

Casalinga

LUNCH MENU \$14.95

Pan Fried Potato Gnocchi; pesto, blistered cherry tomato, caramelised red onion, wilted spinach, parmesan shards

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

Charred Cauliflower Risotto; roasted hazelnut & cauliflower puree, dukkah puffed grains, parmesan tuile, salsa verde **(gfo)**

Confit Duck & Swiss Brown Mushroom Risotto; peas, rocket, parmesan garnish **(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 Beef To My Thai Salad (sautéed in chili & garlic) \$6

Breaded Bobby Veal Schnitzel; butter tossed sundried tomato pappardelle, Siciliana sauce, caramelised red onion, red peppers, olives, tomato, white wine stock sauce, crumbled feta & rocket salad **(gfo)**

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

'16' Heritage du Conseiller Chardonnay

'16' Radio Boka Tempranillo

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