

casellas signature à la carte ...
modern-contemporary australian

menu inspiration

It would be a huge mistake to generalise when talking about Australian cuisine, you cannot expect uniformity and monotony in a country of almost 7 million square kilometres. Since the end of the Second World War, the British Paradigm has become increasingly diluted in this melting pot of different cultures. Australian cuisine willingly embraces new international flavours from different parts of the globe.

The food scene rupturing across the country is very imaginative, innovative, sexy and daring, built on European foundations that integrated traditional Australia, Middle Eastern, South American and Asian influences. But two perpetual fact remains: Australian cuisine is based on respect for the great Australian products growing from the country's unrestrained rich soil and ostensibly endless shorelines; and the variety of cooking methods and techniques that the rest of the world has willingly shared with the land down under.

Casellas' A la Carte menu offers a "modern-contemporary" Australian cuisine. It represents not just a certain period, but also showcases the moving artistry of food and the diversity of flavours that Australia has to offer.

Jay Marc Prieto
Jay Marc Prieto
Head Chef

Jason Casella
Jason Casella
Proprietor

Casellas

entrée

Calamari Salad (19.50) *can be gluten free*

Fried, Lightly Floured Calamari In Asian Salad With Grape Tomatoes, Capsicums, Carrot Curls, Marinated Daikon, Red Onion And Mesculin In Ginger-Miso Vinaigrette

Kahlua Pork (22.50)

Hawaiian Crépinette Style Pulled Pork With Brûléed Caramel Crust Served With Seared Pineapple Dices, Petite Fresh Salad And Soy-Sesame Star Anise Reduction

Seafood Dumpling (21.00)

Steamed Dumpling Of Prawns, Crabmeat and Mussels Served With Spiced Lemongrass and Ginger Broth, Micro Greens And Salmon Caviar

Grilled Angus Beef Bulgogi (23.00) *gluten free*

Korean Barbeque Style Char-Grilled Black Angus Beef Skewers Glazed With Asian Barbeque Sauce Served With Pickled Vegetable Atchar, Chilli Oil And Oriental Spice Dust

Vegetable Crepe (18.00) *gluten free, vegetarian and with nuts*

Sautéed Melange Of Julienne Vegetables Wrapped In Savoury Gluten Free Crepe Served With Soy-Caramel Reduction And Cashew Crumb

WA Oysters *gluten free, baked oysters: with dairy*

Oysters Natural: (24.50) Served With Lemon Sorbet

Baked Oysters: (25.00) Topped With Spicy Tomato Fondue, Sautéed Bacon And Melted Cheese

mains

Braised Beef (39.00) *gluten free and with dairy*

“South-West WA” Black Angus Beef Chuck Braised In Red Wine And Porcini Reduction Served With Caramelised Vegetables And Boulangere Potatoes

Barramundi and Seafood Cioppino (40.00) *can be gluten free*

Seared “Kimberley WA” Barramundi Fillet and Seafood Stew Of Prawns, Mussels And Baby Octopus Simmered In Semi-Dried Tomato, Celery And Herbs Served With Grilled Herb-Garlic Bread

Chicken Adobado (38.00) *gluten free and with dairy*

Pan-Fried Chicken Breast Supreme In Spanish Creamed Adobado Sauce Served With Sautéed Vegetables, Roasted Potato Slices, Diced Apple-Fennel Rosé Compote, Fried Pancetta And Basil

Barbeque Pork Ribs (39.50) *with dairy*

Baked “South-West WA” Pork Back Ribs In Thick Bourbon-Ranch Barbeque Sauce Served With Honey Glazed Corn Bread, Buttered Vegetable Melange And Fresh Mango Salsa

Satay Duck (38.50) *gluten free and with nuts*

Char-Grilled “Margaret River WA” Duck Maryland In Coconut-Peanut Satay Sauce Served With Pickled Green Papaya, Wilted Asian Greens, Chilli Oil And Steamed Fragrant Rice

Tofu Teriyaki (30.00) *vegetarian and gluten free*

Char-Grilled Tofu Steak In Teriyaki Sauce Of Orange, Mushroom And Leeks Served With Stir-Fried Vegetables, Pickled Ginger And Steamed Fragrant Rice

Wagyu Beef Burger (31.00) *with dairy*

Homemade Char-Grilled “Margaret River WA” 100% Wagyu Beef Burger (250g) In Light Spanish Salt Bread Bun With Seared Bacon, Double Swiss Cheese Slices, Onion Relish, Fresh Red Onion And Tomato Slices, Camembert And Chives Spread, Tomato-Capsicum Salsa And Mesculin Served With A Side Beer Battered Fries In Apple-Curry Mayonnaise

specialty beef

EXCLUSIVE ONLY AT CASELLAS

Premium quality cuts of beef, two of the best beef cattle breeds Australia has to offer, available in Bunbury only here at Casellas...

