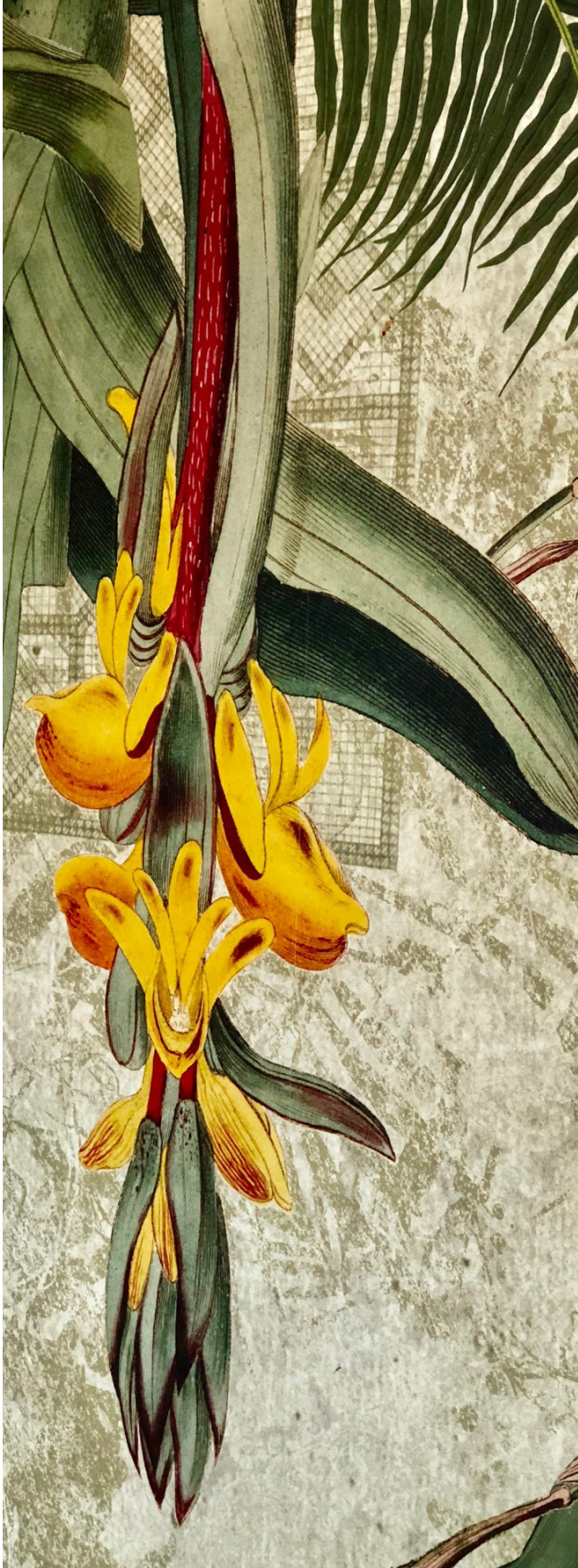


**CASA** de PLAYA



**Bueno's Dia**

# Brunch

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**Toasted** sourdough, with your choice of house made preserves or vegemite. . . . . **7.5**

**Crushed Avocado** on sourdough with whipped fetta, spiced roasted almonds and honey lemon yogurt dressing. . . . . **16.5**  
*Add poached egg* . . . . . **4.0**  
*Add smoked salmon* . . . . . **4.5**

**Cornbread** topped with melted queso, Jospser roasted field mushrooms, baby kale and toasted pepitas. . . . . **12.5**  
*Add poached egg* . . . . . **4.0**  
*Add bacon* . . . . . **4.5**

**Porridge** of Ancient grains, Autumn fruits and labne yogurt. Add milk of your choice . . . . . **12.5**

**Spicey Huevos Latino**  
Free range eggs poached in a clay pot of piquillo peppers, vine ripened tomatoes, fresh chilli and white bean ragu . . . . . **19.5**  
*Add Chorizo* . . . . . **4.5**

**Breaky Churros** - White chocolate cream, pistachio praline, roasted late harvest peaches and Vespa vanilla ice cream. . . . . **14.5**

**Eggs** how you like them served on sourdough toast, just add sides and choose... (scrambled, fried or poached) . . . . . **10.0**

**TACOS** . . . . . **7.5 each**  
- Jospser roasted **chicken** with grilled corn, quinoa, roquette, coriander and jalapeño crema.

- Brasied **Lamb** Black beans, chard corn, coriander, piquillo peppers and Jalapeño crema.

**Croquettes** market inspired chef creations  
Ask your host . . . . . **12.5**

Semolina crusted **Calamari** served with sherry vinigar and roasted garlic aioli . . . . . **15.5**

Spanish farm house chicken and chorizo **soup** served with toasted sourdough . . . . . **12.5**

***We use locally grown produce, free range - pork, chicken and eggs.***

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## Acompañamientos

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Bacon **4.5** Piquillo peppers & bean ragu **4.5**  
Chorizo **4.5** Smashed Avocado **4**  
Jospser roasted mushrooms **4** Smoked salmon **4.5**

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## A delicious listing of our favourite breakfast and lunch creations served all day

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**Casa Cubano Sandwich**  
12 hr slow roasted pulled pork, smoked ham, pickles, melted queso and mustard in a toasted baguette and side fries . . . . . **16.5**

**Market Fish** - Jospser roasted whole market fish with a lime coriander rice salad . . . . . **ask your host**

Slow roasted **Lamb Shoulder** served with chimichurri and smoked yoghurt . . . . . **23.0**

**Ancient grain Salad** with pomegranate, currants, almonds, pine nuts and honey yogurt **22.0**

## Sides

**Chargrilled corn** . . . . . **9.0**  
**Fries with aioli** . . . . . **9.0**

# Bebidas

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## beverages

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**Freshly squeezed juice** - Local seasonal fruit oranges, apples, carrots (ask your host) . . . . **6.5**

**Milk Shakes** - Chocolate, Strawberry or Vanilla. . . . . Large **6.5** or Sml. **5.0**

**Jarritos** - Guava, Lime, Mandarine, Pineapple, Mango and Mexican Cola. . . . . **6.5**

**Mexican Spiced Hot chocolate**  
Our house made Mayan chilli chocolate mix **6.5**

**Iced Chocolate, coffee or Mocha** . . . . . **5.5**

**Affogato** - Served with Vespa's salted caramel ice cream . . . . . **6.5**

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## Café y Té

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Espresso, short Mac & Long Black **3.8**  
Coffee With milk **4.0**  
(Latte, Cappuccino, Macchiato etc.)

**Add on's** +Soy **.80** +Almond **.80**  
+ Extra Shot **.50** + Large **1.0**

**Pot of Tea 4.5**  
Earl grey,  
English breakfast,  
Peppermint,  
Lemon grass & ginger

Chai Latte or Tea **5.5**