

## ANTIPASTI ~ ENTREES

### **PANE FRESCO 15**

La Casina house baked bread, focaccia & crackers, marinated olives, evoo

### **CROSTINI MISTI 20**

Daily home made mixed italian bruschette

### **PANZEROTTI CON CONDIMENTI MISTI 20**

Home made fried pizza dough squares, grilled smoked chorizo, whipped herb fetta, tomato & chilli relish

### **TAGLIERE DELLA CASINA FOR 1 25 FOR 2 39**

Selection of Italian cured meats, house marinated olives, house pickled vegetables, home made ricotta, piadina (flat bread typical of our Romagna region)

## PASTA E RISOTTO

### **RAVIOLI DI ZUCCA 36**

Home made pumpkin & ricotta ravioli, gorgozola cream, crispy italian pancetta, rocket, shaved parmesan

### **FETTUCINE NORCINA 36**

Home made fettuccine, parmesan cream & sausage ragu', sauteed garlic & herb field mushrooms

### **GNOCCHI ALLA PUTTANESCA & RICOTTA 36**

Home made potato gnocchi, fresh ricotta, olive, caper, basil, garlic, chilli, home made fresh tomato sauce

### **SPAGHETTI ALLA MARINARA 36**

Spaghetti, barramundi, calamari & prawns, fresh tomato & herb sauce, basil, chilli

### **RISOTTO ZUCCA & SALSICCIA 35**

Risotto, home made herb pork sausage, roasted pumpkin, thyme, parmesan

WE ONLY USE AUSTRALIAN WILD CAUGHT FISH & SEAFOOD  
GLUTEN FREE PASTA AVAILABLE WITH ALL OUR SAUCES  
PLEASE ASK FOR OUR VEGETARIAN & VEGAN MENU

## SECONDI ~ MAIN COURSES

### **FUNGHI RIPIENI 36**

Crispy breadcrumb baked field mushrooms filled with herb fetta & mediterranean vegetables, balsamic onion, spinach salad

### **BARRAMUNDI ALLA GRIGLIA 39**

Chargrilled wild caught barramundi fillets, mash potato, onion & capsicum compote, house dried cherry tomato, sauteed garlic baby spinach, parsley oil

### **AGNELLO BRASATO 40**

6 hours slow braised WA lamb shoulder, roasted rosemary potatoes, truffled cauliflower puree, sauteed garlic broccoli, red wine jus

### **PORCHETTA AL FORNO 39**

Twice baked pork belly (porchetta), roasted gratinated onions, caramelised english mustard carrots, rosemary jus

### **BISTECCA DI MANZO 40**

Chargrilled Prime Harvey Sirloin, baked layered herb potato terrine, braised cabbage & pancetta, truffled mustard butter, thyme jus

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## CONTORNI ~ SIDE DISHES

### **CAPONATA 12**

slow braised mediterranean vegetables

### **INSALATA MISTA 12**

Mix leaf garden salad, aged balsamic dressing

### **PATATE AL FORNO 10**

Roasted potato, rosemary, garlic

### **PATATE FRITTE 10**

Chips, rosemary salt, garlic mayonaise