

CASAY

ON THE BEACH

Welcome to Casay on the Beach

Our Philosophy is simple

*“Food is for eating and good food
Is to be enjoyed”*

Here we have infused ideas, taste, desires to offer
you

a memorable dining experience

Enjoy!

Breads

Garlic Bread (v)	9
on freshly baked turkish bread	
Bruschetta (v)	15
roma tomatoes, freshly cut basil & Spanish onion infused with balsamic topped with crumbled fetta	

Side Dishes


Roasted Chat Potatoes (gf) (v)	\$9
garlic butter, lemon zest & sage	
Potato Chips (gf) (v)	\$8
tomato sauce & lime aioli	
Roquette & Parmesan Salad (gf) (v)	\$8
with pear & red onion balsamic dressing	
Steamed Broccoli (gf) (v)	\$9
with almonds & garlic oil	

Entrée

Prawn Gnocchi

e 22 m 39

pan-fried prawns with garlic, lime & parsley tossed with potato gnocchi

 *Willowglen Pinot Grigio* \$8

Duck Risotto (gf)

e21 m 38

confit duck, wild mushrooms, baby spinach, sliced shallots & chilli combined with risotto & a light broth

 *Opawa Pinot Noir* \$9.5

Szechuan pepper calamari (gf)

e 19 m 37

served on a wild roquette, bean shoot, mint & mandarin salad topped with a black bean aioli

 *Redbank Long paddock Sauvignon Blanc* \$8

Drunken Mussels (gf)

e19 m 37


fresh mussel's sautéed with white wine, garlic, chilli, shallots & tomato served with toasted sour dough

 *Little Creatures XPA* \$9

Cream of Pumpkin Soup

e 17

served with poached egg & bacon strips topped with sour cream & chives

 *Legacy Chardonnay* \$7.5

Chick Pea Pilaf with Grilled Haloumi (gf) (v)

e 19 m 37

sautéed chick peas with sultanas, pistachio & rice topped with grilled haloumi finished with flat leaf parsley

 *Earthworks Riesling* \$8

Mains

Lamb Shanks


38

traditionally braised in red wine & tomatoes with seasonal vegetables & rosemary served on garlic mash

 *Bleasdale 'The Broad-side' Shiraz Cab Melbec \$9*


Wild Caught North Queensland Barramundi (gf) 42

served with pan seared scallops, salmon roulade, wasabi & freshly tossed rice noodles with lime & caper vinaigrette

 *Twin Islands Sauvignon Blanc \$9*


Manning Valley Grass Fed Beef Fillet (gf) 44

with garlic prawns served on sautéed kipfler potatoes with charred asparagus

 *Earthworks Shiraz \$9*

Chicken Supreme (gf) 38

pan fried chicken breast served on a bed of brown rice with diced apricot, mixed bell peppers & finished with a coconut & apricot curry sauce

 *Willowglen Pinot Grigio \$8*

Pork Medallions 39

grilled pork medallions with pear & pomegranate relish with crushed pistachios & sweet potato crisps served with a cheesy kransky & port jus

 *Willowglen Rose \$8*

From The Grill

350 gram Grass Fed Rump Steak (gf) 28

 *Bleasdale 'The Broad-side' Shiraz Cab Melbec \$9*

300gram Grass Fed Black Angus Striploin (gf) 34

 *Bleasdale 'The Broad-side' Shiraz Cab Melbec \$9*

200 gram Salmon Fillet (gf) 32

 *Earthworks Riesling \$8*


all meals served with baked potato & buttered beans

Choice of Sauce \$3ea


peppercorn
red wine jus
hollandaise
garlic cremè

Vegetarian


Vegetable Moussaka (gf) (v) 36

grilled mediterranean vegetables layered with
 *politano sauce & ricotta, with wild rocket salad*
Debortoli La Bossa Merlot \$8


Wild Mushroom Risotto (gf) (v) 36

with mixed mushrooms, baby spinach heirloom tomatoes made
 *in a vegetable broth finished with shaved parmesan*
Opawa Pinot Noir \$9.5

Cream of Pumpkin Soup (v) 17

 *red with poached egg topped with sour cream & chives*
Legacy Chardonnay \$7.5

Chick Pea Pilaf with Grilled Haloumi (gf) (v) e 19 m37

sautéed chick peas with sultanas, pistachio & rice topped with
 *grilled haloumi finished with flat leaf parsley*
Earthworks Riesling \$8

Desserts

Warm Black Forest Brownie (gf)	15
with glazed cherries, double cream, praline & vanilla ice cream	
Blueberry pudding (gf)	16
with blueberry custard swirl , sticky fig & honey gelato	
Deconstructed Lemon Cheese Cake (gf)	15
a house made lemon cream cheese mousse accompanied with biscuit crumble & raspberry coulis finished with fresh berries & white chocolate shards	
Sticky Date Pudding	15
house made, served with vanilla ice cream & salted caramel sauce	
Chocolate Meringue Torte (gf)	15
toasted hazelnuts, chocolate mousse & Frangelico cream	
Baked French Brie	19
served with cranberry, blood orange & cognac chutney with toasted almonds & rice crackers	
Raw Jaffa Cheesecake (vegan)	17
served with pomegranate & pistachio praline	

TAWNY , COGNAC & DESSERT

Bleasdale The Wise One Tawny	5
Grant Burge Aged Tawny 60ml	10
Yalumba Antique Tawny 60ml	12
Vasse Felix Cane Cut Semillion	10
Remy Martin VS Petite Champagne Cognac 60ml	7