

# 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' Rutherglen 'White' Sauv Blanc*

*'17' Seabrook Lineage 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**