

# Casalinga

## Group menu options

### Booking for 10 people or more

#### OPTION 1

\$40 per person one course menu

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

Choice of 4 mains

#### OPTION 2

\$52 Per person two course menu

Choice of 4 Entrees

Choice of 4 Mains

#### OPTION 3

\$52 Per person two course menu

Choice of 4 Mains

Choice of 4 Desserts

#### OPTION 4

\$65 Per person three course menu

Choice of 4 entrees

Choice of 4 Mains

Choice of 4 Desserts

## ENTRÉE

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

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

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

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

## MAIN

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

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

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

**(GFO) (cooked to medium only)**

**Crispy skin Barramundi of the day (GF)**

## DESSERT

**Advocaat Panna Cotta;** rosewater crème Anglaise, Florentine brandy snap, hibiscus and Mozart white chocolate liqueur ripple ice cream, pistachio dust, flowers. **(GF)**

**Banoffee Meringue Pie;** vanilla sweet pastry, caramel filled layered bananas, toasted meringue, whipped cream, Mozart chocolate & banana liqueur ice cream, banana chip dust. **(GF)**

**Trio Chocolate Mousse Filled Profiteroles,** chocolate veloute sauce, aerated cream, Jaffa Cointreau ice cream, fresh honeycomb. **(GF)**

**Trio of alcoholic ice cream;** 43 liqueur Caramel Popcorn, Espresso & Kahlua, Butterscotch & Baileys **(GF)**