

Casalunga

SHARING

Herb Garlic Bread	(gf)	\$6
House Sour Dough Bread; <i>dehydrated soy sauce, bonito flakes & roasted nori chiffonade, rock sugar chilli & lime powder, aged parmesan rind infused olive oil, house made dip</i>	(gf)	\$13
Grazing Platter; <i>beetroot cured Atlantic salmon dill crème fraîche, chargrilled vegetables marinated in thyme & garlic oil, mixed organic marinated olives, deli meats, Persian feta, Casalunga pâté, house made dips, avocado, warm house bread</i>	(gf)	\$27
Extra Bread	(gf)	\$5
CICCHETTI (Small things)		
Ras El Hanout Dusted Fried Calamari; <i>preserved lemon aioli, watercress, celery fronds, flat leaf parsley salad, zough</i>	(gf)	\$17
XO Duck Spring Rolls; <i>crisp lettuce cups, Vietnamese mint, prik nam pla dipping sauce</i>		\$16
Popcorn Crumbed Harissa Chicken; <i>spiced pickled carrot, hollandaise sauce, chipotle salted chicken skin, coriander micro</i>	(gf)	\$15
Camembert Profiteroles; <i>filled w/ black lava salted oven dried tomato, avocado mousse, fried basil & watercress</i>		\$14
Butter Poached Crab Rice Paper Rolls; <i>ripe mango, cucumber string, wakame, shredded lettuce, chipotle aioli, three vinegar dressing</i>	(gf)	\$18
Pan Fried Saganaki; <i>deglaized w/ lemon vodka, tempura zucchini flower filled w/ caponata, char grilled garlic croutes, dressed rocket</i>	(gf)	\$16
Seared Scallops; <i>borscht, crumbled goat feta, candied flat pancetta</i>	(gf)	\$18
Ponzu Marinated Seared Atlantic Salmon & Watermelon Lollipops; <i>chiffonade wasabi leaf, snow pea tendrils, prickly ash lavosh, sweet gochujang, yuzu aioli</i>	(gf)	\$17

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OYSTER BAR

\$4.00
Each

Natural; lemon wedge, cocktail sauce

Caviar; finger lime caviar & YV Salmon roe

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

Spanish; grilled chorizo & feta, tomato coulis

Kilpatrick; crispy bacon, Worcestershire sauce, grilled

Japanese; ponzu, yuzu granita

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

Nam Jim; Thai macadamia praline dressing

Margarita; chili salt rimmed, tequila blood orange margarita

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

Francis Albert; chili cream, white wine sauce, gratinated

Please see board for soup & daily specials (gf) – indicates meals can be altered to meet gluten free dietary requirements, please inform staff

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MAINS

Lace Crepe; filled w/ sautéed prawns, scallops, fish, crab meat, baby clams, calamari, shrimps, Tabasco, brandy cream, thickened w, Francis Albert sauce		\$27
Picante Roast Chicken Ballotine; filled w/ peach & golden raisin chutney, white carrot puree, hazelnut couscous, prosciutto crisp, double chicken stock	(gf)	\$29
Pan Fried Crumbed Veal Scaloppine; parsley butter tossed pappardelle, truffled wild mushroom porcini cream sauce, spinach, pine nuts, lemon oil	(gf)	\$30
Balinese Style Twice Cooked Pork Belly; satay broth, shitake mushroom, water spinach, puffed black rice	(gf)	\$32
250g Gippsland Grain Fed Porterhouse; Hellenic style marinade, fattoush salad, olive dusted pomme Parisienne, ouzo aioli	(gf)	\$38
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)	\$38
Tournedos Rossini; 2 x 100g fillet steak pinned w/ bacon, Casalunga pâté, port cream sauce, parsnip skordalia spheres, sautéed purple kale, charred asparagus	(gf)	\$36
17 Hour Slow Cooked North African Lamb Shoulder(Méchoui); warm salad of harissa roasted beets, green beans, smoked almonds & roasted kipfler potatoes	(gf)	\$35
Ocean Platter; 3 oysters any way, hot & cold cooked king prawn, battered fish fillet of the day, scallop w/ borscht, Atlantic salmon & watermelon lollipop, butter poached crab rice paper roll, ras el hanout dusted calamari, YV Persian feta, fennel, orange segment, rocket salad, chips & sauces		FOR 1 \$48 FOR 2 \$90
Vegetarian Plate; pan fried Saganaki, tempura zucchini flower filled w/ caponata, camembert profiterole filled w/ avocado mousse tomato & basil, My Thai salad, gremolata kipfler potato chips, Russian tomato salad, hazelnut couscous, <i>vegan variation available</i>	(gf)	\$30

