D
KINGFISH CEVICHE	lime, pomegranate, shallot, gin, mint	18	LG D

BOARDS

CURED MEATS	selection of artisan cured meats, house-made pickles & preserves	22.5	D
CHEESE	local Peninsula & imported Spanish cheeses, house-made pickles & preserves	22.5	V
MIXED BOARD	best of both	42	

#casadeplayamornington

OUR FOOD IS LOVINGLY PREPARED & COOKED IN A KITCHEN THAT MAY CONTAIN TRACES OR RESIDUE OR MAY HAVE BEEN IN CONTACT WITH ALLERGENIC SUBSTANCES LIKE GLUTEN, EGG & MILK, PEANUTS & NUTS, SEEDS & SOY PRODUCTS, CRUSTACEAN & FISH PRODUCTS. PLEASE DISCUSS ANY FOOD ALLERGIES YOU MAY HAVE WITH YOUR WAITER.

FEED ME!

OUR CHEFS WILL SERVE UP A SELECTION OF OUR FAVOURITE DISHES

\$55PP LG MENU AVAILABLE

TACOS

CHARCOAL ROASTED CHICKEN	grilled corn, quinoa, roquette, coriander, jalapeño crema	7 EA.	
BRAISED LAMB	grilled corn, black beans, coriander, piquillo peppers, jalapeño crema	7 EA.	
FIELD MUSHROOM QUESADILLA	gruyere, thyme, jalapeños, truffle oil	7 EA.	V

SALADS

ANCIENT GRAIN	pomegranate, currants, almonds, pine nuts, honey yoghurt	22	V
MT. ZERO LENTILS	pear, beetroots, goat's fetta, pine nuts	22	LG V

SIDES

GREEN SALAD	fresh garden salad	9	LG D V
FRIES	garlic aioli	9	LG D V
PATATAS BRAVAS	smoked tomato salsa, garlic aioli, smoked paprika	9	LG D V
PIPERADE	slow roasted medley of Mediterranean vegetables	9	LG D V
CHARGRILLED CORN	chipotle lime butter, shaved manchego	9	LG D V

LG = LOW GLUTEN D = DAIRY FREE V = VEGETARIAN

NO SPLIT BILLS --- 15% PUBLIC HOLIDAY SURCHARGE

DEL JOSPER

CHARGRILLED ½ CHICKEN	escalivada salad	26	LG D
SLOW ROASTED LAMB SHOULDER	smoked yoghurt, fried chickpeas, salma	28	LG
400G RIB EYE	chimichurri	36	LG D

PAELLA

SERVES 2 - 30 min wait

TRADICIONAL	chicken, chorizo, calamari, prawns, mussels, saffron	48	LG D
VEGETARIANA	pumpkin, piquillo, rosemary peas, goat's curd	48	LG V

DULCE

CHOCOLATE TORT	coffee soil, Pedro Ximenez soaked prunes, coffee sorbet	14	LG V
CHURROS	54% Valrhona chocolate, Vespa's crème Catalan ice cream	14	V
VANILLA RICE PUDDING	blood plums, wild berries	14	LG V

FUNCTIONS

Special occasions should be marked with memorable moments & that's what we're dedicated to providing. *enquire within now*

CAST

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