

Casalunga

11 Maroondah Hwy Croydon

Lunch Wednesday - Sunday 12-3pm

Dinner Monday - Sunday 5:30pm- Late

BYO Wine Monday – Sunday

TAKE AWAY MENU

OFFER 1 - ORDER 4 TRADITIONAL PASTAS RECEIVE THE 5TH PASTA FREE

OFFER 2 - 1 GARLIC BREAD

2 TRADITIONAL PASTAS OF YOUR CHOICE

SIDE SALAD & 2 DESSERTS FOR \$55

OFFER 3 - 2 ENTRÉES

2 MAIN COURE

2 DESSERTS \$95

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Please note: Orders placed between 7-8pm may experience a delay

Prices GST inclusive, subject to change without notice

MASTERCARD, VISA & AMEX ATTRACT .50 cents SURCHARGE

PASTA

WAGYU LASAGNA

Rich wagyu & score mince beef Bolognese, Napolitana sauce, 3 cheeses, topped w creamy bechamel

FETTUCINI, SPAGHETTI, PENNE,

GNOCCHI, TORTELLINI

(GLUTEN FREE PASTA ALSO AVAILABLE)

CHICKEN & AVOCADO

Chicken, avocado, chives in a creamy cheese sauce

WAGYU BOLOGNESE

Traditional meat sauce

CALABRESE

Salami, chilli, olives, capsicum, tomato & cheese

CAMPAGNIA

Bacon, mushroom, cheese in a creamy Bolognese sauce

CARBONARA

Bacon, egg, cheese, cream, parsley & spring onions

PRIMA VERA

Seasonal vegetables, cheese & creamy tomato sauce

SMOKED OCEAN TROUT

Smoked ocean trout, asparagus, spring onion, parsley, Cashew nuts in a creamy white wine sauce

MARINARA

Mixed seafood w/ cheese, garlic, tomato sauce or Bianco (olive oil & lemon)

ZINGARA

Sautéed fillet steak, mushroom, bacon & capsicum in a red wine sauce

AMATRICIANA

Bacon, chilli, onion, garlic, parmesan, Napoli

MUSHROOM & MUSTARD

Mushroom, French mustard, spring onion, cream, cheese

PUTTANESCA

Olives, capers, white anchovies, chilli, garlic, parmesan, tomato, dash Napoli

STARTERS

\$18

GARLIC BREAD (gfo)

\$5

GRAZING PLATTER; limoncello cured Atlantic

salmon, char-grilled vegetables marinated in thyme & garlic oil, mixed organic marinated olives, grilled chorizo, Persian feta, Casalunga pâté, house made dips, avocado, warm sour dough baguette

\$22

\$15

HOUSE SOUR DOUGH BREAD; savoury granola

dukkah, aged parmesan rind infused olive oil, house made dips (gfo)

\$12

\$13

SOUP OF THE DAY

\$6

\$13

STEAMED BUNS; filled w sous vide pulled por hock,

marinated in soy, ginger, five spice, shallots & rice wine, pickled mustard greens, crushed nuts, coriander aioli

\$13

\$13

CONFIT DUCK WONTONS; master stock, shitake

mushroom, spring onion, bean shoots sesame oil

\$13

\$13

DEEP FRIED LOBSTER MAC & CHEESE BALLS; blood

orange segments, tendril leaves, bisque aioli

\$14

\$15

MILK CHERRY BOCCONCINI & SUNDRIED TOMATO

ARANCINI; basil aioli, toasted pine nuts, lemon oil dressed watercress (gf)

\$11

\$15

KEFALOGRAVIERA CHEESE, ZUCCHINI & BBQ CORN

FRITTERS; tarragon aioli, mustard cress, pickled & candied beets (gf)

\$11

\$15

OYSTER BAR

\$4.00 EACH

\$13

NATURAL; lemon wedge, cocktail sauce (gf)

KILPATRICK; crispy bacon, Worcestershire sauce, grilled (gf)

\$13

FRANCIS ALBERT; chili cream, white wine sauce,

gratinated (gf)

\$13

SPANISH; grilled chorizo & feta, tomato coulis (gf)

(gfo) - Indicates meals that can be altered to meet your dietary requirements; please inform staff

