

# Casalunga

## SHARING & SMALL THINGS

### Herb Garlic Bread

(gfo) \$6

**Warm Sour Dough Baguette;** aged parmesan rind infused olive oil, balsamic reduction, hemp seed dukkha, trio of house made dips.

(gfo) \$12

**Grazing Platter;** lemon sugar and vodka cured salmon & parsley aioli, Chargrilled vegetables marinated in thyme & garlic oil, mixed organic marinated olives, Grilled chorizo, Persian feta, Casalunga chicken & duck liver parfait, house made dips, avocado, warm house bread.

(gfo) \$28

**French Baguette Bruschetta;** confit garlic, diced tomato and Spanish onion, basil leaves, balsamic reduction, YV feta, parmesan shavings

(gfo) \$13

**Crab and Potato Balls;** toasted coconut, coriander, fresh mango, tendrils, yuzu prik nam pla, fermented chili aioli, dehydrated black rice sail.

\$17

**Cajun Spiced Seared Scallops;** barbeque cream corn puree, crispy crocodile salami, spiced avocado, watercress, lemon aioli, purple sweet potato crisp.

\$17

**Confit Teriyaki Duck Spring Rolls;** mandarin caramel, coriander, cucumber, bean shoot salad, lettuce cups.

\$15

**Beetroot Felafel;** wrapped in un-leaven bread, pear relish, crumbled blue cheese, honey thyme yogurt, watercress.

\$16

**Steeped & Fried Red Chicken;** master stock poached chicken, fried in saffron brioche crumbs, kimchi pancake, daikon, lime pickled cucumber salad, Japanese aioli, chili jam.

(gf) \$16

**Buffalo Fried Cauliflower;** white carrot puree, puffed purple carrot crisp, honey labneh, aioli, hemp dukkah, nasturtiums leaves.

(gf) \$15

**Spanish Paella Style Arancini;** (seafood, chicken, chorizo, saffron, harissa) saffron garlic aioli, chorizo oil, rocket, shaved parmesan.

(gfo) \$16

Please see board for soup & daily specials

# Casalunga

## OYSTER BAR

\$4:00  
Each

### COLD

**Natural;** lemon wedge, cocktail sauce

**Caviar;** finger lime caviar & YV Salmon roe

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

**Japanese;** ponzu, yuzu granita in a shot glass

**Margarita;** chili salt rimmed shot glass, tequila blood orange margarita

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

**Nam Jim;** Thai macadamia praline dressing

### HOT

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

**Spanish;** grilled chorizo & feta, tomato coulis

**Kilpatrick;** crispy bacon, Worcestershire sauce, grilled

**Popcorn Crumbed;** mandarin & lemongrass caramel

**Francis Albert;** chilli cream, white wine sauce, gratinated

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

Dear customers please ensure that all food allergies are discussed with your wait staff when placing your order, so that we can provide a safe and enjoyable dining experience

# Casalunga

## MAINS

**Gratinated Lace Crepe;** filled w/ sautéed tiger prawns, xl scallop, fish pieces, crab meat, baby clams, calamari, shrimps, Tabasco, brandy, cream, Francis Albert sauce, tasty cheese. \$28

**Pan-fried Breaded Bobby Veal Schnitzel;** gremolata potato donuts, osso buco reduction, spinach, smoked almond, red onion jam salad. (gfo) \$32

**Twice Cooked Apple Schnapps Pork Belly;** macadamia parsnip puree, root vegetable curly fries, baked apple relish watercress salad, white balsamic reduction. (gf) \$32

**Five Spice Marinated Seared Duck Breast;** beetroot pappardelle, masala plum narg, pear, caramelised walnut, rocket salad. \$36

**Lamb Two Ways;** North African (Méchoui) Lamb bastila (brick pastry), creole crumbed lamb ribs, freekah tabouli, reduced braising liquids, crème fraîche, flowers and tendrils. \$39

**Tournedos Rossini;** fillet steaks pinned w/ bacon, chicken fondant potatoes, shallot braised Pithivier, Casalunga pate, port wine sauce, petit herb salad. \$38

**Chargrilled Angus Porterhouse (300g);** Dianne sauce, shiraz powder dusted thrice cooked fat chips, merchants aioli, beetroot chards, flat leaf parsley, radish salad w/ verjuice, green oil. \$39

**Ocean Platter;** 3 Oysters anyway, lemon sugar and vodka cured salmon, crab potato ball w/ Asian coconut salad, cajun spiced seared scallops w/ barbeque cream corn puree, crispy crocodile salami, beer battered fish fillet, Spanish paella style arancini, crumbed calamari rings, cold tiger prawn, hot chili garlic prawns on fried rice noodles, feta, fennel (gfo) For 1 \$50

§ orange segment rocket salad, salt and vinegar thrice cooked fat chips § sauces. Allow 45 minutes during busy time (gfo) For 2 \$95

**Vegetarian Plate;** Buffalo fried cauliflower w/ white carrot puree, shallot braised pithivier, Beetroot felafel wrapped in un-leaven bread, pear relish, crumbed blue cheese, freekah tabouli, root vegetable curly fries w/ merchants aioli, warm chargrilled vegetables with watercress salad, pear, caramelised walnut, rocket salad.- Vegan option available (gfo) \$30

