

HONEYSUCKLE MENU

To Start

Focaccia Bread (VG, V) 11.50

Homemade garlic and rosemary Focaccia bread with EVO

Garlic Bread (VG, GFO) 10

Organic garlic, Aussie butter and oregano

Antipasti Share Board

Prosciutto, beef bresaola, salami, mixed olives, 45
artichokes, grilled eggplant and pana di casa with EVO

Entrée / Antipasti

Tomato Bruschetta, (VG, GFO, V) 15.50

Diced tomato, Spanish onion and basil topped with a balsamic glaze

Crispy Steak Fries (VG) 11

Seasoned with sea salt and pepper, served with Tom sauce

Arancini (VG) 17

Peas and parmesan rice balls served with pink sauce

Marinated Sicilian Olives (V, GF) 10.50

House olives with lemon, garlic, herbs, chili and EVO. Served warm

Homemade Wagyu Meatballs 26

With grated parmesan and toasted garlic bread

FROM THE SEA

Sydney Rock Oyster

Natural 25/40
Kilpatrick 30/55

Cozze Napoletana (GFO) 27.50

Local mussels with garlic and parsley cooked in Nap sauce. Served with garlic bread

Calamari Fritti 22

Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges

Gamberi Al Arrabbiata (GFO) 28

Pan fried prawns, garlic and a touch of chili in Napoletana sauce. Served with garlic bread

Octopus Carpaccio 30

Beetroot, radish, orange vinaigrette, watercress, parsley oil

Grilled Tiger Prawn 30

With lemon, garlic, olive oil, roasted pepper coulis, rocket fennel salad

TRADITIONAL PIZZA

GF base available +6

Garlic Crust (VG) 18

Garlic, EVO, parsley

Margherita (VG) 23

Basilico, buffalo mozzarella, fior di latte, EVO

Garlic and Rosemary (V) 21

Garlic, rosemary, fior di latte

Vegetarian (VG) 26

Spanish onion, mushroom, olives, capsicum, zucchini, cherry tomato, and fior di latte

Prosciutto and Pesto 29

Fior di latte, basil pesto cherry tomato, crispy rocket leaves sliced prosciutto

Napoli 28

Olives, anchovy, cherry tomato, basil, and fior di latte

Italian Pepperoni 27

Caramelized onion, pepperoni, and fior di latte

Ham & Pineapple 24

Ham, pineapple, and fior di latte

Capricciosa 28

Mushroom, ham, olives, and fior di latte

Meat Lover 31

Ham, cabanossi, pepperoni, Spanish onion, beef ragù and fior di latte

Supreme Casa Nova 29

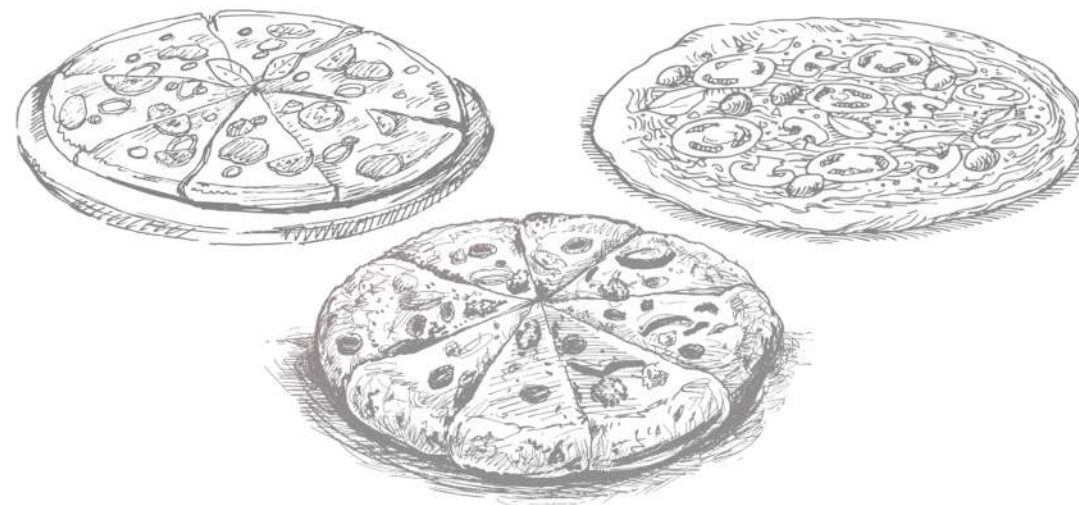
Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte

Pollo Diavolo 30

With pepper roasted chicken, Spanish onion, capsicum, jalapeno, olives, and fior di latte

Split BBQ Chicken 29

Mushroom, Spanish onion, bbq chicken, and fior di latte



GOURMET PIZZA

Quattro Formaggio (VG) 32

Bianco base, Brie, gorgonzola, parmesan and fior di latte with truffle oil

Roasted Butternut Squash (VG) 34

Brie, cheese, caramelized onion, toasted pine nut and sage

Gourmet Truffle Mushroom (VG) 35

Bianco base, porcini, button, black truffle paste, fior di latte, brie, and a drizzle of white truffle oil

Gamberi Al Amatriciana 36

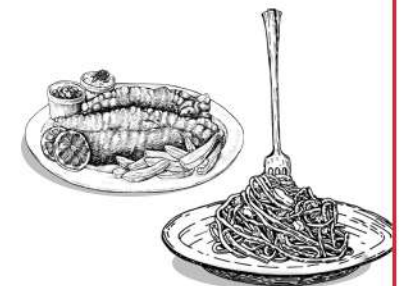
Fresh prawns, Spanish onion, cherry tomato, prosciutto and chilli flakes

