

BRUNCH

UNTIL 5pm

<b>TOAST</b> Preserves, Vegemite or Nutella	9
<b>BANANA BREAD</b> Peninsula honey, vanilla ricotta	15 LG
<b>CASA VEGAN BREAKFAST PARFAIT</b> Raspberries, granola, coconut yoghurt, peaches	18 LGVD
<b>MILO FRENCH TOAST</b> Nutella, banana, hazelnut crumble	18 V
<b>CRUSHED AVOCADO</b> Quinoa sourdough, pomegranate, spiced almonds, rocket + egg 5.00	24 V
<b>PULLED PORK TOASTIE</b> Pulled pork, queso cheese, jalapeno, aioli,	22
<b>CUBAN SANDWICH</b> Pulled pork, ham , queso, pickles, turkish roll	22
<b>CASA BREAKFAST BURGER</b> Bacon, egg, avocado, rocket, tomato, onion, fries, aioli	22
<b>SPANISH OMELETTE</b> Potato, onion +add chorizo 4	22 V
<b>VEGETARIAN BREAKFAST BOWL</b> Crushed bravas, purgatory beans, spinach, avocado, feta, poached eggs, chimichurri	22 V
<b>CRAB CAKE BENEDICT</b> Chive hollandaise	26
<b>CHILAQUILES</b> Crispy tortillas, salsa roja, crema, fried eggs, feta, avocado	19 V
<b>CHORIZO PURGATORY BEANS</b> Cheesy polenta chips + egg 5.00	22
<b>EGGS YOUR WAY</b> Poached, fried, scrambled	14
<b>EL GRANDE</b> Eggs how you like them (scrambled, fried or poached), bacon, hash browns, mushrooms, tomato & spinach	26
<b>ASSORTED PANINI &amp; FRIES</b> Ask your friendly waiter for options available	18

<b>ADD SIDES</b> Bacon, mushroom, tomato, hash browns, spinach, fresh tofu, avocado, egg, feta, polenta chips, purgatory beans	5 each
<b>KIDS BREAKY</b> Eggs your way on toast with bacon	7.5

CASA

de PLAYA

LUNCH

ALL DAY LUNCH MENU

<b>MIXED OLIVES</b> 'Casa' marinated	9 LGDV
<b>PULLED PORK CUBANO CIGAR</b> Coffee ash, mojo	11
<b>PAELLA CROQUETAS</b> Saffron aioli (5)	19.50
<b>MANCHEGO CROQUETAS</b> Mojo, garlic aioli (3)	15.50 V
<b>PULLED PORK CROQUETAS</b> Rocket, aioli (5)	19.50

<b>CALAMARI</b> Semolina crusted, with sherry aioli & fries	22 D
<b>GARLIC PRAWNS</b> charred bread	26 D
<b>MOUNT MARTHA MUSSELS</b> Mr Little Cider, chilli, cherry tomatoes, piquillo, turkish bread	24 D
<b>CRISPY CHICKEN WINGS</b> Fresh jalapeño, coriander, capsicum salsa	24 D
<b>MIXED BOARDS</b> Cheese or meat or selection of both	35/34/58
<b>VEGAN BOWL</b> House made dip, grilled asparagus, piquillos, patatas bravas, black quinoa, rocket, fresh tofu	26 DV
<b>KINGFISH CEVICHE</b> Lime, pomegranate, shallot, gin, mint	26 DLG
<b>MT. ZERO LENTIL SALAD</b> Beetroot, rocket, pinenuts, feta + add chicken \$6	24 LGV
<b>CASA TACOS (3)</b> Choice of chicken, lamb, vegetarian, caramelised pork or fish.	24
<b>CASA NACHOS</b> Guacamole, sour cream & salsa fresca. Add chicken or lamb \$6	26 LGV
<b>PAELLA</b> Made fresh to order - 30 minute wait <b>Traditional</b> Chicken, chorizo, calamari, saffron <b>Vegetarian</b> Piquilo, rosemary peas and seasonal vegetables	36PP LGD 34PP LGD
<b>FRIES</b> Garlic aioli	9 LGVD
<b>PATATAS BRAVAS</b> Smoked paprika, tomato salsa, garlic aioli	14 LGVD

LG - LOW GLUTEN    D- DAIRY FREE    V- VEGETARIAN

HOT DRINKS

COFFEE 4.3

Cappuccino, Latte, Flat White, Long Machiato Espresso, Short Machiato, Long black, Mocha

HOT DRINKS 4.5

Hot Chocolate, Mexican Spiced Hot Chocolate, Chai Latte

ICED 7.5

Chocolate, Coffee, Mocha

POT OF TEA FOR ONE 4.5

Earl Grey, English Breakfast, Peppermint, Lemongrass & Ginger, China Sencha, Spiced Chai

EXTRAS +1

Soy, Almond, Lactose Free  
Extra Coffee Shot

COLD DRINKS

SOFT DRINK 5

Coke, Coke No Sugar, Lift, Raspberry, Tonic Water, Lemon Lime & Bitters, Dry Ginger Ale, Sprite

JUICE 5

Orange, Apple, Cranberry, Pineapple

JARRITOS 6.5

Guava, Pineapple, Lime, Watermelon

COLD BREW 5

Godfather Blend Cold brew

MILKSHAKES 7.5

Chocolate, Vanilla, Strawberry, Caramel  
Make it a Thickshake +1

CABI MINERAL WATER 4.5

250ML Mineral water

750ML Mineral water 10

AFFOGATO 8

With housemade ice cream

Add a liqueur of your choice at additional cost

FRESH JUICES

SPANISH SUNRISE 9

Orange, carrot, ginger & apple

CASA TROPICAL 9

Orange, pineapple, lemon, apple, strawberry

GREEN AMIGO 9

Kale, spinach, pear, cucumber, lemon

MINT LIMONADA 9

Apple, lemon, soda water, mint, sugar syrup

HAVE IT STRAIGHT 9

Choose Orange, Apple, or Pineapple

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Casa de Playa is committed to fresh, ethically grown and sustainable produce. Our menu features selected items grown right here on the Mornington Peninsula. From artisan cheeses, to happy free-range chooks, grass fed beef and organic fruits and veggies.

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.

15% surcharge applies on SUNDAY & PUBLIC HOLIDAYS