

Tapas

STARTERS

Marinated olives	6	VG	G
Selection of house-made dips served with pita bread	12	V	G VO
Ciabatta with local olive oil & dukkah	9	V	
Mezze Plate:			
Selection of cured meats, pickled vegetables and cheese	29		
Cheese platter with olives, fresh fruit & lavoush	29	V	
Grazing Plate: Selection of dips, cured meats and cheese	16	p/p	
Available Fri & Sat until 5:30pm (<i>Minimum: 2 people</i>)			

MEAT & SEAFOOD SHARING PLATES

Pulled pork and jalapeño mini burger (single)	7		
Grilled lamb backstrap with jalapeño salsa verde	16	G	
Marinated beef eye fillet	18	GO	
served on garlic crostini with confit shallot jam 3p/s			
Sticky pork ribs with lime (4 pieces)	16		
Crispy soft shell crab with papaya, mint and nam jim	16		
Bacon & caramelised shallot croquettes with garlic aioli 3p/s	12		
Poached snapper and caper croquettes with garlic aioli 3p/s	12		
Chargrilled octopus with chilli fried edamame	16	G	
Grilled prawns with lemongrass, kaffir lime & dried shallots 6p/s ..	18	G	
Chicken tacos with apple & fennel slaw & chipotle sauce 2 p/s	14		
Crispy pork belly with spiced cider glazed apples 5p/s	17	G	

Tapas

VEGETARIAN SHARING PLATES

Falafel mini burger with beetroot relish and tzatziki (single) ...	7	VO	GO
Mushroom and brie pie	14	V	
with cauliflower purée and pear chutney 3p/s			
Roasted butternut pumpkin stuffed with wild rice,	14	V	G VO
cranberry, Persian fetta & pistachio			
Twice cooked manchego soufflé with pear & walnut salad	12	V	
Sweet potato and chickpea empanadas	13	VG	
with middle eastern tomato relish 4p/s			
Potato, provolone and leek tortilla 3p/s	12	V	G
Apple, fennel & mustard seed slaw	8	VG	G
Warm roasted root vegetable salad	14	VO	G
with tahini labneh and toasted buckwheat			

EXTRAS

Ciabatta / pita / lavoush / corn chips	3	V	
Olive oil / kewpie / aioli / balsamic reduction	2	V	

DESSERT

Churros with Grand Marnier and chocolate sauce	10	V	
--	----	---	--

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

CHEF'S SELECTION - ALLOW US TO FEED YOU

From \$45 per person. Let us feed you without the worry of selecting from our delicious tapas menu. Please advise our staff of dining numbers and dietary requirements. We will do the rest.

Pizza

Available Thursdays 6pm - 10pm

THE STAVROS	15	
Marinated lamb with red onion, tomato and garlic yoghurt		
BOGAN VILLA	15	
Double smoked Barossa bacon, bocconcini, pineapple, garlic & chilli		
HARRY KRISHNA	15	
Marinated prawns with roasted capsicum & coriander		
JUANITA	10	(v)
Tomato, fresh oregano, bocconcini & Woodside goats curd		
SHANEQUA, SHALALA	15	
Chorizo, bocconcini & caramelised onions		
THE UNDERGROUND	10	(v)
Garlic mushrooms, goats cheese & almonds		
LIL' PORKER	15	
Smokey pulled pork with jalapeño and crackling		
PUMPACHICK	15	
Chicken, caramelised pumpkin, bacon and pinenuts		
BATTERED THICK CUT CHIPS	10	(v)
<i>Sauces available - aioli, barbeque, chilli jam or tomato</i>		

(v) = *Vegetarian*

Kitchen

Opening Hours

Tuesday: 17:00 - 22:00

Wednesday: ... 12:00 - 21:00

Thursday: 12:00 - 22:00

Friday: 12:00 - 22:00

Saturday: 17:30 - 22:00

Sunday: 17:00 - 21:00 (*Long weekends only*)

All tapas dishes are made fresh daily and are subject to availability. Please consult with our friendly wait staff with regard to allergies and dietary requirements prior to ordering.

All meat served from our kitchen is halal certified.

Please note, food is not available in the beer garden.

No split bill.

Prices are subject to change
and a 15% surcharge will apply on public holidays.

Follow Casablaba on facebook
or visit our website at www.casablaba.com

Beers

BALTER CAPTAIN SENSIBLE 3.5%abv 375ml Queensland	8.5
FURPHY REFRESHING ALE 4.4% 375ml Victoria	10
MOUNTAIN GOAT SUMMER ALE 4.7% 375ml Victoria	10
BALTER STRONG PALE ALE 5.9% 375ml Queensland	10
FANCY PANTS AMBER ALE 5.2% 375ml Victoria	10
BLACK HOPS 'HORNET' IPA 6% 375ml Queensland	11
FIXATION SQUISH CITRUS IPA 5.9% 375ml New South Wales	10
BROOKVALE UNION GINGER BEER 4% 300ml New South Wales	11
GOAT VERY ENJOYABLE BEER 4.2% 375ml Victoria	10
GUINNESS DRAUGHT 4.2% 440ml Ireland	11
MOUNTAIN GOAT HORN PLEASE 8.7% 640ml Victoria	16
SOL 4.5% 330ml Mexico	10
PERONI ROSSA 5.0% 330ml Italy	10
SCHOFFERHOFER HEFEWEIZEN 5.0% 500ml Germany	14
ASAHI SOUKAI 3.5% 330ml Japan	8.5
ASAHI SUPER DRY 5% 330ml Japan	10
ASAHI BLACK 5.5% 330ml Japan	10
TAP BEER	<i>available at Garden Bar</i>

