DESAYUNO breakfast DAILY T	ILL 4pm	
TOAST Jam, Vegemite, Nutella, Butter, Honey	9	v
VEGAN PARFAIT Raspberries, granola, coconut yoghurt, peaches	18	LGVD
CRUSHED AVOCADO Sourdough, pomegranate, spic almonds, rocket. + egg 3.00	ed 24	V
CASA BREAKFAST BURGER Bacon, egg, avocado rocket, tomato, onion, aioli. ADD FRIES +5.00	22	
CLASSIC EGGS BENEDICT Ham, Spinach, poached egg and hollandaise sauce	26	
BREAKFAST TACOS Scrambled Eggs, cheese, rocket, purgatory beans, salsa	19	v
SAVORY WAFFLE Bacon, Spinach, Purgatory Bean, Poached Egg, Chimichurri	18	
CHILAQUILES Crispy tortillas chips, salsa roja, crema fried eggs, feta, avocado, mushrooms ADD Bacon +5.00	20	
SPANISH OMELETTE Chat potatoes, chorizo, rosemar, onions & cheese	24	
BUTTERMILK PANCAKE Choice of Mixed berry's, Banana butterscotch, Maple syrup + ice-cream 2.00	16	
PULLED PORK TOASTIE Queso cheese, jalapeno, aiol + FRIES 5.00	22	
ASSORTED PANINI Chipotle Chicken, avocado and cheese Bacon, Rocket, Tomato - (BLT) Egg & Bacon Ham, cheese and tomato + FRIES 5.00	19	
VEGETARIAN BREAKFAST BOWL Crushed bravas, purgatory beans, spinach, avocado, feta, poached eggs, chimichurri	22	v
EL GRANDE Eggs how you like (poached, fried, scrambled bacon, hashbrown, mushrooms, tomato & spinach	d) 26	
EGGS YOUR WAY Poached, fried or scrambled	16	

LOW GLUTEN = LG VEGETARIAN = V DAIRY FREE = D

Spinach, To	omato, Extra Egg (Poached, Scrambled, Fried),	3	EACH
	ado, Bacon, Feta, Purgatory Beans, ato Salsa. Chorizo, Mushrooms	6	EACH

FOR THE PEQUENOS for the little one 12 & Under

EGGS & BACON Eggs your way (poached, fried, scrambled) on toast with bacon	12
WAFFLE Maple syrup & ice-cream	12
FRENCH TOAST Cinnamon & ice-cream	12
TOASTIE Ham & cheese	12
ICE-CREAM Topping of your choice	6

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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.

We have sourced our coffee from Commonfolk, a local roaster from Mornington to create "passion in a cup". Commonfolk is a boutique coffee roaster that specialises in unique blends for the discerning coffee palate.

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.

BEBIDAS FRÍAS

SOFT DRINKS Coke, Coke No Sugar, Lift, Sprite, Raspberry, Tonic water, Lemon Lime & Bitters, Dry Ginger ale	5.5
JUICE Orange, Apple, Cranberry, Pineapple, Grapefruit	6
CAPI MINERAL WATER 750ml	12
MILKSHAKES Chocolate, Strawberry, Vanilla, Caramel	9
JUGO FRESCO	
FRESH ORANGE JUICE	12
FRESH APPLE JUICE	12
FRESH PINEAPLLE JUICE	12
BREAKFAST JUICE Combination of all three	12
BEBIDAS CALIENTES	
COFFEE Cappuccino, Latte, Flat white, Long Black, Mocha Short/Long Macchiato	4.5
ESPRESSO	4
OTHER HOT DRINKS Hot Chocolate, Chai Latte, Mexican Hot Chocolate	5
ICED Chocolate, Coffee, Mocha	8
VEGAN STICKY CHAI	6.5
POT OF TEA FOR ONE English, Earl Grey, Peppermint, Lemongrass & Ginger China Sencha, Spiced Chai	4.5
EXTRAS Large Coffee, Extra Coffee Shot Soy Milk, Almond Milk, Lactose-Free Milk, Oat Milk	+1

Carmel Syrup, Vanilla Syrup