# Casalinga

## HOUSE MADE PASTA

- Saffron Linguini;** garlic chilli & butter sautéed slipper lobster, pipis, prawns, calamari & scallop, deglazed w/ Limoncello, lobster oil, fresh herbs, parmesan shavings, lemon wedge. **\$34**
- Casalinga Lasagne;** layered rich wagyu Bolognese & Napoli sauce between pasta sheets topped w/ creamy béchamel sauce. **\$24**
- Casalinga Vegetable Lasagne;** Char-grilled marinated vegetables, layered Napoli sauce, spinach, topped with creamy béchamel sauce. **\$24**
- Harrisa Pan-fried Potato Gnocchi;** roasted beetroot, smoked almonds, caramelised red onion, wilted spinach, YV feta, on cauliflower skordalia. **\$24**
- Champagne Butter Poached Slipper Lobster;** vanilla risotto, orange veloute, saffron fennel jam, coral enoki, YV salmon roe, lobster oil. **\$34**

## SALADS & SIDES (all sides 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. **\$18**
- ADD THAI MARINATED BEEF TO MY THAI SALAD** (sautéed in garlic chili) **\$7**
- House Salad;** rocket, tomato, red onion, olives, cucumber spaghetti, carrot string, beetroot string, basil & red wine vinaigrette. **\$8**
- Rocket, Parmesan & Pear Salad;** balsamic reduction & basil oil dressing. **\$8**
- Toasted Coconut Salad;** coriander, fresh mango, tendrils, yuzu prik nam pla. **\$8**
- Freekah Tabouli;** pomegranate, tomato, diced onion, mint, smoked almonds, gold raisins, lemon juice, parsley. **\$8**
- Sugar Snap & Broccoli Medley;** garlic butter tossed. **\$8**
- Ratatouille Styled Vegetables** **\$6**
- Bowl Of Mashed Potato** **\$6**
- Chips;** tomato sauce **\$7**
- Thrice Cooked Fat Chips;** option of shiraz dust, salt and vinegar or plain w/ aioli to match **\$8**
- Root Vegetable Curly Fries;** merchants aioli. **\$8**

# Casalunga

## DESSERT

- Glittering Snickerdoodle Italian Donuts;** filled with salted caramel peanut butter custard, rolled in glittering cocoa powder, snickers style ice cream, Dulce de leche caramel. **\$16**
- Advocaat Panna Cotta;** rosewater crème anglaise, Florentine brandy snap, hibiscus and white chocolate liqueur ripple ice cream, pistachio dust, flowers. **(gf) \$16**
- Banoffee Meringue Pie;** vanilla sweet pastry, caramel filled layered bananas, toasted meringue, whipped cream, banana liqueur ice cream, banana chip dust. **(gf) \$16**
- Casalunga Chocolate Brownie;** orange chocolate and cardamom caramel bar, 43 liqueur caramel popcorn ice cream. **(gf) \$16**
- Trio Chocolate Mousse Filled Profiteroles;** orange chocolate mousse, white chocolate mousse, dark chocolate mousse, chocolate veloute sauce, aerated cream, fresh honeycomb, Jaffa Cointreau ice cream, chocolate sauce. **(gf) \$16**
- Sticky Date Bread & Butter Pudding;** salted caramel, vanilla ice cream, vanilla anglaise. **\$15**

### Alcoholic Ice Cream \$4.00 per scoop

Butterscotch & Baileys **(gf)**

Hibiscus and Mozart white chocolate liqueur ripple **(gf)**

Espresso & Kahlua **(gf)**

43 Liqueur Caramel Popcorn **(gf)**

Jaffa Cointreau ice cream **(gf)**

Mozart Chocolate & banana liqueur ice cream **(gf)**

### Ice cream/Gelato \$3.00 per scoop

Vanilla

Chocolate

Snickers

Blood orange **(df)**

Lemon **(df)**

Raspberry **(df)**

**We accept Cakes; \$5.00 p/p cakeage applies. (gf) – Indicates meals that can be altered to meet your gluten free dietary requirements, \$1.00 fee for (gfo), (df) – indicates dairy free – please inform your wait staff**

**Speak to us about creating your special celebration cake – notice required**

**See specials board for extra dessert options.**

# Casalinga

## A little about Casalinga:

Welcome to Casalinga before you take a look at our beautiful food options allow us to tell you a little about where it all comes from. Casalinga was founded in 1976 at the time it was called 'Casalinga Pizza and Pasta' run by a chef called Alfonso. In 1989 the Establishment became 'Casalinga Italian and Swiss' owned by Emme and Andrew Isenegger. Skip to 2010 when Andrew Abrams who started as an apprentice was given ownership of the restaurant after 9 years of working there he took over and made it 'Casalinga Restaurant' using all the information about food he has learnt through travels and fellow chefs to create what Casalinga looks, feels, and tastes like now.

