

SMALL & EXCITING

OLIVES CASA' Marinated	9	LGDV
DOS DIPS Housemade dips, charred Turkish bread	22	V

BOARDS

CURED MEATS Selection of artisan meats, house made preserves and pickles	36	
CHEESE Local Peninsula & imported Spanish Cheeses, house made preserves and pickles	36	V
MIXED BOARD The best of both worlds. Meats & Cheeses	62	

TAPAS

PULLED PORK CUBAN CIGAR Coffee ash, vine leaf, mojo	12.5EA	
SPICED VEGGIE CIGAR Vine leaf, green mojo aioli	12.5EA	V
LAMB CUTLET Smoked yoghurt, chimichurri	12.5EA	LG
MALDITO CHORIZO Rocket & potato dumplings	18	
SCALLOPS Morcilla, confit garlic oil	22	LGD
SEMOLINA CRUSTED CALAMARI Sherry aioli	26	D
CRISPY CHICKEN WINGS Fresh jalapeño, coriander, capsicum salsa	22	D
PIQUILLO CROQUETAS Manchego, béchamel, mojo (5)	22	V
PULLED PORK CROQUETAS Roquette, garlic aioli (5)	22	
PAELLA CROQUETAS Chorizo, saffron aioli (5)	22	
MOUNT MARTHA MUSSELS Mr little cider, chilli, cherry tomatoes, piquillo, charred Turkish bread	24	
SIZZLING GARLIC PRAWNS Garlic and charred Turkish bread	26	
KINGFISH CEVICHE Lime, pomegranate, shallots, mint, gin served with a side a housemade tortilla chips	26	LGD

SIDES

PATATAS BRAVAS Smoked tomato salsa, garlic, aioli, smoked paprika	16	LGVD
FRIES Garlic aioli	12	LGVD

CASA de PLAYA

DAME DE COMER feed me/chefs choice

Our Chef serves a selection of our favourite dishes
A minimum of two people applies.

CASA CLASSIC 65PP
LOW GLUTEN & VEGETARIAN AVAILABLE ON REQUEST

NACHOS Guacamole, sour cream, cheese, salsa fresca 26 LGV
+ CHICKEN + 6.00
+ PORK + 9.00
+ Chili Con Carne + 9.00



BURGERS

CASA BURGER Beef patty, cheese, bacon, salsa roja, tomato	26
POLLO BURGER Crumbed chicken thigh, avocado, rocket, tomato, aioli	26

ALL BURGERS SERVED WITH CRISPY SPICED TORTILLA CHIPS

TACOS

CHICKEN TACOS Chipotle & tomato salsa, rocket, avocado, Spanish onion (3)	24
PULLED PORK TACOS Sriracha aioli, pineapple & jalapeño salsa (3)	24
FISH TACOS Spicy barramundi, red onion, rocket, avocado, lime crema (3)	24
VEGETARIAN TACOS Roasted Veggies, chimichurri, tomato salsa (3)	22 DV

QUESADILLA Mushroom, queso cheese, truffle + CHICKEN 6.00 18 V

ENSALADAS

MT.ZERO LENTIL SALAD Pear, beetroot, feta, pinenuts	24 LGV
VEGAN BOWL Grilled asparagus, patatas bravas, rocket, silken tofu, quinoa, crispy spicy tortilla chips & mojo sauce	24 VD

PAELLA Fresh to order - 30 minute wait

TRADITIONAL Chicken, chorizo, calamari, mussels, saffron LGD
VEGETARIAN Piquillo, rosemary, peas and seasonal vegetables LGDV

UNO for one	DOS for two	QUATRO for four
36	72	144
34	68	136

DE LA PARRILLA from the Jospher charred oven

HALF CHICKEN Fennel, almonds, pomegranates	36 D
FISH & CHIPS Tempura battered barramundi	36
CAPE GRIM SIRLOIN Jalapeno, beef Jus, salad & fries	54 LG
LAMB SHOULDER Chimichurri, piquillo, charred Turkish bread	44 D

DULCE dessert

HOUSEMADE CHURROS Chocolate sauce & vanilla icecream	18 V
CREMA CATALANA Salted caramel popcorn	18 LG
CHOCOLATE INDULGE Mud cake, white mousse, chocolate hazelnut semifreddo	18

FOR THE PEQUEÑOS for the little ones - 12 & Under

POPCORN CHICKEN & FRIES Garden salad	12
CHEESEBURGER & FRIES Garden salad	12
NACHOS Guacamole & sour cream	12

LOW GLUTEN = LG VEGETARIAN = V DAIRY FREE = D

@CASADEPLAYAMORNINGTON



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 Mornington Peninsula, from artisan cheeses to happy free-range chooks, grass-fed beef and organic fruits and veggies.

A 15% surcharge applies on Sundays and Public Holidays. Please note, that 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 de PLAYA

