

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.

\$17

Gremolata Salt Seared Scallops; cauliflower puree, candied pancetta, roast pepper fondant, lattice crisp, watercress.

\$17

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

\$15

Zough Lamb Kofta Balls; beetroot felafel, Persian feta, yogurt sauce, beetroot relish, un-leaven bread, spinach, sumac.

\$15

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

Wild Mushroom Arancini; truffled YV feta centred, garlic mustard aioli, dressed rocket, parmesan shavings.

(gfo) \$15

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 Cotoletta; stuffed with gremolata camembert, butter wine stock sauce, saffron pappardelle roasted capsicums, caramelised red onion, wilted spinach. (gfo) \$34

Twice Cooked Apple Schnapps Pork Belly; macadamia parsnip puree, braised purple cabbage, white sweet potato curly fries, baked apple, jus de roti. (gf) \$34

Roast chicken Ballantine, stuffed with truffled chestnut and shallot, sweet potato puree, sugar snap and broccolini medley, bacon maple syrup butter stock sauce. (gf) \$33

Lamb Two Ways; North African (Méchoui) Lamb bastila (brick pastry), creole crumbed lamb ribs, creamy mash potato, ratatouille styled winter vegetables, reduced braising liquias. \$39

Chargrilled angus porterhouse (300g); cabernet baby onions and Swiss brown mushrooms, veal jus, thrice cooked Shiraz powder dusted fat chips, warmed char-grilled vegetable watercress salad, Merchants aioli. (gf) \$39

Tournedos Rossini; fillet steaks pinned w/ bacon, Casalunga pâté, port wine sauce, garlic potato donuts, lentil eggplant caponata. \$37

Ocean Platter; 3 Oysters anyway, lemon sugar and vodka cured salmon, crab potato ball w/ Asian coconut salad, gremolata salt seared scallop w/ cauliflower puree & candied pancetta, beer battered fish fillet, crumbed calamari rings, cold tiger prawn, hot chili garlic prawns on fried rice noodles, feta, fennel & orange segment rocket salad, salt and vinegar thrice cooked fat chips & sauces. (gfo) For 1 \$48
For 2 \$90

Vegetarian Plate; Buffalo fried cauliflower w/ white carrot puree, Wild mushroom arancini truffled feta centre, Lentil and eggplant caponata, winter vegetable ratatouille, thrice cooked shiraz powder dusted fat chips w/ aioli, sugar snap and broccolini medley, warm char-grilled vegetables w/ watercress. - *vegan option available* (gfo) \$30

Casalinga

HOUSE MADE PASTA

- Saffron Linguini;** garlic chili & butter sautéed slipper lobster, pipis, prawns, calamari & scallop, deglazed w/ Limoncello, lobster oil, fresh herbs, parmesan shavings, lemon wedge. **\$32**
- 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. **\$22**
- Spanish Pan-fried Potato Gnocchi;** chorizo, fired red peppers, smoked almonds caramelised red onion, roasted capsicum pesto, YV feta, watercress, shaved parmesan. **\$24**
- Champagne Butter Poached Slipper Lobster;** vanilla risotto, orange veloute, saffron fennel jam, coral enoki, YV salmon roe, lobster oil. **\$34**

For other risotto and pasta options please ask our wait staff for our pasta menu

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**
- Warm Char-grilled Vegetable Watercress Salad** **\$8**
- Sugar Snap & Broccoli Medley;** garlic butter tossed. **\$8**
- Ratatouille Styled Winter Vegetables** **\$6**
- Chips;** tomato sauce **\$7**
- Thrice Cooked Fat Chips;** option of shiraz dust, salt and vinegar or plain w/ aioli to match **\$8**
- White Sweet Potato Curly Fries** **\$8**

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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 Mozart white chocolate liqueur ripple ice cream, pistachio dust, flowers. **(gf) \$16**

Passion Fruit Lemon Meringue Pie; blood orange curd, vanilla Meukow liqueur ice cream, whipped cream, bruleed passionfruit. **(gf) \$16**

Casalinga Chocolate Brownie; orange chocolate and cardamom caramel bar, 43 liqueur caramel popcorn ice cream. **(gf) \$16**

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

vanilla Meukow ice cream **(gf)**

Ice cream/Gelato \$3.00 per scoop

vanilla

Chocolate

Snickers

Blood orange **(df)**

Lemon **(df)**

Raspberry **(df)**

We accept Cakes; \$3.00 p/p cakeage applies. (gfo) – 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

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 \$25.00 per person, children excluded

Casalunga

PASTA AND RISOTTO MENU

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

CHICKEN & AVOCADO; <i>Chicken, avocado, chives in a creamy cheese sauce</i>	\$24
WAGYU BOLOGNESE; <i>Traditional meat sauce</i>	\$22
CALABRESE; <i>Salami, chilli, olives, capsicum, tomato & cheese</i>	\$23
CAMPAGNIA; <i>Bacon, mushroom, cheese in a creamy Bolognese sauce</i>	\$23
CARBONARA; <i>Bacon, egg, cheese, cream, parsley & spring onions</i>	\$23
PRIMA VERA; <i>Seasonal vegetables, cheese & creamy tomato sauce</i>	\$23
SMOKED OCEAN TROUT; <i>Smoked ocean trout, asparagus, spring onion, parsley, cashew nuts in a creamy white wine sauce</i>	\$26
MARINARA; <i>Mixed seafood w/ cheese, garlic, tomato sauce or Bianco (olive oil & lemon)</i>	\$28
ZINGARA; <i>Sautéed fillet steak, mushrooms, bacon & capsicum in a red wine sauce</i>	\$25
AMATRICIANA; <i>Bacon, chilli, onion, garlic, parmesan & Napoli</i>	\$23
MUSHROOM & MUSTARD; <i>Mushroom, French mustard, spring onion, cream, cheese</i>	\$23
PUTTANESCA; <i>Olives, capers, white anchovies, chilli, garlic, parmesan, tomato, dash Napoli</i>	\$23
CHICKEN AND PINE NUT BASIL PESTO RISOTTO; <i>parmesan touli, tendrils.</i>	\$24
ROAST VEGETABLE PESTO AND PARMESAN RISOTTO; <i>parmesan touli, tendrils.</i>	\$24
TRUFFLED MUSHROOM AND PEA RISOTTO; <i>creamed leek, parmesan touli tendrils.</i>	\$24