

CASA NOVA SPECIAL BRUNCH

MONDAY TO FRIDAY (11:30AM - 4PM)

2 COURSE FOR \$39 3 COURSE FOR \$49

ENTRÉE

Egg Florentine

18.5

Brioche roll, spinach, poached egg, gorgonzola mornay sauce

Avocado Salmon Roll

17.5

add fried egg +2

Oyster 3 Ways (3pcs)

20.5

Fresh oysters with bloody mary, tempura, garlic herb baked

Pan Seared Scallop

24.5

Capers, garlic white wine sauce, topped with crispy arugula

MAINS

Spaghetti Aglio Olio 23.5

EVO, garlic crisp, parsley, chilli flakes, white wine, toasted breadcrumb
add prawn +8

Risotto alla Milanese

25.5

Saffron and baby spinach
add prawn +8 add chicken +6

Pizza alla Pizzaiola

28.5

Fior di latte, beef ragù, Spanish onion

Pollo al Limone

32.5

Grilled chicken breast, garlic lemon butter sauce, mashed potato

Almond Crusted Barramundi

34.5

Spicy pomodoro sugo, fried gnocchi

Bacon Wrapped Loin of Lamb 38.5

Potato rosti, snow peas sprout, thyme yoghurt

Winter Beef Stew

39.5

Our take on classic beef stew, mashed potato

DESSERT

Warm Italian Zabalian

14

Italian custard, fresh strawberry, savoiardi

Scoop Of Gelato

5

Select any one available flavour

PAIRING WINE 10

Bottega Prosecco

DOC, Italy

Marty's Block Chardonnay

South Australia

Twin Island Sauvignon Blanc

Marlborough, New Zealand

Yalumba The Y series Shiraz

South Australia

Corte Giara Pinot Grigio

Vaneto, Italy

Oxford Landing Shiraz

South Australia