

Tapas

Starters

Marinated Olives	6	V	G
Selection of Homemade Dips Served with Pita Bread	12	V	
Ciabatta with Local Olive Oil & Dukkah	9	V	
Mezze Plate			
Assortment of Pickled Vegetables, Cured Meats & Cheese includes Sopressa, Bresaola, Salami and Prosciutto	29		
Cheese Platter Served with Olives & Homemade Lavosh	25	V	

Meat & Seafood Sharing Plates

Hoisin Duck and Pickled Cabbage Mini Burger	7		
Chicken Drummettes with Momo Spice (5 P/S)	12		
Chorizo and Parmesan Croquette with Garlic Aioli (3 P/S)	12		
Beef Eye Fillet on Garlic Crostini with Caremelised Onion (3 P/S)	15		
Sticky Pork Ribs with Lime (Appox 380g)	16		G
Crispy Soft Shell Crab with Paw Paw & Mango Salad (4 P/S)	15		
Nonna's Meatballs Served in a Rich Tomato Ragu (5 P/S)	15		
Spiced Goat Pies with a Middle Eastern Tomato Relish (3 P/S)	15		
Lamb Backstrap Skewers with Chermoula (3 P/S)	13		G
Grilled Garlic Prawns with Romesco Sauce (4 Per Serve)	14		
Pan Seared Scallops with Broccoli Purée and Prosciutto Crumble (1/2 Doz) / (1 Doz)	17 / 30		G
Fig and Bourbon Glazed Pork Loin with Toasted Almonds (3 P/S)	14		G

**All Tapas Items are Made Fresh Daily and are Subject to AVAILABILITY
Please Notify Our Friendly Staff of Any Allergies or Dietary Requirements**

All Meat Served From Our Kitchen is Halal Certified

PLEASE NOTE THAT SMOKING IS NO LONGER PERMITTED IN AREAS THAT
FOOD IS BEING CONSUMED PLEASE ALLOW 2 - 5 METERES

FOOD IS NO LONGER SERVED IN THE COURTYARD

NO SPLIT BILLS | 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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Tapas

Vegetarian Sharing Plates

Haloumi and Kewpie Slaw Mini Burger	7	V	
Blue Cheese Stuffed Mushrooms with Red Wine Glaze (3 P/S)	10	V	G
East African Vegan Chilli Con Carne	12	V	G
Pan Fried Haloumi with Balsamic Reduction and toasted Almonds (3 Per Serve)	12	V	G
Maple Roasted Pumpkin Salad with Persian Fetta and Pine Nuts	13	V	G
Chilli Fried Cauliflower with Red Pepper Jam (8 P/S)	13	V	G
Leek and Tallegio Croquettes (3 Per Serve)	14	V	
Warm Couscous Salad with Mint, Cranberries and Candied Pistachios	13	V	

Sides

Extra Bread / Pita / Lavosh / Olive Oil / Balsamic / Sauce	3		
Kewpie Slaw	5	V	G
Potato, Provolone and Leek Bake	10	V	G
Steamed Green Beans with Lemon Garlic Butter and Pangritata	8	V	G

Dessert: Churros with Grand Marnier and Chocolate Sauce 10

Please consult our friendly floor staff about today's dessert Special

Chefs Selection - Allow Us to Feed You

Starting From \$40 per person, let us feed you without the worry of selecting from our delicious tapas menu (excluding pizzas). Advise our friendly floor staff of how many people are dining and of any dietary requirements within the group and we will do the rest.

Tuesdays \$15 Paella

Wednesday \$ 50 Dinner Deal/ Friday Lunch Deal

Kitchen Opening Times

17:30 - 22:00 Tuesday to Thursday

17:30 - 22:00 Friday (Tapas)

17:30 - 22:00 Saturday (Tapas)

22:30 - 00:00 Friday & Saturday (Pizzas)

G - Gluten Free

V - Vegetarian

P/S - Per Serve