

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 dinner menu, aside from the signature and award-winning tapas, 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

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Head Chef

Jason Casella

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Proprietor

signature tapas

- aceitunas** 8.00 ^{v, gf} marinated olives (chilled or warm)
- setas y alcachofas** 9.00 ^{v, gf} roasted mushrooms, artichokes (chilled or warm)
- pulpo** 12.50 ^{gf} pickled octopus (chilled or warm)
- jamon serrano** 14.00 ^{gf} spanish ham
- chorizo** 10.00 ^{gf} dried spanish sausage (chilled or warm)
- croquettas** 10.50 ^d ham-cheese croquettes, orange-saffron aioli
- chicharrones** 12.00 ^{gf} crispy-fried pork morsels, pedro ximenez vinegar
- quezo frito** 13.50 ^d fried camembert cheese, honey-thyme
- calamares** 11.50 ^{cgf} fried squid rings, orange-saffron aioli
- albondigas** 12.50 beef meatballs, spanish tomato sauce
- gambas en ajo** 14.50 ^{d, gf} sauteed garlic-chili prawns
- pollo asado y escalivada** 17.50 bbq chicken, roasted vegetables, garlic cream
- ostras** 23.00 ^{gf} half dozen oysters (natural / baked ^d)
natural: with lemon sorbet
baked: Kilpatrick style with bravas, bacon, cheese

modern contemporary entrees

- Grilled Duck-Mushroom Gyoza** 21.00
salmon caviar, oriental salad, soy-sesame dip, pickled ginger, wasabi, bonito
- Seared Buffalo Chorizo Salad** ⁿ 20.00
pumpkin, parmesan, herb crouton, pinenuts, garlic cream, quince, pedro ximenez sherry
- Brûléed Kahlua Pork** 22.50
caramelised pineapple, melange of vegetables, greens, soy-star anise reduction
- Seafood Paella Balls** ^d 23.00
prawns, scallops, octopus, tomato-capsicum salsa, orange-saffron aioli, onion relish, petite vegetable salad, quail eggs
- Vegetable Crepe** ^{gf, n} 18.00
sautéed vegetables, mesculin, soy-caramel, cashew-garlic crumb
- Soup Special** MP
served with complete components

mains

Fish Of The Day MP

served with complete components

Chicken Adobado^{d, gf} 37.00

pan-fried chicken breast supreme, creamed adobado sauce, sauteed vegetables, boulangere potatoes, apple-fennel compote, fried pancetta

Pork Agrodolce^{gf} 37.50

grilled tender pork belly, ranch bourbon barbeque agrodolce, lemon-sage gremolata, snap peas, baby carrots, saffron-chorizo rice pilaf

Oriental Duck Confit^{n, gf} 38.00

char-grilled duck legs, coconut-peanut satay sauce, wilted greens, chili oil, steamed fragrant rice, pickled papaya

Slow Cooked Beef^d 39.00

braised beef cheeks, porcini-port reduction, sauteed seasonal vegetable, potato gnocchi, truffle butter, spring onions

Seafood Pasta Orecchiette^{d, n} 35.00

prawns, scallops, baby octopus, orecchiette pasta, pinenuts, baby spinach, garlic-capsicum beurre blanc, chives

Thai Vegetable Curry^{v, n} 27.50

eggplant, zucchini, mushrooms and seasonal vegetables, thai yellow curry, steamed fragrant rice

Wagyu Burger^d 31.00

char-grilled 100% wagyu beef (250g), seared bacon, double swiss cheese, bbq sauce, tomato-capsicum salsa, tomatoes, red onions, mesculin, camembert-chive spread, light sourdough bun, beer battered chips, apple-curry dip

NY Angus Steak^{d, gf} 42.00

more than 100 days grain fed and at least 14 days aged
char-grilled 300g sirloin, red wine jus, truffle butter, vegetable salad, blood plum vinaigrette, potato puree

Wagyu Scotch^{d, gf} 79.00

7 score, more than 400 days grain fed 100% wagyu and at least 14 days aged
char-grilled 300g scotch, herb roasted vegetables, red wine jus, truffle butter

sides

spanish salt bread 1.00/pc plain bread roll
gluten free sourdough bread roll 2.00/pc^{gf}
steamed fragrant jasmine rice 5.00^{gf}
beer battered chips 6.00 / 10.00 apple-curry dip
garden fresh salad 7.50 / 12.50 citrus vinaigrette^{gf}
battered vegetables 9.00 / 17.00^{gf, d}
quinoa salad 15.00^{gf, n}
herb potatoes 7.00 / 12.00^{gf, d}
grilled herb garlic bread 5.00^d

kids choices

All Kids Items Priced AUD 12.50

Carbonara Pasta

Bacon, Peas, Cream, Parmesan, Penne Pasta

Fish and Chips

Battered Snapper, Chips, Tomato Sauce

Chicken Fingers

Crumbed Chicken Tenders, Garden Salad, Citrus Vinaigrette

Margarita Pizza

Tomatoes, Capsicums, Basil, Cheddar, Mozzarella

dessert: sweet inspirations

Spanish Doughnut “Churros”^d 13.00

chocolate ganache

Red Velvet^d 20.50

fresh berries, strawberry jelly, meringues, pavlovas, cream cheese, raspberry coulis, white chocolate-raspberry ice cream

Dark Chocolate Tart^{d,n} 21.00

vanilla custard, raspberries, nut brittle, black sea salt, chocolate crumbs, chocolate ganache, almond fudge, salted caramel ice cream

Apples Torte^d 19.50

apple puree, pears, figs, cinnamon streusel, microgreens, chocolate stick, cheddar cheese

Ice Cream and/or Sorbet Selection^{d,n} 11.00

3 scoops: casellas-crafted ice cream and/or sorbet, caramel crumb

fortified wines, dessert wines and sangria

(65ml) SHERRY AND PORT STYLE

Lustau Solera Reserva “Don Nuno” Dry Oloroso 9.50 Dry Style from Jerez, Spain

Lustau Solera Reserva “Papirusa” Light Manzanilla 9.00 Dry Style from Jerez, Spain

Pedro Ximenez “El Candado” 12.00 Sweet Style from Jerez, Spain

(65ml) VINTAGE AND NON-VINTAGE PORT STYLE

Brown Brothers Reserve Port 8.00 Rutherglen, Victoria

Penfolds “Bluestone” 10yr Port 9.00 McGill, South Australia

De Bortoli “Old Boys” 21yr Port 13.00 Yarra Valley, Victoria

Penfolds “Grandfather” 21yr Port 15.00 Barossa, South Australia

Warres Otima 10yr Port 10.50 Oporto, Portugal

(Per GLASS) DESSET AND SWEET STYLE WINES

Debortoli Noble One 15.00 from Riverina, South Australia

Happs Pale Gold 10.00 from Margaret River, Western Australia

Capel Vale Late Harvest Viognier 9.00 from Capel Vale, Western Australia

Churchview Late Harvest Shiraz 11.00 from Margaret River, Western Australia

Lemon Z Limoncello (Awarded Worlds Best) 12.00 from Bay of Islands, New Zealand

SANGRIA

Red Wine Sangria 1.2lt Pitcher 25.00 600ml Pitcher 15.00

White Wine Sangria 1.2lt Pitcher 25.00 600ml Pitcher 15.00

