



SMALL & EXCITING

OLIVES 'Casa' marinated **9 LGDV**

DOS DIPS Homemade dips, charred turkish bread **18 V**

OYSTER Trilogy (1 of each) **13 LGD**

Grapefruit & Vodka Granita **5**

Jamon & jalapeño **5**

Natural **4.5**

BOARDS

CURED MEATS Selection of artisan meats, house-made pickles and preserves **30 D**

CHEESE Local Peninsula and imported Spanish cheeses, house-made pickles and preserves **30 V**

MIXED BOARD The best of both the meat and cheeses **55**

TAPAS

PULLED PORK CIGAR Coffee ash, mojo **9**

LAMB CUTLET Smoked yoghurt, chimichurri **9 LG**

SCALLOPS Morcilla, confit garlic oil **18.5 LGD**

SEMOLINA CRUSTED CALAMARI Sherry aioli & fries **19 D**

CRISPY CHICKEN WINGS Fresh jalapeño, coriander, capsicum salsa **17 D**

PIQUILLO CROQUETAS Manchego, bechamel, mojo (3) **12.5 V**

PULLED PORK CROQUETAS Roquette, garlic aioli (5) **15**

MOUNT MARTHA MUSSELS Mr Little Cider, chilli, cherry tomatoes, piquillo, turkish bread **21 D**

SIZZLING GARLIC PRAWNS Garlic and charred flat bread **24 D**

PAELLA CROQUETAS Saffron aioli (5) **15**

QUESO Charred cheese, jalapeño, charred bread **20**

KINGFISH CEVICHE Lime, pomegranate, shallot, mint, gin **23 DLG**

FUNCTIONS

Special occasions should be marked with memorable moments, and that's what we are dedicated to providing at Casa de Playa. *enquire within now*

CHEF'S CHOICE

Our chefs serve a selection of our favourite dishes. **55PP**

Minimum of two people applies
LG options available upon request.

CASA NACHOS

GUACAMOLE, SOUR CREAM, SALSA FRESCA \$22 LG V
ADD CHICKEN OR LAMB 6

TACOS

CHICKEN TACO Quinoa, tomato & cucumber, avocado crema (3) **20**

BRAISED LAMB TACO Spicy salsa, coriander, jalapeño crema (3) **20**

VEGETARIAN TACO Roasted vegetables, chimichurri, tomato & coriander salsa (3) **20 DV**

CARAMELISED PORK TACO Sriracha aioli, pineapple salsa **20**

QUESADILLA Mushroom quesadilla, gruyere queso, truffle oil **15 V**

SALADS

ANCIENT GRAIN SALAD **25 V**

pomegranate, freekeh, currants, almonds, pinenuts, honey, yoghurt

MT ZERO LENTIL SALAD Pear beetroot, feta, pine nut **22 LGV**

VEGAN BOWL Grilled asparagus, patatas bravas, rocket, tofu & quinoa Served with crispy tortilla & mojo sauce **25 VD**

SIDES

PATATAS BRAVAS Smoked tomato salsa, garlic aioli, **9 LGVD**

smoked paprika

FRIES Garlic aioli **9 LGVD**

CHARGRILLED CORN Chipotle lime butter, shaved manchego **11 LGV**

PAELLA

TRADITIONAL **34PP LGD**

Chicken, chorizo, calamari, mussels, saffron



VEGETARIAN

Piquillo, rosemary, peas and seasonal vegetables **32PP LGDV**

JOSPER

CHICKEN **32 D**

1/2 Chicken, fennel, almonds, pomegranate



SNAPPER **34 D**

Baby Snapper, lemon, romesco salad

SALMON **33 D**

Rocket, beetroot, feta & mint

STEAK **42 LG**

400gm rib eye, anchovy butter, wild mushrooms

LAMB **38 D**

Lamb shoulder, chimichurri, piquillo, charred bread

DULCE

HOUSEMADE CHURROS **16**

Cinnamon dusted Spanish doughnuts, 54% Valrhona chocolate dipping sauce

CREME CATALAN Salted caramel popcorn **14 LG**

VEGAN PARFAIT Coconut yoghurt, raspberry, peaches, granola **15 LGVD**

CHOCOLATE INDULGE mud cake, white mousse, choc hazelnut semifreddo **16**

KIDS MENU AVAILABLE. JUST ASK OUR FRIENDLY STAFF.

LG - LOW GLUTEN

D- DAIRY FREE

V- VEGETARIAN

15% surcharge applies on Public Holidays. Please note, our food and drinks are lovingly prepared and cooked in an environment that may contain traces, residue, or may have been in contact with allergenic substances like gluten, egg and milk, peanut and nuts, seeds and soy products, crustacean and fish products. Please discuss any food allergies you may have with your waiter.

CASA

