



Casellas

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Classic TAPAS

aceitunas 8.00 ^{v, gf}
marinated olives (chilled or warm)

setas y alcachofas 9.00 ^{v, gf}
roasted mushrooms, artichokes
(chilled or warm)

pulpo 12.50 ^{gf}
pickled octopus
(chilled or warm)

jamon serrano 14.00 ^{gf}
air dried spanish ham

chorizo 10.00 ^{gf}
dried spanish sausage
(chilled or warm)

croquetas 10.50 ^d
Jamon-chorizo-cheese croquettes,
orange-saffron aioli, salsa

chicharrones 12.00 ^{gf}
crispy-fried pork morsels,
pedro ximenez vinegar

quezo frito 13.50 ^d
fried camembert cheese,
honey-thyme

calamares 11.50 ^{cgf}
fried squid rings, orange-saffron aioli

albondigas 12.50
beef meatballs, spanish tomato sauce

gambas en ajo 14.50 ^{d, gf}
sauteed garlic-chili prawns

pollo asado y escalivada 17.50
bbq chicken, roasted vegetables,
garlic cream, salsa

ostras 23.00 ^{gf}
half dozen oysters (natural / baked ^d)
natural: with lemon sorbet
baked: with bravas, bacon, cheese

paella valenciana 25.00 ^{gf}
spanish rice, seafood, chicken,
pork, chorizo, melange of vegetables

Seasonal LUNCH SELECTION

All Lunch Items Priced **AUD 19.50**

Wagyu Beef Burger ^d 100% wagyu beef, bacon, swiss cheese, mesculin, burger sauce (bbq or remoulade), light sourdough bun, beer battered chips

Roasted Potato and Pumpkin Salad ^{gf, n, d} chat potatoes, pumpkin, vegetables, baby spinach, walnuts, red onion, maple-cinnamon dressing

Pork Belly Noodles ⁿ braised pork belly, shiitake mushrooms, bok choy, cashews, pickled vegetables, soy-sesame reduction, egg noodles

Peri-Peri Chicken Wrap ^d peri-peri chicken, cheddar, mesculin, tortilla wrap

Prawn Pasta Alfredo ^d prawns, baby spinach, penne pasta, cream alfredo sauce

Braised Lamb Curry Rice Topping ^{gf, d} braised lamb shoulder, vegetables, red curry, steamed fragrant rice

Fish And Chips fried cider-battered barramundi, beer battered chips, tartare sauce

Grilled Fish And Salad ^{gf} grilled barramundi, garden salad, citrus-white balsamic vinaigrette

Signature MAINS

Chicken Adobado ^{d, gf} 37.00

Pan-Fried Chicken Breast Supreme, Creamed Adobado Sauce, Sauteed Vegetables,
Boulangere Potatoes, Apple-Fennel Compote, Fried Pancetta

Satay Duck ^{n, gf} 38.00

Char-Grilled Duck Legs, Coconut-Peanut Satay Sauce, Wilted Greens, Chili Oil, Steamed Fragrant Rice, Pickled Papaya

Fish Of The Day **MP**

Served With Complete Components

Angus Sirloin ^{d, gf} 40.00

Char-Grilled 300g Sirloin, Herb Roasted Vegetables, Red Wine Jus, Truffle Butter

Wagyu Scotch ^{d, gf} 79.00

7 Score And More Than 400 Days Grain Fed 100% Wagyu

Char-Grilled 300g Scotch, Herb Roasted Vegetables, Red Wine Jus, Truffle Butter

All-time Favourite DESSERTS

Spanish Doughnut “Churros” ^d 13.00 with Chocolate Ganache

Crème Brulee ^{d, gf} 15.00 with Cinnamon Poached Mixed Berries

Flourless Chocolate-Hazelnut Cake ^{d, gf, n} 16.00 with Vanilla Ice Cream and Raspberry Compote

Bread and Butter Pudding ^d 15.50 with Vanilla Ice Cream and Butterscotch Sauce

kids choices

All Kids Items Priced **AUD 12.50**

Carbonara Pasta

Bacon, Peas, Capsicums, Cream, Parmesan, Penne Pasta

Fish and Chips

Battered Barramundi, Chips, Tartare Sauce

Chicken Fingers

Crumbed Chicken, Garlic Cream, Garden Salad, Citrus Vinaigrette

Margarita Pizza

Tomatoes, Capsicums, Basil, Cheddar, Mozzarella

sides

spanish salt bread 1.00/pc plain bread roll

gluten free sourdough bread roll 2.00/pc ^{gf}

steamed fragrant jasmine rice 5.00 ^{gf}

beer battered chips 6.00 / 10.00 apple-curry dip

garden fresh salad 7.50 / 12.50 citrus vinaigrette ^{gf}

buttered vegetables 9.00 / 17.00 ^{gf, d}

quinoa salad 15.00 ^{gf, n}

herb potatoes 7.00 / 12.00 ^{gf, d}

grilled herb garlic bread 5.00 ^d

^d : with dairy

^v : pure vegan/vegetarian

^{gf} : gluten free

^{cgf} : can be gluten free

ⁿ : with nuts

LUNCH MENU AVAILABLE TUESDAY TO SUNDAY FROM 12:00 NOON TO 3:00 PM