

Casalinga

SHARING

Herb Garlic Bread	(gf)	\$6
American Sourdough Pizza Bread; w/ dips of day, balsamic reduction & basil oil	(gf)	\$12
Grazing Platter; yuzu cured kingfish w/ yuzu foam, chargrilled marinated vegetables, mixed marinated Mt Zero olives, shaved prosciutto & salami, Persian feta, dips of the day, Casalinga pâte, warm house bread	(gf)	\$24
Extra Bread	(gf)	\$4

CICCHETTI (Small things)

XO Duck Spring Rolls; iceberg lettuce cups, vietnamese mint, apple cider vinegar shallot dipping sauce		\$15
Zough Lamb Kofta; freekeh tabouli w/ pistachio, tomato, pomegranate, golden raisins & herbs, preserved lemon crème fraîche		\$15
Yuzu Cured Kingfish Carpaccio Tostada; blood orange segments, yuzu foam, dehydrated wasabi pea rice cracker, coriander	(gf)	\$16
Kombu Poached Crab Claw; tempura crab claw meat, egg nest crepe, shredded lettuce, prik nam pla	(gf)	\$17
Prickly Ash Dusted Fried Calamari; saffron pickled daikon, Japanese inspired aioli, fermented chili sauce & coriander	(gf)	\$15
Popcorn Crumbed Zucchini Flower; filled w/ buche de chevre, basil & roast pepper polenta cube, black garlic slick, tomato mousse	(gf)	\$14

Please see board for soup & daily specials (gf) - Indicates meals can be altered to meet gluten free dietary requirements; please inform your wait staff

Casalunga

Oyster Bar;

\$3.5
each

Natural; lemon wedge, cocktail sauce

Caviar Oyster; finger lime caviar & YV Salmon roe

Francis Albert; chili, cream, white wine sauce, cheese, gratinated

Tempura; lightly battered oyster w/ shredded iceberg, prik nam pla

Spanish Oyster; grilled chorizo & feta, tomato coulis

Kilpatrick; crispy bacon, Worcestershire sauce, grilled

Japanese; lettuce granita, apple cider vinaigrette, shiso

English Oyster; cucumber wrapped, topped w/ gin & tonic granita

Nam Jim; Thai macadamia praline dressing

Margarita Shooter; salt rimmed, lychee & cucumber margarita

Bloody Mary; Tabasco, Worcestershire, vodka, tomato, basil oil, in a shot glass

Furikake Fried Oyster; tempura battered, tossed in furikake, prune puree
(bonito flakes, dried seaweed, sesame)

Casalunga

MAINS

Lace Crepe; filled with sautéed prawns, scallops, fish, crab meat, baby clams, shrimps, Tabasco, brandy, cream, thickened with Francis Albert sauce		\$26
Chicken Two Ways; rolled chicken breast filled w/ nam jim, basil & coriander leaves. Brioche crumbed confit chicken leg, master stock black rice, baby vegetables	(gf)	\$29
Saltimbocca alla Romana; pan-fried escalopes of veal, sage, prosciutto, butter, white wine & veal stock w/ fried garlic & parmesan potato gnocchi, baked stuffed zucchini, roast pumpkin w/ macadamia, paprika & pepita crumb	(gf)	\$30
17 Hour Slow Cooked North African Lamb Shoulder(Méchoui); white carrot puree, pancetta tossed greens, sumac roasted kipfler potatoes, nasturtiums	(gf)	\$35
300g Texan Dry Rub Chargrilled Porterhouse; bone marrow w/ walnut, parsley, garlic crumb, root vegetable curly fries, watercress, black Russian tomato, parsley salad, red wine reduction, basil oil, merchant aioli	(gf)	\$38
Tournedos Rossini; 2 x 110g fillet steak pinned w/ bacon, Casalunga pâté, rich port cream sauce, white onion purée, crisp blood sausage, roasted & pickled beetroot, peas, baby onion, pea tendrils	(gf)	\$36
Ocean Platter; furikake, margarita & caviar oyster, kingfish tostada, crab claw egg nest, Thai green curry spring roll, prickly ash dusted calamari, cooked king prawn, battered fish fillet, YV Persian feta, rocket & citrus salad, chips & sauces		For 1 \$40 For 2 \$75
Vegetarian Plate or Vegan Plate; root vegetable curly fries w/ chili jam, baked zucchini stuffed w/ goat's curd, artichokes & herbs, Buddha's delight salad, basil & roast pepper polenta, tempura zucchini flower, freekeh tabouli, preserved lemon crème fraîche	(gf)	\$30

