

## **Casa Bianchet Menu 1:**

### **❖ ANTIPASTO**

- ❖ **Sharing Platter for 2** **\$45**  
(Selection may vary depending on availability)
  - Bruschetta
  - Eggplant salted with Balsamic vinegar and Basil
  - Mortadella
  - Salami
  - Wine absorbed mushrooms
  - Figs stuffed with Gorgonzola cheese
  - Semi dried tomatoes
  - Selected Olives
  - Roasted capsicum dip
  - Homemade bread
  
- ❖ **Casa Bianchet 'Bread of the Day'** served with warm olives & Porcini mushroom dusted butter – **\$12**  
(Ask your wait staff)
  
- ❖ **Arancini** with fine herbs, Mozzarella cheese with an Arugula aioli **\$18**
  
- ❖ **Scallops** poached with butter tarragon, white and black sesame and Salmon Roe **\$22**
  
- ❖ **Quail** marinated in wine and spices, served on a sweet corn puree **\$22**

## ❖ MAIN COURSES

### ❖ PRIMI

*All Pastas are made entirely by us in house-*

- **Lemon scented Risotto** with grilled Asparagus, Parmesan cheese **\$34**
- **Homemade Fettucini** with Prawns, scallops, semi dried tomatoes, basil and pecorino. **\$42**
- **Gnocchi** with Pancetta, Mushrooms and spring onions, topped with grated Pecorino cheese **\$36**

### ❖ SECONDI

- **Orange Roughy** with citrus beurre blanc, Gremolata served on a potato rosti **\$42**
- **Zucchini fritters** with celeriac remoulade **\$30**
- **Beef Ragù** stuffed in sour dough cob with red wine enriched beef and mozzarella, baked **\$35**
- **Duck breast** pan roasted with a cherry jus and Delfino potatoes **\$45**

### ❖ SIDES per serve **\$12**

- **Dauphine** Potatoes
- **Classic shoestring (7mm) Fries**

### ❖ GREENS

- **Brocollini** with Almond butter
- **Zucchini** batons

### ❖ SALADS

- **Roquette and Pear** with Blood Orange dressing
- **Caprese Salad** **\$14**

## ❖ DOLCE

- Trio of Citrus curd tart **\$18**
  
- Selection of our Homemade Ice cream (*Semi fredo*) with shortbread crumb **\$18**
  
- Chocolate Mousse encased in a Chocolate dome served with Vanilla ice cream. **\$20**
  
- Pears poached with Mint liqueur alongside an Apple sorbet **\$18**
  
- Passionfruit Panna Cotta with Vanilla Anglaise **\$20**

## ❖ Drinks

*Coffee*

*Tea*

*Soft drink,*

*Fruit juices*

*Mineral, Still or Sparkling water -available upon request*