

# Casalunga

## SHARING

<b>Herb Garlic Bread</b>	(gfo)	\$6
<b>House Sour Dough Bread;</b> <i>savoury granola dukkah, aged parmesan rind infused olive oil, house made dips</i>	(gfo)	\$12
<b>Grazing Platter;</b> <i>kaffir lime &amp; lemon grass cured salmon w/ teriyaki aioli, chargrilled vegetables marinated in thyme &amp; garlic oil, mixed organic marinated olives, grilled chorizo, Persian feta, Casalunga pâté, house made dips, avocado, warm house bread</i>	(gfo)	\$24
<b>Extra Bread</b>	(gfo)	\$5
<b>CICCHETTI (Small things)</b>		
<b>Flash Fried Calamari;</b> <i>deconstructed chorizo, feta &amp; potato empanada, watercress, parsley salad, charred lemon aioli</i>	(gfo)	\$17
<b>Twice Cooked Beef Short Rib;</b> <i>Texan dry rub, celeriac &amp; apple salad, maple &amp; bourbon aioli</i>	(gf)	\$20
<b>Sumac Dusted Zucchini Fries;</b> <i>za'atar hummus, tendrils, mint, pomegranate &amp; yogurt sauce</i>	(gf)	\$14
<b>XO Confit Duck Leg (pulled, pressed &amp; fried);</b> <i>Peking pancakes, cucumber, apple &amp; purple cabbage slaw, red curry lychee aioli</i>		\$17
<b>Green Rice Crumbed Prawns;</b> <i>crying tiger sauce, green mango, fragrant herbs, bean shoots &amp; peanuts</i>	(gf)	\$18
<b>Crumbed Buche de lait;</b> <i>beetroot rösti, olive lavosh, poached fig puree</i>	(gfo)	\$17
<b>Gratinated Scallops in Shell;</b> <i>nam jim butter w/ Asian pickled salad</i>	(gf)	\$20
<b>Please see board for soup &amp; daily specials</b>		
<b>(gfo) – indicates meals can be altered to meet gluten free dietary requirements, please inform staff</b>		

All prices include GST - No Split Bills – BYO MONDAY-SUNDAY  
MASTERCARD, VISA & AMEX ATTRACT 1.25% SURCHARGE – CORKAGE \$7 PER BOTTLE  
Minimum charge \$20.00 per person, lunch & children excluded

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## OYSTER BAR

**\$4.00**  
**Each**

**Natural;** lemon wedge, cocktail sauce

**Caviar;** finger lime caviar & YV Salmon roe

**Tempura;** lightly battered oyster w/ shredded iceberg, prik nam pla

**Spanish;** grilled chorizo & feta, tomato coulis

**Kilpatrick;** crispy bacon, Worcestershire sauce, grilled

**Japanese;** ponzu, yuzu granita

**English;** cucumber wrapped, topped w/ gin & tonic granita

**Nam Jim;** Thai macadamia praline dressing

**Margarita;** chili salt rimmed, tequila blood orange margarita

**Bloody Mary;** Tabasco, vodka, tomato, basil oil, in a shot glass

**Francis Albert;** chili cream, white wine sauce, gratinated

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## MAINS

<b>Lace Crepe;</b> filled w/ sautéed prawns, scallop, fish pieces, crab meat, baby clams, calamari, shrimps, Tabasco, brandy cream, thickened w/ Francis Albert sauce		<b>\$27</b>
<b>Preserved Lemon &amp; Picante Roasted Half Chicken;</b> beluga lentils, lemon thyme caramelised red onion, smoked almonds, wilted spinach, double chicken stock	(gf)	<b>\$29</b>
<b>Breaded Bobby Veal Schnitzel;</b> butter tossed sundried tomato pappardelle, Siciliana sauce, caramelised red onion, red peppers, olives, tomato, white wine stock sauce, crumbled feta & rocket salad	(gfo)	<b>\$30</b>
<b>Balinese Style Twice Cooked Pork Belly;</b> sweet potato & ginger rösti, steamed broccolini, chili jam, pork jus	(gf)	<b>\$30</b>
<b>17 Hour Slow Cooked North African Lamb Shoulder(Méchoui);</b> white carrot puree, spinach ball, roast kipler potatoes & baby beets	(gf)	<b>\$35</b>
<b>Beef Two Ways;</b> chargrilled eye fillet wrapped in prosciutto braised beef cheek crumbed & fried, garlic scallop potato, Casalunga Bordelaise sauce w swiss brown mushrooms, pancetta batons, shallot, maple thyme jus	(gfo)	<b>\$38</b>
<b>Tournedos Rossini;</b> 2 x 100g fillet steak pinned w/ bacon, Casalunga pâté, port cream sauce, truffled wild mushroom arancini, braised witlof	(gfo)	<b>\$36</b>
<b>Ocean Platter;</b> 3 oysters anyway, green rice crumbed prawn, cold king prawn gratinated scallop, flash fried calamari, salmon gravlax, lobster croquette, battered fish fillet of the day, YV Persian feta, fennel, orange segment, rocket salad, chips & sauces	(gfo)	<b>For 1 \$48 For 2 \$90</b>
<b>Vegetarian Plate;</b> sumac dusted zucchini fries, crumbed buche de lait, beetroot rösti, beluga lentil, apple & celeriac salad, wild mushroom arancini My Thai salad <i>vegan variation available</i>	(gfo)	<b>\$30</b>