All prices include GST - No Split Bills - Amex attracts 2% surcharge
Service charge on BYO Wine Monday - Friday ONLY - corkage \$5 per bottle
Minimum charge \$15.00 per person, children excluded

Casalunga

HOUSE MADE PASTA

Dill Flecked Pappardelle Pasta; prawns sautéed in garlic, chili, absinthe flambé, tomato concassé, pecorino cheese, absinthe foam	\$18 / \$30
Lasagna; rich wagyu Bolognese sauce, fresh tomato & creamy béchamel	\$18 / \$26
Roast Pumpkin & Taleggio Ravioli; pan-fried w/ sage, garlic beurre noisette, leaves	\$18 / \$26

**Take away pastas w/ traditional pasta sauces available in house; please ask your wait staff
(Gluten-free pasta also available)**

SALADS

Buddha's Delight; spiced tofu, cashews, coriander, black fungi, cucumber, pickled carrot & daikon, bean shoots, soy noodle, fried shallots, nigella seeds, wakame, black vinegar and palm sugar dressing. Casalunga Chili paste on side (add a little or a lot)	(gf)	\$18
Add Thai marinated beef		\$6

SIDES

House Salad; rocket, tomato, red onion, olives, cucumber spaghetti, carrot string, basil & red wine vinaigrette	(gf)	\$6
Rocket, Parmesan & Pear Salad; w/ balsamic reduction & basil oil dressing	(gf)	\$6
Freekeh Tabouli Salad; pistachios, pomegranate, tomato, golden raisins & herbs		\$7
Black Russian Salad; tomato, parsley, watercress, red wine reduction, basil oil	(gf)	\$7
Vegetables; pancetta tossed greens, medley of baby carrots, roast pumpkin w/ macadamia, paprika & pepita seed crumb, baked zucchini	(gf)	\$8
Root Vegetable Curly Fries; w/ merchant aioli	(gf)	\$7
Garlic & Parmesan Fried Gnocchi		\$6
Chips; w/ tomato sauce	(gf)	\$6
	(gf)	\$15

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DESSERTS

Pistachio & Citrus Pudding; candied orange, hot vanilla sauce w/ a hint of rosewater, citrus segments, baklava ice cream, thick cream

Dark Chocolate Parfait; harissa brandy snap biscuit, Sambuca & vanilla white chocolate ganache, blood orange segments & syrup \$15

Pale Ale Beer Donuts; kaffir lime & lemongrass custard, coconut chili rock sugar, chili chocolate ice cream \$14

Vanilla Bean Panna Cotta; raspberry sponge cake, toffee vanilla pod, raspberry puree, raspberry ripple ice cream, dehydrated raspberry, raspberry jelly ball (gf) \$15

Taste of Vanilla; burnt Anglaise, deep fried custard, Catalana semifreddo, orange crostoli, toffee passionfruit (gf) \$15

Chocolate Banoffee; chocolate pastry, salted peanut caramel, caramelised banana, coffee clotted cream, dark chocolate coffee beans, licor 43 ice cream \$15

Cheese Platter; local & imported cheese, house chutney, brioche, crackers, dried & fresh fruit (gf) \$24

Ice Cream/ Gelato Bar

\$3.00 per scoop

Vanilla

Baklava

Raspberry Ripple

Chili Chocolate

Blood orange gelato (df)

Lemon gelato

Watermelon gelato

Chocolate gelato

Alcoholic Ice Cream

\$4.00 per scoop

Butterscotch & Baileys

Frangelico & Hazelnut

Advocaat & Pistachio

Coconut milk, Malibu & kaffir lime (df)

Almond milk & Amaretto (df)

Sparkling Shiraz gelato (df)

Licor 43

We accept cakes; \$3.00 p/p cakeage applies. (df) indicates dairy free (gf) - Indicates meals that can be altered to meet your gluten free dietary requirements – please inform staff