

CASA

de PLAYA



OUR PASSION FOR FOOD EXTENDS BEYOND OUR FRONT DOORS

We are committed to fresh, ethically grown and sustainable produce. Our menu features select items sourced right here on the peninsula, from artisan cheeses, to happy free range chooks, grass-fed beef and organic fruits and veggies.

.... ask to see our *Kids menu*

12PM - LATE *Daily*

SMALLS

OYSTERS

natural
champagne granita
gin mare & cucumber foam
trilogy - one of each

4 EA. LG D
4.5 EA. LG D
4.5 EA. LG D
12 LG D

OLIVES

Casa' marmalad

9 LG D V

ORTIZ ANCHOVY CROUTE

pistou, roasted peppers, aioli (3)

12 V

SMOKED EGGPLANT DIP

charred Turkish flat bread

12 V

TAPAS

PULLED PORK CUBANO CIGAR

coffee ash, mojo
(our take on a Cuban sandwich)

7.5 EA.

LAMB CUTLET

smoked yoghurt, chimichurri

9 EA. LG

CROQUETTAS

manchego, piquillo, mojo (3)

12.5 V

QUESO

charred cheeses, smoked jalapeños

15 V

MT. MARTHA MUSSELS

Mr. Little cider, piquillo peppers, chili, garlic
cherry tomatoes w/ chargrilled sourdough

16.5

SEMOLINA CRUSTED CALAMARI

sherry vinegar & roasted garlic aioli

15.5 D

CHARRED LA BASQUE CHORIZO

tomatillo relish, pickled green chilli

16.5 LG D

KINGFISH DEVICHE

lime, pomegranate, shallot, gin, mint

18 LG D

BOARDS

CURED MEATS

selection of artisan cured meats, house-made
pickles & preserves

22.5 D

CHEESE

local Peninsula & imported Spanish cheeses,
house-made pickles & preserves

22.5 V

MIXED BOARD

best of both

42

FEED ME!

OUR CHEFS WILL SERVE UP A SELECTION OF OUR FAVOURITE DISHES
\$55PP LG MENU AVAILABLE

TACOS

CHARCOAL ROASTED CHICKEN

grilled corn, quinoa, roquette, coriander,
jalapeño crema

7 EA.

BRAISED LAMB

grilled corn, black beans, coriander, piquillo
peppers, jalapeño crema

7 EA.

FIELD MUSHROOM QUESADILLA

gruyere, thyme, jalapeños, truffle oil

9.5 EA. V

SALADS

ANCIENT GRAIN

pomegranate, currants, almonds, pine nuts,
honey yoghurt

24 V

MT. ZERO LENTILS

pear, beetroots, goat's fetta, pine nuts

22 LG V

SIDES

GREEN SALAD

fresh garden salad

9 LG D V

FRIES

garlic aioli

9 LG D V

PATATAS BRAVAS

smoked tomato salsa, garlic aioli, smoked
paprika

9 LG D V

PIPERADE

slow roasted medley of Mediterranean
vegetables

9 LG D V

CHARGRILLED CORN

chipotle lime butter, shaved manchego

9 LG D V

DEL JOSPER

CHARGRILLED ½ CHICKEN

escalivada salad

28 LG D

SLOW ROASTED LAMB SHOULDER

smoked yoghurt, fried chickpeas,
salma

28 LG

400G RIB EYE

chimichurri

38 LG D

PAELLA

SERVES 2 - 30 *min wait*

TRADICIONAL

chicken, chorizo, calamari, prawns,
mussels, saffron

48 LG D

VEGETARIANA

pumpkin, piquillo, rosemary peas,
goat's curd

48 LG V

DULCE

CHOCOLATE TORT

coffee soil, Pedro Ximenez soaked
prunes, coffee sorbet

14 LG V

CHURROS

5% Valrhona chocolate, Vespa's
crème Catalan ice cream

14 V

VANILLA RICE PUDDING

blood plums, wild berries

14 LG V

FUNCTIONS

Special occasions should be marked with memorable moments & that's what we're dedicated to providing. *enquire within now*

LG = LOW GLUTEN D = DAIRY FREE V = VEGETARIAN



#casadeplayamornington

NO SPLIT BILLS ---- 15% PUBLIC HOLIDAY SURCHARGE

OUR FOOD IS LOVINGLY PREPARED & COOKED IN A KITCHEN THAT MAY CONTAIN TRACES OR RESIDUE OF MAY HAVE BEEN IN CONTACT WITH ALLERGENIC SUBSTANCES LIKE GLUTEN, EGG & MILK, PEANUTS & NUTS, SEEDS & SOY PRODUCTS, CRUSTACEAN & FISH PRODUCTS. PLEASE DISCUSS ANY FOOD ALLERGIES YOU MAY HAVE WITH YOUR WAITER.