(df) - indicates dairy free

All gluten free bread & pasta will incur an additional charge of \$1

Please note (gf) pasta may take additional time

MAIN MEALS

CHICKEN PARMA	\$23
VEAL PARMA; Crumbed & topped w/ ham, Napoli sauce & cheese, choice of vegetables or chips & salad (gf)	\$25
BREADED BOBBY VEAL SCHNITZEL; butter & parsley tossed pappardelle, porcini & wild mushroom cream sauce, baby spinach, pine nuts, lemon oil salad (gfo)	\$26
VEAL SCALOPPINE; sautéed mushroom, white wine, stock sauce, choice of vegetables or chips & salad (gf)	\$26
BALINESE STYLE TWICE COOKED PORK BELLY; ginger spiced sweet potato curly fries, sour green mango slaw, chili jam (gf)	\$28
SPICY GREEN CHILI & BUTTERMILK FRIED CHICKEN; pickled carrot, chimichurri buttered BBQ corn, pea & potato hash, aioli (gf)	\$25
17 HOUR SLOW COOKED NORTH AFRICAN LAMB SHOULDER (MÉCHOUI); warm hummus puree, tabouli of green wheat, smoked almonds, gold raisins, diced tomato, pomegranate, grilled roti, preserved lemon crème fraîche (gf)	\$30
FISH AND CHIPS; w rocket, feta, citrus salad, merchant aioli (gf)	\$22
LACE CREPE; filled w sautéed prawns, scallops, fish, crab meat, baby clams, calamari, shrimps, tabasco, brandy cream, thickened w, Francis Albert sauce	\$24

RISOTTO

ASPARAGUS & MACADAMIA RISOTTO; pea puree, olive speckled parmesan tuile, watercress, beetroot & apple salad (gf)	\$16
CHICKEN, PESTO & ROAST VEGETABLE RISOTTO; rocket, Spanish onion & parmesan salad (gf)	\$18

SIDES/SALADS

HOUSE SALAD; rocket, tomatoes, red onion, olives, cucumber spaghetti, carrot string, basil & red wine vinaigrette (gf)	\$6
ROCKET SALAD w/ pear & parmesan, balsamic dressing (gf)	\$6
SOUR GREEN MANGO SLAW; (gf)	\$6
TABOULI OF GREEN WHEAT; smoked almonds, gold raisins, diced tomato, pomegranate (gf)	\$6
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 (df, gf)	\$15
ADD THAI MARINATED BEEF (sautéed in garlic chili)	\$6
GREEN CHILI CHICKEN SALAD; spinach, sweet potato, caramelised onion, beans shoots, garlic croutons, aioli (gf)	\$15
GREEN VEGETABLES; asparagus spears, broccolini, sautéed spinach w smoked almonds (gf)	\$6
SALT & VINEGAR FAT CHIPS; w café de Paris aioli (gf)	\$7
GINGER SPICED SWEET POTATO CURLY FRIES; w chili jam (gf)	\$7
BAG OF CHIPS (gf)	\$6

DRINKS

CAN (375ml); Coke, coke zero, lemonade, lemon squash, orange	\$3
BOTTLE (330ml); Sparkling apple juice, ginger beer, ginger ale	\$4
SAN BENEDETTO SPARKLING OR STILL MINERAL WATER; Small (500ml) or large (1000ml)	\$5/8

DESSERTS

ICE-CREAM/ GELATO BAR \$3.00 PER SCOOP (gf) vanilla, raspberry ripple, crema Catalana, orange chocolate, raspberry (df), blood orange (df), lemon (df), chocolate gelato	\$6
ALCOHOLIC ICE CREAMS \$4.00 PER SCOOP Butterscotch & Baileys, Licor 43 buttered popcorn, Espresso & Kahlua, illusion & coconut	\$6
SALTED CARAMEL & CHOCOLATE GANACHE TART; Licor 43 buttered popcorn ice cream, soft peanut brittle (gf)	\$12
JAFFA IN A GLASS; orange & almond sponge, orange chocolate ice cream, Chantilly cream, blood orange curd, Cointreau ganache	\$12
ITALIAN DOUGHNUTS; filled w crème patissiere, chocolate ice cream, Mozart chocolate ganache, chocolate sauce, fresh & dehydrated raspberries, raspberry honeycomb	\$12
COCONUT MILK PANNA COTTA; Malibu macerated grilled pineapple, illusion ice cream rolled in toasted coconut (gf)	\$12
CANNOLI; filled w scotch whiskey chocolate mousse, crema Catalana ice cream, date ganache	\$12
HOUSE BAKED CHEESECAKE	\$10
STICKY DATE BREAD & BUTTER PUDDING; w/ vanilla Anglaise & vanilla ice cream	\$10

