

Casa Nova

IL PANE / CROSTINI

- Homemade Focaccia Bread**  11.5
With roasted garlic and rosemary accompanied by balsamic vinegar and EVO
- Artisan Garlic Bread** 12
Black garlic compound butter
- Bruschetta e Pizza** 22
Fresh crust, cherry tomatoes, spanish onion, fresh basil, balsamic glaze (add fresh Burrata \$8)
- Ricotta and Fig Crostini** 16
Toasted Baguette, fresh ricotta, Fig
- King prawn Toastie** 24
Black truffle butter, avocado, salmon roe

ENTRÉE

- F1 Tajima Wagyu Carpaccio**  38
sliced fillet mignon, aged balsamic, rocket leaves, sliced black truffle, capers and slice parmesan
- Fresh Burrata cheese** 26
Confit cherry tomato, basil oil, macadamia, garlic bread
- Pumpkin Arancini** 20
Caponata, truffle aioli, microgreen, Grana Padano
- Marinated Sicilian Olives**   12
House-marinated olives with lemon, garlic, herbs, and EVO, served warm

FROM THE SEA

- Sydney Rock Oyster - Natural - each** 07
Yuzu vinaigrette, chives, fresh Celery
- Rockefeller - each** 08
Spinach, cream, pecorino, breadcrumb
- KingFish Crudo** 34
Truffle chives vinaigrette, whole capers, green tomato, lump fish caviar, fish cracker
- Charred Tuna Tataki** 35
Avocado horseradish, limoncello jelly, salty black sand
- Baby Calamari Fritti** 28
Fresh baby squid dusted with lemon pepper, arrabbiata sauce, lemon wedges
- Cozze Napoletana**  33
Local mussels with garlic and parsley and Nap sauce. Served with garlic bread
- Grilled Octopus** 34
Romesco sauce, squid ink aioli, pickled beetroot, orange, fennel

CARNE/ MEAT



All steaks served with your choice of one sauce and compound butter.
Sauces: House Shiraz | Pink Peppercorn Jus | Bagna | Chimichurri

Yambinya Reserve Premium	Wet Age	Dry Age
Bistecca alla Fiorentina 600gr	94	110
Rib eye 350 gr	79	95
Striploin 300 gr	68	77
Rump Wagyu Tajima MB4+ 280gr	45	

THE MASTERPIECE




Tomahawk Steak (1.3 - 1.5kg) 220
The ultimate sharing experience.
Perfectly grilled and served with all accompaniments.

SECONDO/MAIN

- Chef's Signature Pan seared Hapuka** 47
charred grapes, leek puree, pancetta snow peas, confit cherry tomato
- Roasted Chicken Maryland**  39
boscaiola sauce, roasted cherry tomato & green vegetables
- Duck breast** 48
zucchini flower (studded with ricotta pistachio), duck fat potato nest, passionfruit cognac sauce
- Grilled Lamb Rack**  54
Duck fat potato, green vegetable, house Shiraz sauce, fried leek
- Signature Roasted BEEF Short Ribs** 52
Chives potato puree, grilled broccolini, house chimichurri
- BBQ Pork Ribs** 42
duck fat potato and salad
- Smoke House Wagyu Burger** 32
caramelised onion, cos lettuce, tomato, gherkin, cheddar and chips

SMALL

- Baby Romain lettuce** 16
Caesar dressing, grana Padano, crouton
- Rocket Prosciutto** 19
Aged balsamic, EVO, parmesan
- Grilled Asparagus** 18
Truffle hollandaise Pecorino Romano
- Steam Green Vegetables** 17
Garlic oil, Grilled Lemon
- Creamy Mash** 16
Chopped Chives, potato crisp
- Hand Cut Chips** 13

 **Gluten Free** |  **Vegetarian** |  **Vegan**

PIZZA

- Margherita**  26.5
Creamy buffalo mozzarella, hand picked basil and EVOO in our signature tomato sauce
- Primavera**  30.5
Spanish onion, mushroom, olives, capsicum, cherry tomato, tender zucchini, crowned with fior di latte mozzarella.
- Gourmet Truffle Mushroom**  38.5
Fresh ricotta, Brie, mushrooms on a white base with white truffle oil drizzle.
- Prosciutto and Pesto** 32
Fior di latte cheese with fresh basil pesto, cherry tomatoes, and crispy rocket, topped with premium sliced prosciutto.
- Capricciosa** 31
Mushroom, ham, olives, and fior di latte
- Italian Pepperoni** 31
The perfect balance of sweet caramelized onions, bold pepperoni, and smooth fior di latte mozzarella.
- Calabrese** 34
Garlic base, Fior di latte, calabrese, eggplant, sundried tomato
- Meat Lover - A carnivore's dream** 35
Ham, cabanossi, pepperoni, Spanish onion, slow cooked beef ragu and fior di latte
- Frutti di Mare** 41
Garlic base, fior di latte, Prawns, calamari, mussels, cherry tomatoes, basilico
- Gamberi all'Amatriciana** 42
Fresh prawns, Spanish onion, cherry tomato, prosciutto, and chili flakes
- Calzone della Casa** 34
Our signature folded pizza stuffed with mild Italian salami, fresh ricotta, and mozzarella cheese.

RISOTTO & PASTA

- Risotto alla Funghi**   34
Creamy risotto with forest mushrooms, garlic, onion, shallots, and parmesan, finished with truffle oil.
- Atlantic Salmon Raviolo** 38
Leek compote, Lobster bisque, lump fish caviar, dill oil
- Spaghetti alla Carbonara** 31
Guanciale, pecorino romano, grana padano, egg yolk, and cracked pepper.
- Gnocchi alla Vodka**  31
House vodka-Napoletana sauce, touch of cream, fresh basil, zucchini ribbon and EVO.
- Spaghetti a Frutti de Mare** 39
Garlic, EVO, Prawns, vongole, calamari & mussels w parsley, cherry tomato, white wine
- House Signature Beef Lasagna** 33
Beef ragù, bechamel, buffalo mozzarella, grana Padano

CHEF'S SPECIAL

Fettuccine Lobster 52
Garlic, cherry tomato, brandy lobster sauce, butter poached lobster, citrus crumble