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## HOUSE MADE PASTA

<b>Charred Cauliflower Risotto;</b> roasted hazelnut & cauliflower puree, dukkah puffed grains, parmesan tuile, salsa verde	(gfo)	\$18/\$26
<b>Lasagna;</b> layered rich wagyu Bolognese, Napoli sauce & creamy béchamel		\$18 /\$26
<b>Crab Infused Black Pappardelle;</b> garlic chili mud crab claw, wakame cream foam, crustacean oil, salmon roe		\$35

**Take away pastas w/ traditional pasta sauces available in house; please ask your wait staff  
(Gluten free pasta also available)**

## SALADS & SIDES

<b>Casalunga My Thai;</b> spiced tofu, cashews, coriander, black fungi, cucumber, pickled carrot & daikon, bean shoots, crispy noodles, fried shallots, nigella seeds, wakame, Vietnamese mint, chilli rings, Asian dressing	(gf)	\$17
<b>ADD THAI MARINATED BEEF TO MY THAI SALAD</b> (sautéed in garlic chili)	(gf)	\$6
<b>House Salad;</b> rocket, tomato, red onion, olives, cucumber spaghetti, carrot string, beetroot string, basil & red wine vinaigrette	(gf)	\$6
<b>Rocket, Parmesan &amp; Pear Salad;</b> balsamic reduction & basil oil dressing	(gf)	\$6
<b>Truffled Wild Mushroom Arancini</b> w/ aioli	(gfo)	\$8
<b>Vegetables;</b> steamed broccolini, braised witlof, orange & cardamom roasted carrots	(gf)	\$7
<b>Chips;</b> tomato sauce	(gf)	\$6
<b>Beluga Lentils;</b> lemon thyme caramelised red onion, smoked almonds, wilted spinach	(gf)	\$8

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## DESSERT

**Banana Fronuts;** custard cubes, chocolate ice cream, Mozart chocolate ganache, honeycomb, chocolate sauce \$15

**Warm Fig & Frangipane Linzer Torte;** goats milk ice cream, Pedro Ximénez reduction, macadamia soil \$15

**Coconut Milk Panna Cotta;** mandarin curd, rice pudding ice cream, 5 spice puffed rice (gf) \$15

**Hazelnut Dacquoise Sandwich;** Frangelico ganache, chocolate mousse, Bacio ice cream, whipped cream, chocolate coffee beans (gf) \$15

**Salted Caramel & Chocolate Ganache Tart;** Licor 43 buttered popcorn ice cream, soft peanut brittle (gf) \$15

**Ice Cream/ Gelato Bar \$3.00 per scoop    Alcoholic Ice Cream \$4.00 per scoop**

Vanilla

Raspberry Ripple

Goats Milk

Bacio

Blood Orange (df)

Lemon (df)

Raspberry (df)

Chocolate

Rice pudding

Butterscotch & Baileys

Licor 43 buttered popcorn

Espresso & Kahlua

B52 - Cointreau, Kahlua & Baileys

Chivas Regal Salted Caramel

**We accept Cakes; \$3.00 p/p cakeage applies. (gfo) – indicates meals that can be altered to meet your gluten free dietary requirements (df) – indicates dairy free – please inform your wait staff  
Speak to us about creating your special celebration cake – notice required**

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