

Casalunga

SHARING

Herb Garlic Bread	(gf)	\$6
House Sour Dough Bread; - dehydrated soy sauce, bonito flakes & roasted nori chiffonade, - rock sugar chilli & lime powder, - aged parmesan rind infused olive oil. - house made dip	(gf)	\$12
Grazing Platter; Cointreau cured kingfish, chargrilled vegetables marinated in thyme & garlic oil, mixed organic marinated olives, deli meats, Persian feta, Casalunga pâté, house made dips, warm house bread	(gf)	\$24
Extra Bread	(gf)	\$5
CICCHETTI (Small things)		
Twice Cooked Marinated Lamb Neck; pulled, compressed lamb, wrapped in Peking pancake w/crispy slaw, fermented zough, yoghurt aioli		\$17
Chicken Ribs Wasabi Pea & Dehydrated Sushi Rice Crumb; Chicken ribs, steeped in master stock, crumbed & fried w/ salad of pickled & fresh vegetables, gochujang chili jam, aioli	(gf)	\$15
Cointreau Cured Kingfish; beetroot lavosh, dill crème fraîche, mandarin segments & foam, tendrils	(gf)	\$17
Textures of Cauliflower; saffron cauliflower custard, cauliflower couscous, ras el hanout dusted & fried cauliflower, cauliflower falafel & green goddess sauce	(gf)	\$15
Vegetable Bhaji; freekeh lemat, fried quail egg, peanut sauce	(gf)	\$15
Scallop Mousse Dumplings; soy mirin dashi consommé, prawn sheet, seaweed, beach bananas, garlic cress, sea grapes	(gf)	\$18
Please see board for soup & daily specials (gf) – indicates meals can be altered to meet gluten free dietary requirements; please inform staff		

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

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OYSTER BAR

\$3.5
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; yuzu ponzu, seaweed & sesame granita

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

Nam Jim; Thai macadamia praline dressing

Margarita; salt rimmed, lychee & cucumber margarita

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

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

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MAINS

Lace Crepe; filled w/ sautéed prawns, scallops, fish, crab meat, baby clams, shrimps, Tabasco, brandy cream, thickened w, Francis Albert sauce		\$26
Macadamia & Hay Smoked Confit Pork Belly; clarified butter fried pomme Parisienne, garlic & lemon sautéed purple kale, compressed apple & youngberry stock sauce	(gf)	\$32
Veal Scaloppine alla Marsala; pancetta lardons, caramelised shallots, orange segments, deglazed w/ marsala stock butter sauce, fried garlic & parmesan potato spheres, almond buttered broccolini, nutmeg & black lava salt spiced butternut pumpkin	(gf)	\$30
17 Hour Slow Cooked North African Lamb Shoulder(Méchoui); warm salad of harissa roasted beets, green beans, smoked almonds, & sumac Kipfler potatoes	(gf)	\$35
300g Miso Marinated Porterhouse; sweet potato fondant, roast baby king brown mushroom, chive cream, teriyaki reduction, wasabi leaves	(gf)	\$38
Tournedos Rossini; 2 x 100g fillet steak pinned w/ bacon, Casalunga pâté, rich port cream sauce, fig pithivier, parsnip skordalia, broccolini	(gf)	\$36
Ocean Platter; 3 oysters any way, cooked king prawn, battered fish fillet of the day, scallop dumpling in dashi broth, Cointreau cured kingfish, Thai green curry spring roll w/ yuzu caramel, gochujang chili jam prawns & aioli, YV Persian feta fennel rocket & citrus salad, chips & sauces		FOR 1 \$45 FOR 2 \$80
This dish takes time to create; please allow 30 to 45 minutes to prepare		
Vegetarian Plate or Vegan Plate; freekeh lemat, vegetable bhaji, cauliflower custard, cauliflower cous cous, sweet potato fondant, harissa beet warm salad, crispy slaw, fermented zough, my Thai salad	(gf)	\$30

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HOUSE MADE PASTA

Pappardelle Pasta; confit duck, sweet potato, peas, bean shoots, spring onions, roasted cashews, gochujang chilli jam, chicken stock	\$18 / \$29
Lasagne; rich wagyu Bolognese sauce, fresh tomato & creamy béchamel	\$18 / \$26
Bouche de Lait & Caramelised Shallot Ravioli; roast beetroot, pear & candied walnut, muscat reduction, tendrils	\$18/ \$26

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
Garlic & Parmesan Fried Sphears; gochujang chilli jam		\$7
Parsnip Skordalia; garlic, lemon juice, almond meal	(gf)	\$7
Warm Winter Salad; harissa roasted beets, green beans, smoked almonds, feta	(gf)	\$7
Vegetables; almond broccolini, black lava salt spiced butternut pumpkin, garlic & lemon sautéed purple kale	(gf)	\$7
Chips; tomato sauce	(gf)	\$6

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DESSERTS

Hazelnut Orange Pudding; bacio mousse, brandy snap, orange chocolate ice cream, toffee hazelnuts, whipped cream (gf) \$15

Ice Cream Smore Sandwich; chocolate brownie biscuits, marshmallow ice cream, chocolate Mozart ganache, toasted marshmallow (gf) \$15

Sweet Vanilla Pastry Tart; filled w/ yuzu curd, single origin vietnamese chocolate ganache, pineapple & ginger sorbet, dehydrated yuzu flakes \$15

Crème Catalan Panna Cotta; titanium balloon meringue, vanilla Anglaise, Pedro Ximénez ice cream, churros crumb (gf) \$15

Chocolate Banoffee; chocolate pastry, salted peanut caramel, caramelised banana, licor 43 clotted cream, dark chocolate coffee beans, Kahlua & espresso 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 Alcoholic Ice Cream \$4.00 per scoop

Vanilla

Butterscotch & Baileys

Raspberry Ripple

Pedro Ximénez

Ginger & Pineapple (df)

Espresso & Kahlua

Marshmallow

Almond Milk & Malibu & Kaffir (df)

Orange Chocolate

Coconut Milk & Amaretto (df)

Blood Orange (df)

Lemon Gelato (df)

Watermelon Gelato (df)

Chocolate Gelato

**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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