Casa Calzone 30

Folded pizza stuffed with mild salami, ricotta cheese and mozzarella cheese

Little ones

Kids Spag Napoli	10.5
Kids Fish n Chips	12.5
Kids Spag Ragù	12.5
Kids Schnitzel	15



Burgers

GF Buns Available +6

Smoke House Wagyu Burger

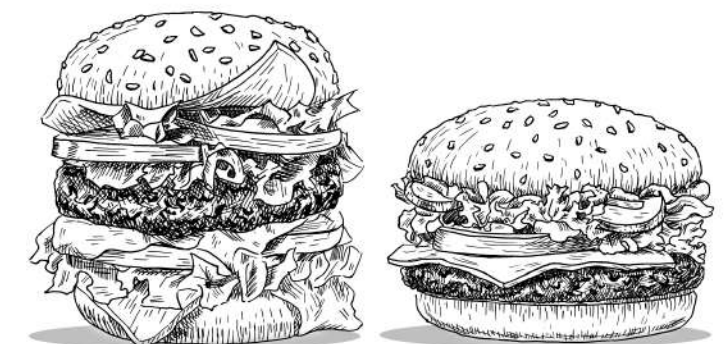
With caramelized onion, leaves, tomato slice, gherkin, sliced cheddar and served with chips

24

Chicken Schnitzel Burger

With rocket, tomato, onion, sliced cheddar, aioli and tomato sauce served with chips

22.50



Soup/ Salad / Insalata



Soup of the day 18
(pls check with our friendly staff)

Warm Salad 19.50

With cos lettuce roasted butternut squash, caramelized onion beetroot in hollandaise gorgonzola dressing topped with fresh mozzarella

Italian Salad (V, VG, GF) 16.50

Mixed lettuce with onion, tomato, olives, cucumber. with house Italian dressing

Add chicken 6
Add buffalo 6

Arugula, Pear & Parmesan Salad (V, VG, GF) 18.50

Crisp rocket, sweet pear, grated parmesan, aged balsamic, EVO and roasted pine nuts

Add prosciutto 8

HOMEMADE PASTA

GF pasta available +6

Gnocchi Tartuf (VG) 30.50

With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese and drizzle of truffle oil

Gnocchi alla Vodka (VG) 31.50

Zucchini, house vodka sauce with Napoletana sauce, a touch of cream, fresh basil and EVO

Spaghetti Marinara 35.50

Prawns, calamari & mussels with garlic, parsley, cherry tomato and Napoletana sauce

Spaghetti Alla Carbonara 26.50

Homemade spaghetti, pancetta, pecorino romano, grana padano, egg yolk and cracked pepper

Spinach Fettuccine w/ Australian Rock Lobster 51

Garlic, white onion, capers, cherry tomato, brandy and lobster compound butter

Spaghetti Meatball 29.50

With homemade beef meatball topped with parmesan cheese

Pappardelle Ragù 30

12 hour braised beef shoulder with Nap sauce and parmesan cheese

Beef Tortellini 31

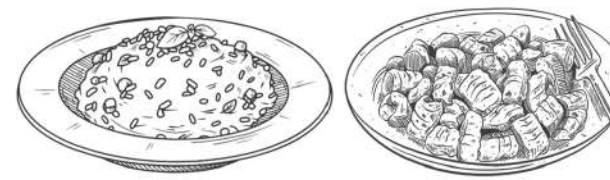
With Boscaiola sauce

Beef Lasagna 29

Layers of beef ragù, bechamel and mozzarella topped with grana padano

Spaghetti Alla Puttanesca 27

Olives, anchovies, cherry tomato, capers, Spanish onion and a touch of Nap sauce



RISOTTO

Blue Swimmer Crab Risotto 33.50

With garlic, white wine, cherry tomato, touch of Nap sauce, crispy rocket

Add prawn 6

Risotto alla Funghi (V, VG, GF) 27.50

Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil

Add chicken 6

FROM THE GRILL/ ALA GRIGLIA

Sous Vide Beef Tenderloin 47.50

With potato mash, grilled asparagus and house sauce. Topped with carrot crisp

Grilled Lamb Rack 47.50

With rosemary roasted potato and house Shiraz sauce, topped with fried leek

Herb Crusted Pork Chop 43.50

With carrot puree, grilled broccolini, brandy mustard sauce, and fried spaghetti

Pollo Josephine 34.50

Grilled chicken breast, spinach cream sauce, pine nuts and polenta mash

Pan-seared Barramundi 36.50

With mash potato, clam chowder, tomato salsa, seaweed crisp

Chicken Tenderloin Schnitzel 27.50

Served with steak fries and aioli

Veal Saltimbocca 38.50

Pan-seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetables on lemon butter sauce

Saffron poached Grilled Cauliflower Steak (VG) 28.50

With basil pesto, grated Grana padano, toasted almond flakes, fried sage

Sides / Contorno

Polenta mash w parmesan ,truffle oil	11
Baked Potatoes	10
Steamed vegetables	10.50
Side Chips	9
Side Salad	9

CASA NOVA HONEYSUCKLE

20/1 Honeysuckle Drive, Newcastle

Menu Key

GF0 - Gluten Free Option
GF - Gluten Free
VG - Vegetarian
VGO - Vegetarian Option
V - Vegan

* 15% Surcharge applies on Public Holidays

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragu. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes whe modifying dishes.