

Casalunga

GROUP MENU OPTIONS

Booking of 10 or more

OPTION 1

\$38 p/p one course menu

House Sour Dough Bread - *dehydrated soy sauce, bonito flakes & roasted nori chiffonade,*
- *rock sugar chilli & lime powder,*
- *aged parmesan rind infused olive oil & house made dips*

- Choice of 4 Mains

OPTION 2

\$50 p/p two course menu

- Choice of 4 Entrees

- Choice of 4 Mains

OPTION 3

\$50 p/p two course menu

- Choice of 4 Mains

- Choice of 4 Desserts

OPTION 4

\$62 p/p Three Course menu

- Choice of 4 Entrees

- Choice of 4 Mains

- Choice of 4 Desserts

OPTION 5

\$68 p/p Three Course Menu

- Individual Chef's Selection Entrée

(Consists of four dishes from our Cicchetti menu)

- Choice of 4 Mains

- Choice of 4 Desserts

OPTION 6

\$80p/p + \$55 w/ Matching Wines

- 7 Course Degustation menu

All menus are to be finalised prior to the booking date.

Casalinga

Entrée

- XO Duck Spring Rolls;** crisp lettuce cups, vietnamese mint, prik nam pla dipping sauce
- Ras El Hanout Dusted Fried Calamari;** preserved lemon aioli, watercress, celery fronds, flat leaf parsley salad, zough (gf)
- Pan Fried Saganaki;** deglazed w/ lemon vodka, tempura zucchini flower filled w/ caponata, char grilled garlic croutes, dressed rocket (gf)
- Seared Scallops;** borscht, crumbled goat feta, candied flat pancetta (gf)

Main

- Picante Roast Chicken Ballotine;** filled w/ peach & golden raisin chutney, white carrot puree, hazelnut couscous, prosciutto (gf)
or
- Balinese Style Twice Cooked Pork Belly;** satay broth, shitake mushroom, water spinach, puffed black rice o crisp, double chicken (gf)
Choose 1 white meat
- 250g Gippsland Grain Fed Porterhouse;** Hellenic style marinade, fattoush salad, olive dusted pomme Parisienne, ouzo aioli (gf)
or
- 220g Eye Fillet;** wrapped in prosciutto, char grilled king prawn, café de Paris butter, gremolata thrice cooked kipfler potato chips, black Russian tomato, watercress, parsley salad, white balsamic dressing (gf)
or
- Tournedos Rossini;** 2 x 100g fillet steak pinned w/ bacon, Casalinga pâté, port cream sauce, parsnip skordalia spheres, sautéed purple kale, charred asparagus (gf)
choose 1 red meat
- Fish of the Day (gf)**
- Beetroot Cannelloni;** filled w/ caramelised shallot & spinach, white sauce, gratinated truffled feta, walnut soil

Dessert

- Opera Cake;** hazelnut dacquoise layered w/ Frangelico butter cream & espresso chocolate sauce, Bacio mousse, vanilla ice cream, whipped cream (gf)
- Coconut Milk Panna Cotta;** lemongrass water bomb meringue, vanilla rice pudding crisp, Malibu & white chocolate ice cream (gf)
- Anzac Biscuit;** honey comb ice cream, fresh banana, salted caramel sauce, chocolate spring roll cigar, macadamia praline, chocolate sauce
- Orange & Almond Pudding;** blood orange segments, brandy snap, whipped cream, orange chocolate ice cream (gf)