

Casalinga

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 \$50

OFFER 3 - 2 ENTRÉES

2 MAIN COURE

2 DESSERTS \$90

98708422

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

Prices GST inclusive, subject to change without notice

MASTERCARD, VISA & AMEX ATTRACT 1.25% SURCHARGE

PASTA

WAGYU LASAGNA

Layers of pasta with tomato, cheese & Wagyu Bolognese sauce

FETTUCINI, SPAGHETTI, PENNE,

GNOCCI, 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

MATRICIANA

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

\$15

GARLIC BREAD (gfo)

\$5

GRAZING PLATTER; kaffir lime & lemon grass cured **\$22**

salmon w/ teriyaki aioli, chargrilled vegetables marinated in thyme & garlic oil, mixed organic marinated olives, grilled chorizo, Persian feta, Casalinga pâté, house made dips, avocado, warm house bread (gfo)

\$15

HOUSE SOUR DOUGH BREAD; savoury granola **\$12**

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

\$13

SOUP OF THE DAY **\$6**

TWICE COOKED BEEF SHORT RIB; Texan dry rub, celeriac & apple salad, maple & bourbon aioli (gf) **\$18**

\$13

XO CONFIT DUCK LEG (pulled, pressed & fried); **\$15**

Peking pancakes, cucumber, apple & purple cabbage slaw, red curry lychee aioli

\$13

GREEN RICE CRUMBED PRAWNS; crying tiger **\$16**

sauce, green mango, fragrant herbs, bean shoots & peanuts (gf)

\$13

CRUMBED BUCHE DE LAIT; beetroot rösti, olive la- **\$14**

vosh, poached fig puree (gfo)

\$15

OYSTER BAR \$4.00 EACH

NATURAL; lemon wedge, cocktail sauce (gf)

\$15

KILPATRICK; crispy bacon, Worcestershire sauce, grilled (gf) **\$15**

\$13

FRANCIS ALBERT; chili cream, white wine sauce, gratinated (gf)

\$13

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

\$13

\$13

(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

Salami is not (gf)

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 tossed sundried tomato pappardelle, Siciliana sauce, caramelised red onion, red peppers, olives, tomato, white wine stock sauce, crumbled feta & rocket 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; sweet potato & ginger rösti, steamed broccolini, chili jam, pork jus (gf)	\$28
PRESERVED LEMON & PICANTE ROASTED HALFCHICKEN; beluga lentils, lemon thyme caramelised red onion, smoked almonds, wilted spinach, double chicken stock (gf)	\$26
17 HOUR SLOW COOKED NORTH AFRICAN LAMB SHOULDER (MÉCHOUI); white carrot puree, spinach ball, roast kipfler potatoes & baby beets (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	
CHARRED CAULIFLOWER RISOTTO; roasted hazelnut & cauliflower puree, dukkah puffed grains, parmesan tuile, salsa verde (gfo)	\$15
CONFIT DUCK & SWISS BROWN MUSHROOM RISOTTO; peas, rocket, parmesan garnish	\$18

SIDES/SALADS

HOUSE SALAD; rocket, tomatoes, red onion, olives, cucumber spaghetti, carrot string, basil & red wine vinaigrette (gf)	
ROCKET SALAD w/ pear & parmesan, balsamic dressing (gf)	
TRUFFLED WILD MUSHROOM ARANCINI w/ aioli (gf)	
BELUGA LENTILS; lemon thyme caramelised red onion, smoked almonds, wilted spinach (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, chilli rings, Asian dressing (df, gf)	
ADD THAI MARINATED BEEF (sautéed in garlic chili)	
VEGETABLES; steamed broccolini, braised witlof, orange & cardamom roasted carrots (gf)	
BAG OF CHIPS (gf)	

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, Bacio, goats milk, rice pudding, 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, B52- (Cointreau, Kahlua & Baileys), Chivas Regal salted caramel	\$6
SALTED CARAMEL & CHOCOLATE GANACHE TART; Licor 43 buttered popcorn ice cream, soft peanut brittle (gf)	\$12
WARM FIG & FRANGIPANE LINZER TORTE; goats milk ice cream, Pedro Ximenez reduction, macadamia soil	\$12
BANANA FRONUTS; custard cubes, chocolate ice cream, Mozart chocolate ganache, honeycomb, chocolate sauce	\$12
COCONUT MILK PANNA COTTA; mandarin curd, rice pudding ice cream, 5 spice puffed rice (gf)	\$12
HOUSE BAKED CHEESECAKE	\$10
STICKY DATE BREAD & BUTTER PUDDING; w/ vanilla Anglaise & vanilla ice cream	\$10