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HOUSE MADE PASTA

Beetroot Cannelloni; filled w/ caramelised shallot & spinach, white sauce, gratinated truffled feta, walnut oil	\$18 / \$26
Lasagna; layered rich wagyu Bolognese, Napoli sauce & creamy béchamel	\$18 / \$26
Scallop & Prawn Mousse Ugly Ravioli; pan fried garlic chili, Yarra valley salmon roe, chervil micro herb, crustacean oil	\$20/ \$29

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

SALADS & SIDES

Casalinga My Thai; spiced tofu, cashews, coriander, black fungi, cucumber, pickled carrot & daikon, bean shoots, crispy noodles, fried shallots, nigella seeds, wakame, Vietnamese mint, chilli rings, Asian dressing	(gf)	\$17
ADD THAI MARINATED BEEF (sautéed in garlic chili)	(gf)	\$6
House Salad; rocket, tomato, red onion, olives, cucumber spaghetti, carrot string, basil & red wine vinaigrette	(gf)	\$6
Rocket, Parmesan & Pear Salad; balsamic reduction & basil oil dressing	(gf)	\$6
Parsnip Skordalia Fried Spheres; lemon aioli		\$7
Russian Tomato Salad; watercress, flat leaf parsley, white balsamic dressing	(gf)	\$7
Warm Spring Salad; harissa roasted beets, green beans, smoked almonds, feta	(gf)	\$7
Vegetables; garlic & lemon sautéed purple kale, honey roasted carrots, char grilled asparagus	(gf)	\$7
Chips; tomato sauce	(gf)	\$6
Kipfler Potato Thrice Cooked Chips w/ ouzo aioli	(gf)	\$8

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DESSERT

Italian Doughnuts; filled w/ limoncello curd, raspberry coulis, dehydrated raspberries, chocolate ice cream, Mozart chocolate ganache	\$15
Anzac Biscuit; honey comb ice cream, fresh banana, salted caramel sauce, chocolate spring roll cigar, macadamia praline, chocolate sauce	\$15
Trio of Chocolate Mini Eclairs; filled w/ orange chocolate ice cream, Nutella Frangelico ganache, white chocolate & cardamom mousse, velvet warm chocolate	\$15
Coconut Milk Panna Cotta; lemongrass water bomb meringue, vanilla rice pudding crisp, Malibu & white chocolate ice cream	(gf) \$15
Opera Cake; hazelnut dacquoise, layered w/ Frangelico butter cream & espresso chocolate sauce, Bacio mousse, vanilla ice cream & whipped cream	(gf) \$15
Orange & Almond Pudding; blood orange segments, brandy snap, whipped cream, orange chocolate ice cream	(gf) \$15
Cheese Platter; local & imported cheese, house chutney, brioche, crackers, dried & fresh fruit	(gf) \$24

Ice Cream/ Gelato Bar \$3.00 per scoop	Alcoholic Ice Cream \$4.00 per scoop
Vanilla	Butterscotch & Baileys
Raspberry Ripple	Malibu & white chocolate
Honeycomb	Espresso & Kahlua
Orange Chocolate	B52 - Cointreau, Kahlua & Baileys
Blood Orange (df)	Chivas Regal Salted Caramel
Lemon (df)	
Raspberry (df)	
Chocolate	

We accept Cakes; \$3.00 p/p cakeage applies. (gf) – indicates meals that can be altered to meet your gluten free dietary requirements (df) – indicates dairy free – please inform your wait staff
Speak to us about creating your special celebration cake – notice required

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