

DINING

TAPAS

PATATAS BRAVAS (V, GF) Rustic Spanish style potatoes, spicy tomato sauce	9
SMOKY CHORIZO (GF) Red wine, tomato & chili salsa	11
ARANCINI (V) Fontina cheese, aioli	10
MOROCCAN CHICKEN SKEWERS (GF) Mushroom, Capsicum, Onion	11.5
FRIED PRAWNS (GF) Cayenne pepper, Spanish onions, roast capsicums	14
SPICY BEEF MEATBALLS (GF) Spiced Napoli sauce	11
QUINOA CUPS (V, GF) Beans, feta cheese, kale, lemon dressing	8
GARLIC BREAD (V) Herb & garlic butter	9
BRUSCHETTA (V) Mixed Lettuce, Chickpea, Dice Tomato, Onion and Corn	11.5
PRAWN GYOZA Black vinegar	12.5
SALT & PEPPER CALAMARI With Asian salad	13.5

STEAK SELECTION (GF)

EYE FILLET 200GM	28
PORTERHOUSE 250GM	28
SCOTCH FILLET 250GM	28
RIB EYE 450GM	28

Served with your choice of sauce
– garlic butter, green peppercorn,
mushroom, red wine

SIDES

GREEN BEANS	4
GARDEN SALAD	4
MASHED POTATO	5
STEAMED VEGETABLES	5.5
TRUFFLE CHIPS	7.5

(GF) GLUTEN-FREE

(V) VEGETARIAN

Please note, credit card payments incur a service fee of 1.5% and a 10% surcharge is applicable on public holidays.

DINING

MAINS

CARBONARA LINGUINI	18.9
With bacon, onion, garlic, Grana Padano, egg yolk	
STUFFED CHICKEN BREAST (GF)	24.9
With green beans, cherry tomato and garlic butter	
BRAISED PORK BELLY	20
Braised in red wine & Chinese five spice, served with cous cous	
CHEF'S FAMOUS BUTTER CHICKEN	22
With steamed basmati rice and roti bread	
DEE CASA CHICKEN SCHNITZEL	23.9
With truffle fries and house salad	
ROAST PUMPKIN RISOTTO (V, GF)	19.9
Arborio rice, garlic, truffle oil topped with Grana Padano	
LAMB RUMP (GF)	27
With roasted vegetables, pomegranate, and jus	
CLASSIC CAESAR SALAD	15.9
Cos lettuce, boiled egg, croutons, bacon lardon, anchovy, parmesan cheese and Caesar dressing	
Add chicken	+ 3
ROAST VEGETABLE PENNE PASTA (V)	16
Served in a Napoli sauce	
NASI GORENG (GF)	20
With Salad and Chips	
PAN SEARED ATLANTIC SALMON (GF)	27.9
Creamy mashed potato and peperonata	

PIZZA (9' crust)

CHEESEY GARLIC (V)	13
With bacon, onion, garlic, Grana Padano, egg yolk	
BBQ MEAT LOVERS	26
Bacon, ham, chorizo, olive, cheese, BBQ Sauce	
ROAST VEGETABLES (V)	13
Roasted vegetables, feta cheese, Napoli sauce	
MARGHERITA (V)	12
Rich Napoli sauce, oregano and mozzarella cheese	
SMOKED CHICKEN	14
Pulled smoked chicken, capsicum, cheese, BBQ sauce	

KIDS MEALS (12 and under) 10

PIZZA	
Choice of Chicken, BBQ Meat Lovers or Vegetarian	
CHICKEN STRIPS	
With Chips OR Vegetables	
BEEF BURGER	
With Chips OR Vegetables	
MAC & CHEESE	
FISH FINGERS	
With Chips OR Vegetables	

DESSERTS

HOUSE MADE BAKED CHEESECAKE	14
With crème Chantilly and Berry coulis	
CHEF'S SPECIAL STICKY DATE PUDDING	18
With butter scotch sauce and vanilla ice cream	
HOUSE MADE TIRAMISU	16
With coffee mascarpone	
DEE CASA CHEESE BOARD	19
Cheddar, Brie, Vintage, and blue cheese with quince paste, grapes & assorted nuts	

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