Our goal at Casalinga (which in Italian means "home style") is to bring the definition of the word to life through food that makes you think Italy but feel like home. We bring a warm ambiance doing everything we can to make our customers feel special and well cared for. Catering to people of all dietary requirements, with advanced notice we strive to give you the food you deserve and the service you need.

## A little about Andy:

I've had a passion for food since before I can remember. It all started with helping my mother in the kitchen. Whilst reading cookbooks and learning from my great grandmothers handwritten recipes my obsession only grew. I continued to cook as I got older and always felt the need to expand my knowledge of food. I started volunteering at a butcher to learn more about the preparation of the meat was going to cook, they paid me with a six pack of beers each week... don't tell my parents. Later I worked at Adrian's Restaurant where they specialised in French cuisine. All my inspiration for the food I create derives from my experiences I'm always happy to talk about food whether it be for an important event or you just feel like something special for dinner if there is time I will abide (book and advise). Thank you for coming to Casalinga, and please enjoy your meal.

All prices include GST - **BYO MONDAY-SUNDAY**  
**MASTERCARD, VISA & AMEX ATTRACT .50 cents SURCHARGE - CORKAGE \$7 PER BOTTLE**  
Minimum charge \$30.00 per person, children excluded

# Casalunga

## PASTA AND RISOTTO/ SCHNITZEL MENU

FETTUCCHINI, SPAGHETTI, PENNE, GNOCCHI OR TORTELLINI  
(GF PASTA ALSO AVAILABLE)

TAKE AWAY MENU ALSO AVAILABLE FOR DINE IN

<b>CHICKEN &amp; AVOCADO;</b> <i>Chicken, avocado, chives in a creamy cheese sauce</i>	\$24
<b>WAGYU BOLOGNESE;</b> <i>Traditional meat sauce</i>	\$24
<b>CALABRESE;</b> <i>Salami, chilli, olives, capsicum, tomato &amp; cheese</i>	\$23
<b>CAMPAGNIA;</b> <i>Bacon, mushroom, cheese in a creamy Bolognese sauce</i>	\$23
<b>CARBONARA;</b> <i>Bacon, egg, cheese, cream, parsley &amp; spring onions</i>	\$23
<b>PRIMA VERA;</b> <i>Seasonal vegetables, cheese &amp; creamy tomato sauce</i>	\$23
<b>SMOKED OCEAN TROUT;</b> <i>Smoked ocean trout, asparagus, spring onion, parsley, cashew nuts in a creamy white wine sauce</i>	\$26
<b>MARINARA;</b> <i>Mixed seafood w/ cheese, garlic, tomato sauce or Bianco (olive oil &amp; lemon)</i>	\$28
<b>ZINGARA;</b> <i>Sautéed fillet steak, mushrooms, bacon &amp; capsicum in a red wine sauce</i>	\$26
<b>AMATRICIANA;</b> <i>Bacon, chilli, onion, garlic, parmesan &amp; Napoli</i>	\$23
<b>MUSHROOM &amp; MUSTARD;</b> <i>Mushroom, French mustard, spring onion, cream, cheese</i>	\$23
<b>PUTTANESCA;</b> <i>Olives, capers, white anchovies, chilli, garlic, parmesan, tomato, dash Napoli</i>	\$23
<b>CHICKEN AND PINE NUT BASIL PESTO RISOTTO;</b> <i>parmesan touli, tendrils.</i>	\$24
<b>ROAST VEGETABLE PESTO AND PARMESAN RISOTTO;</b> <i>parmesan touli, tendrils.</i>	\$24
<b>TRUFFLED MUSHROOM AND PEA RISOTTO;</b> <i>creamed leek, parmesan touli tendrils.</i>	\$24
<b>CHICKEN/ VEAL SCHNITZEL;</b> <i>choice of vegetables or chips and salad</i>	\$26
<b>CHICKEN/ VEAL PARMA;</b> <i>choice of vegetables or chips salad</i>	\$28
<b>BOBBY VEAL SCALOPPINE;</b> <i>wild mushroom &amp; porcini ragu w/ choice of vegetables or chips and salad</i>	\$30

# Casalunga

## DESSERT DRINKS

Hanwood 10yr Grand Tawny Port	\$6
Galway Pipe 12yr Grand Tawny Port	\$7
Campbells Classic Rutherglen Tokay	\$11
Campbells Classic Rutherglen Muscat	\$11
'05' Yarravale Reserve Shiraz Vintage Port (500ml bottle)	\$49
Pedro Ximenez by Romate	\$10

## HOT DRINKS

Genovese Espresso coffee; Cappuccino, Latte, Espresso, Long or short Macchiato, Mochaccino	\$4
Chai Latte	\$4
Hot Chocolate	\$4.5
Mug	\$5
Extra shot	.50c
Soy or Almond Milk	.50c
Iced Coffee/ Chocolate	\$10

## TEA (all \$4.5)

English breakfast
Earl grey
Spring green
Chamomile
Lemongrass & ginger
Peppermint
Chai tea

## LIQUEUR COFFEES

Irish style coffee with any of our Liqueur	\$12
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## AFFOGATO

Shot of coffee, two scoops of ice cream & a shot of Frangelico	\$18
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