

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