

Casalinga

LUNCH MENU \$14.95

- To take advantage of additions at a special price please place dessert order when placing meal order

Harissa Pan-fried Potato Gnocchi; roasted beetroot, smoked almonds caramelised red onion, wilted spinach, feta, on cauliflower skordalia

O'brien's Gluten Free Beer Battered Fish & Chips; rocket, shaved fennel, orange segments, tartar verde salt & vinegar chips (gf)

Creamed Spinach & Red Onion Jam Risotto; roast pepper & pine nut puree, gremolata, parmesan wafer, tendrils (gf)

Warm Lamb kofta Salad; spinach, feta, caramelised onion, smoked almonds, beetroot relish, yogurt sauce

Casalinga My Thai; spiced tofu, cashews, coriander, black fungi, cucumber, pickled carrot & daikon, bean shoots, crispy noodles, fried shallots, nigella seeds, wakame, Vietnamese mint, chili rings, Asian dressing (gf)

Add Thai Marinated Beef Strips To My Thai Salad (sautéed in chili & garlic) \$7

Pan-fried Breaded Bobby Veal Schnitzel; creamy mushroom stroganoff style sauce, butter & parsley tossed house made tagliatelle, spinach, flat leaf parsley & red onion jam salad (gfo)

Add a dessert for \$10.00 choice of – see specials board

House Baked Cheesecake of the Day

Sticky Date Bread & Butter Pudding w vanilla Anglaise & ice cream

House Made Brulee of the day

(gfo) – indicates meals can be altered to meet gluten free dietary requirements, please inform staff