

Casalinga

LUNCH MENU \$14.95

Pan Fried Potato Gnocchi; *beurre noisette, garlic, peas, diced tomato, candied pancetta*

O'Brien's Gluten Free Beer Battered Fish & Chips; *rocket, shaved fennel, orange segments, merchant aioli (gf)*

Asparagus & Macadamia Risotto; *pea puree, olive speckled parmesan tuile, watercress, beetroot & apple salad (gfo)*

Green Chili Chicken Salad; *spinach, sweet potato, caramelised onion, bean shoots, garlic croutons, aioli (gf)*

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)*

Add Thai Marinated Eye Fillet To My Thai Salad *(sautéed in chili & garlic) \$6*

Breaded Bobby Veal Schnitzel; *w chips & baby spinach, pine nuts, lemon oil salad (gfo)*

Add Porcini Mushroom Sauce to Veal \$2

Add a dessert for \$10.00 choice of – see specials board

House Baked Cheesecake of the Day

Sticky Date Bread & Butter Pudding *w/ vanilla Anglaise & ice cream*

House Made Brulee of the day

Add a glass of wine & coffee for \$10.00 – choice of

Veuve Dargent BDBB NV

'15' Leone Cabernet Sauvignon

'17' Leone Sauvignon Blanc

'15' Zonte's Footstep Chocolate Factory Shiraz

- **To take advantage of additions at a special price please place dessert & wine/coffee order when placing meal order**

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