

SMALL&EXCITING

OLIVES'Casa' marinated 9 LGDV

DOS DIPSHomemade dips, charredTurkish bread 22 V

OYSTERS TRILOGY(1ofeach) 15.50 LGD
Grapefruit & VodkaGranita 6
Jamon & Jalapeno 6
Natural 5

BOARDS

CURED MEATSSelection ofartisan meats,house-made pickles and preserves 34

CHEESELocal Peninsulaandimported Spanishcheeses,house-made pickles and preserves 36 V

MIXED BOARDThe bestof boththemeatandcheeses 58

TAPAS

PULLED PORK CIGAR Coffee ash, mojo 11

LAMB CUTLETSmoked yoghurt,chimichurri 12.50 LG

SCALLOPSMorcilla, confit garlic oil 22 LGD

SEMOLINA CRUSTED CALAMARI Sherry aioli 22 D

CRISPY CHICKEN WINGSFreshjalapeño, coriander, capsicum salsa 24 D

PIQUILLOCROQUETAS Manchego, bechamel, mojo (3) 15.50 V

PULLED PORK CROQUETASRoquette, garlic aioli (5) 19.50

PAELLA CROQUETASaffron aioli (5) 19.50

MOUNTMARTHAMUSSELSMr Little Cider, chilli, cherry tomatoes, piquillo, Turkish bread 24

SIZZLING GARLIC PRAWNSGarlic and charred flat bread 26

QUESOCharred cheese, jalapeño, charred bread 22

KING FISH CEVICHE Lime,pomegranate,shallot,mint,gin 26 DLG

CHEF’S CHOICE

Our chefs serve a selection of our favourite dishes.

Minimum of two people applies

CASA CLASSIC 65PP
SEAFOOD 85PP
LG options available upon request.

CASAFAVOURITES

NACHOSGuacamole. sour cream, salsa fresca 26

Add Chicken, Lamb, +6.00

CASABURGERBeef Patty, cheese, bacon, salsa roja, brioche bun & crispy spicy tortilla 26

TACOS

CHICKEN TACOQuinoa, tomato & cucumber, avocado crema (3) 24

BRAISED LAMB TACO Spicy salsa, coriander, jalapeno crema (3) 24

PULLED PORK TACO Sirircha aioli, pineapple salsa (3) 24

FISH TACO Spicy burramundi, red onion, rocket, avocado, lime creama (3) 24

PRAWN TACORocket, pomegranate, citrus aioli (3) 27

VEGETARIAN TACORoasted Vegetables, chimichurri, tomato & coriander salsa (3) 22 DV

QUESADILLAMushroom, queso cheese, truffle 18 V
Add Chicken +6.00

SALADS

ANCIENT GRAIN SALAD Pomegrante, freekeh, currants,almonds, pinenuts, honey, yoghurt 26 V

MT. ZERO SALAD Pear, beetroot, feta, pinenuts 24 LGV

VEGAN BOWL Grilled asparagus, patatas bravas, rocket, tofu & quinoa Served with crispy tortilla & mojo sauce 26 VD

SIDES

PATATAS BRAVASSmoked Tomato Salsa, garlic aioli, smoked paprikes 14 LGVD

FRIESGarlic aioli 9 LGVD

CHARDGRILLED CORNChipotle lime butter, shaved manchego 12 LGV

PAELLA

TRADITIONALChicken, chorizo, calamari, mussels, saffron 36PP LGD

VEGETARIAN Piquillo, rosemary, peas and seasonal vegetables 34PP LGDV

THE JOSPER

CHICKEN1/2 Chicken, fennel, almonds, pomegranate 34 D

FISHBaby Snapper, lemon, romesco salad 38 D

SALMONRocket, beetroot, feta & mint 36 LG

STEAK400gm rib eye, anchovy butter, wild mushrooms 54 LG

LAMB Lamb shoulder, chimichurri, piquillo, charred bread 44 D
Add Garden salad or Fries +5.00

DULCE

HOUSEMADE CHURROS Cinnamon dusted Spanish doughnuts, 54% Valrhona chocolate dipping sauce 18

CREMA CATALAN Salted caramel popcorn 18 LG

VEGANPARFAITCoconut yoghurt, raspberry, peaches, granola 18 LGVD

CHOCOLATEINDULGE mud cake, white mousse, choc hazelnut semifreddo 18

KIDS MENU AVAILABLE.
JUST ASK OUR FRIENDLY STAFF.

LG - LOW GLUTEN D- DAIRY FREE V- VEGETARIAN

15% surcharge applies on Sunday and 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 fsh products. Please discuss any food allergies you may have with your waiter.



