

Casalunga

SHARING

Herb Garlic Bread (gfo) \$6

House Sour Dough Bread; *savoury granola dukkah, aged parmesan rind infused olive oil, house made dips* (gfo) \$12

Grazing Platter; *limoncello cured Atlantic salmon, char-grilled vegetables marinated in thyme & garlic oil, mixed organic marinated olives, grilled chorizo, Persian feta, Casalunga pâté, house made dips, avocado, warm sour dough baguette* (gfo) \$24

Extra Bread (gfo) \$5

CICCHETTI (Small things)

Mediterranean Soft-shell Crab; *Spanish potato bravas, saffron & lemon aioli, rocket* (gf) \$16

Milk Cherry Bocconcini & Sundried Tomato Arancini; *basil aioli, toasted pine nuts, lemon oil dressed watercress* (gfo) \$13

Kefalograviera Cheese, Zucchini & BBQ Corn Fritters; *tarragon aioli, mustard cress, pickled & candied beets* (gf) \$13

Steamed Buns; *filled w sous vide pulled pork hock, marinated in soy, ginger, five spice, shallot & rice wine, pickled mustard greens, crushed nuts, coriander aioli* \$15

Deep Fried Lobster Mac & Cheese Balls; *blood orange segments, tendril leaves, bisque aioli* \$16

Confit Duck Wontons; *master stock, shiitake mushroom, spring onion, bean shoots, sesame oil* \$15

Please see board for soup & daily specials

(gfo) – indicates meals can be altered to meet gluten free dietary requirements, please inform staff

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From the Shell

\$4.00
Each

COLD

Natural; lemon wedge, cocktail sauce

Caviar; finger lime caviar & YV salmon roe

English; cucumber wrapped, topped w gin & tonic granita

Japanese; ponzu, yuzu granita

Margarita; chili salt rimmed shot glass, tequila blood orange margarita

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

HOT

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

Kilpatrick; crispy bacon, Worcestershire sauce, grilled

Spanish; grilled chorizo & feta, tomato coulis

Breaded Fried Oyster; tapioca pearls & YV salmon roe (gfo)

Francis Albert; chili cream, white wine sauce, gratinated

Gratinated Scallop in Shell; nam jim butter w Asian pickled salad (gfo)

Dear customers please ensure that all food allergies are discussed with your wait staff when placing your order, so that we can provide a safe and enjoyable dining experience.

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MAINS

- Lace Crepe;** filled w sautéed prawns, scallop, fish pieces, crab meat, baby clams, calamari, shrimps, tabasco, brandy cream, thickened w Francis Albert sauce \$27
- Spicy Green Chili & Buttermilk Fried Chicken;** pickled carrot, chimichurri buttered BBQ corn, pea & potato hash, aioli (gf) \$28
- Breaded Bobby Veal Schnitzel;** butter & parsley tossed pappardelle, porcini & wild mushroom cream sauce, baby spinach, pine nuts, lemon oil salad (gfo) \$30
- Balinese Style Twice Cooked Pork Belly;** ginger spiced sweet potato curly fries, sour green mango slaw, chili jam (gf) \$32
- 17 Hour Slow Cooked North African Lamb Shoulder (Méchoui);** warm hummus puree, tabouli of green wheat, smoked almonds, gold raisins, diced tomato, pomegranate, grilled roti, preserved lemon crème fraîche (gfo) \$35
- Eye Fillet Wrapped in Prosciutto;** char-grilled king prawn, crevette butter, café de Paris aioli, watercress, julienne tomato, red onion salad, basil oil, salt & vinegar dusted fat chips (gf) \$37
- Tournedos Rossini;** 2 x 100g fillet steak pinned w bacon, Casalunga pâté, port cream sauce, pea puree, sautéed peas, charred asparagus spears, pommes Parisienne (gf) \$36
- Ocean Platter;** 3 oysters any way, battered fish fillet of the day, lobster mac& cheese ball, gratinated scallop, limoncello cured Atlantic salmon, char-grilled king prawn w café de Paris aioli, cold king prawn, soft shell crab, YV Persian feta, fennel, orange segment, rocket salad, chips & sauces (gfo) For 1 \$47 For 2 \$90
- Vegetarian Plate;** Kefalograviera cheese, zucchini & BBQ corn fritters, pea & potato hash w pea puree, milk cherry & sundried tomato arancini, my Thai salad, sour green mango slaw, green wheat tabouli **Vegan variation available** (gfo) \$30

All prices include GST - No Split Bills - **BYO MONDAY-SUNDAY**
MASTERCARD, VISA & AMEX ATTRACT a .50 cent SURCHARGE - CORKAGE \$7 PER BOTTLE
Minimum charge \$20.00 per person, lunch & children excluded

Casalinga

HOUSE MADE PASTA

Asparagus & Macadamia Risotto; pea puree, olive speckled parmesan tuile, beetroot, watercress & apple salad	(gf)	\$17/24
Lasagna; rich wagyu & score mince beef Bolognese, Napolitana sauce, 3 cheeses, topped with creamy béchamel sauce		\$18 /\$26
Squid Ink Tagliatelle Pasta; chipotle marinated prawns, pipis, zucchini ribbons, fresh herbs, feta & chorizo oil.		\$28

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

SALADS & SIDES

Casalinga My Thai; spiced tofu, cashews, coriander, black fungi, cucumber, pickled carrot & daikon, bean shoots, crispy noodles, fried shallots, nigella seeds, wakame, Vietnamese mint, chili rings, Asian dressing	(gf)	\$17
ADD THAI MARINATED EYE FILLET TO MY THAI SALAD (sautéed in garlic chili)	(gf)	\$6
House Salad; rocket, tomato, red onion, olives, cucumber spaghetti, carrot string, beetroot string, basil & red wine vinaigrette	(gf)	\$6
Rocket, Parmesan & Pear Salad; balsamic reduction & basil oil dressing	(gf)	\$6
Salt & Vinegar Fat Chips w café de Paris aioli	(gf)	\$7
Green Vegetables; asparagus spears, broccolini, sautéed spinach w smoked almond	(gf)	\$7
Chips; tomato sauce	(gf)	\$6
Sour Green Mango Slaw	(gf)	\$6
Tabouli of Green Wheat; smoked almonds, gold raisins, diced tomato, pomegranate, chiffonade of herbs		\$7
Ginger Spiced Sweet Potato Curly Fries w chili jam	(gf)	\$6

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DESSERT

Italian Doughnuts; filled w crème patissiere, chocolate ice cream, Mozart chocolate ganache, chocolate sauce, fresh & dehydrated raspberries, raspberry honeycomb \$15

Jaffa in a Glass; orange & almond sponge, orange chocolate ice cream, Chantilly cream, blood orange curd, Cointreau ganache (gf) \$15

Coconut Milk Panna Cotta; Malibu macerated grilled pineapple, illusion ice cream rolled in toasted coconut, five spice meringue (gf) \$15

Cannoli; filled w scotch whiskey chocolate mousse, crema Catalana ice cream, date ganache \$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

Butterscotch & Baileys

Raspberry Ripple

Licor 43 buttered popcorn

Crema Catalana

Espresso & Kahlua

Orange Chocolate

Illusion & coconut

Blood Orange (df)

Lemon (df)

Raspberry (df)

Chocolate

**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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