WAGYU Scotch Fillet 300grams (79.00) *gluten free*

7 Score And More Than 400 Days Grain Fed 100% Wagyu

BLACK ANGUS Sirloin 300grams (43.00) *gluten free*

4/4 Score And 300 Days Grain Fed 100% Black Angus

Both Steaks Are Served With Your Choice Of Steak Condiments: *all gluten free*

- Red Wine Jus
- Black Truffle Butter *with dairy*
- Rosemary Bearnaise *with dairy*
- Seeded Mustard
- Ranch Barbeque
- Garlic Fondue *with dairy*
- Mushroom Demiglace *with dairy*
- Orange-Teriyaki Sauce

SIDES:

Mediterranean Salad (15.00 or 7.00) *with dairy, nuts and gluten free*

Fresh Vegetables, Olives, Capers, Pinenuts, Marinated Feta and Mesculin Salad In Sweet Balsamic Vinaigrette

Buttered Vegetables (16.00 or 7.50) *with dairy and gluten free*

Butter Glazed Melange Of Seasonal Vegetables

Herbed Potatoes (12.00 or 6.00) *with dairy and gluten free*

Herb Butter Roasted Potatoes

Beer Battered Fries (8.00 or 5.50)

Crispy-Fried Beer Battered Potato Fries
Served With Apple-Curry Mayonnaise

Garlic And Capsicum Spaghetti (14.00) *vegetarian*

Aglio Olio Spaghetti Pasta With Garlic And Capsicums

Onion Rings (10.00)

Crispy-Fried Beer Battered Onion Rings
Served With Orange and Saffron Aioli

Vegetable Fried Rice (13.00) *gluten free, with nuts and vegetarian*

Fried Rice Of Seasonal Vegetables With Spring Onion, Garlic And Cashews

Plain Rice (5.00) *gluten free*

Steamed Fragrant Jasmine Rice

Casellas

kids meal

Chicken Roulade (18.50) *gluten free and with dairy*

With Bacon And Swiss Cheese In Roasted Garlic Fondue
Served With Buttered Vegetable Melange And Steamed Fragrant Rice

Fish and Chips (13.00)

Fried Battered Barramundi Fillets
Served With Tomato Sauce, Potato Chips And Petite Fresh Salad In Citrus-White Balsamic Vinaigrette

Chicken Nuggets and Chips (12.50)

Fried Homemade Chicken Nuggets
Served With Tomato Sauce, Potato Chips And Petite Fresh Salad
In Citrus-White Balsamic Vinaigrette

Kids Carbonara (11.50) *with dairy*

Spaghetti Pasta Of Creamy Carbonara With Bacon, Capsicums, Peas And Mushrooms

Kids Ice Cream (7.50) *with dairy*

3 Scoops Of Classic Vanilla Ice Cream
With Chocolate/Caramel/Strawberry Sauce And Sprinkles

desserts

Flourless Chocolate-Hazelnut (18.50) *with dairy, nuts and gluten free*

Warm Flourless Chocolate And Hazelnut Cake
Served With Raspberry Compote, Brandy Snap
And French Vanilla Ice Cream

Crème Brulee (16.00) *gluten free and with dairy*

Classic French Vanilla Rich Custard Topped With A Layer Of Hard Caramel
Served With Cinnamon Poached Melange Of Berries On The Side

Apple Crumble (18.00) *with dairy and nuts*

Warm Cinnamon Apple Filled Tart Topped With Walnut Streusel,
Chocolate Stick And French Vanilla Ice Cream

Cookies and Cream (18.00) *with dairy*

Sandwich Style Of Chocolate Cookies And Italian Style Vanilla Cheesecake
Served With Cookies And Cream Ice Cream

Fruits and Sorbets (15.50) *gluten free and dairy free*

Macerated Melange Of Seasonal Fruits In Mint Reduction
Served With Scoops Of Mango And Strawberry Sorbets

Bread and Butter Pudding (17.00) *with dairy*

Chocolate Centered Bread and Butter Pudding
Served With French Vanilla Ice Cream, Brandy Snap and Sticky Caramel Sauce