**all beers are vegan friendly*

Cider

HILLS APPLE CIDER 5.0% 330ml South Australia	10
HILLS CLOUDY APPLE CIDER 5.0% 330ml South Australia	10
HILLS PEAR CIDER 5.0% 330ml South Australia	10
HILLS APPLE & GINGER CIDER 8.0% 330ml South Australia.....	12
HILLS APPLE HOP EDITION CIDER 8.0% 330ml South Australia	12

**all listed ciders vegan friendly*

Non-Alcoholic

CAPI STILL WATER/ CAPI SPARKLING WATER (750ml)	8
CAPI SPARKLING WATER (250ml)	4
CAPI BLOOD ORANGE SODA (250ml)	5
FIJI SPRING WATER (500ml)	4
SPRING VALLEY BANANA & MANGO NECTAR (375ml)	5
FEVER TREE GINGER BEER (200ml)	6
FEVER TREE TONIC WATER (Mediterranean, Indian, Aromatic)	6
JUICES (Apple, Cranberry, Grapefruit, Orange, Pineapple, or Tomato)	4.5
REDBULL (Sugarfree Available)	6

White

17' CASABLANC *Adelaide Hills, SA* 10 ... 40

This wine is a blend of Sauvignon Blanc and Chardonnay which makes it a wine for all occasions. The bright clean flavours of Sauvignon Blanc laced with the more powerful flavours of Chardonnay, this wine is a lot of fun and can be slurped with nearly any dish.

17' TOMICH HILL SAUVIGNON BLANC *Adelaide Hills, SA* 11 ... 46

This wine originates from Woodside, one of the coldest sub regions of the Adelaide Hills. This Sauvignon's place of birth is personified in the wine's intense citrus and snow pea aromas and its zesty finish.

(Vg) 18' SEW & SEW 'SASHIKO' SAUVIGNON BLANC *Adelaide Hills, SA* . 11 ... 47

Bright & fresh with punchy citrus flavours. A super flexible wine.
The second bottle always tastes better than the first, believe me.

17' HESKETH 'THE PROPOSITION' MOSCATO *South Australia* ... 10 ... 40

A fun wine with a touch of spritz. This is a sweet wine, no doubt about it.
Works better than an energy drink if you're feeling flat.

(Org) 18' PAXTON PINOT GRIS *McLaren Vale, SA* 11 ... 47

A taste of spring, this wine has a fresh seasonal quality that brings the idea of frangipanis, pear, peach and citrusy fruit to mind. An organic wine, it would be detrimental to one's health not to have a glass.

White

18' TEUSNER 'THE EMPRESS' RIESLING *Eden Valley, SA* 11 ... 47

The name says it all. A beautifully composed, elegant wine. Crisp acidity is balanced with tangerine and mandarin flavours. A serious Riesling that loves any seafood, poultry or vegetarian dishes.

(vg) 18' RIESLINGFREAK NO.3 – RIESLING *Clare Valley* 11 ... 47

John Hughes is quite literally obsessed with Riesling and a champion of the varietal. No.3 is John's Clare Valley Riesling. It is the quintessential Clare Riesling. Zippy acid, clean mouth feel and can be drunk on its own or with seafood or salad. Yum!

(vg) 15' MORDRELLE – UNWOODED CHARDONNAY *Adelaide Hills* 11 ... 48

This a beautiful example of Adelaide Hills Chardonnay. The wine was matured in extended contact on lees for over a year prior bottling to add texture and creaminess after aged in the bottle for at least two years. It is expressive, complex and genuinely distinctive among other popular styles.

(vg) 18' WOODVALE MOUNT OAKDEN - PINOT GRIS *Clare Valley* 11 ... 46

Kevin Mitchell is a legend of the Australian wine industry and this wine personifies why. This wine has wonderful crisp citrus acidity, a touch of honeysuckle and wonderful texture. A Pinot Gris that comes across more Alsatian than Clare Valley.

(vg) 18' SEW & SEW - FIANO *Adelaide Hills* 11 ... 47

Jodie Armstrong has been a viticulturist in the Adelaide Hills for over 20 years before she decided to create Sew & Sew. Her intimate knowledge of the Hills and her understanding of how best to grow Fiano comes across in this beautiful wine. Fiano loves all Italian flavours, seafood and cheeses. It pretty much goes with every herb and/or spice. Enjoy!

(vg) = Vegan

Red

(Vg) 17' CASAROUGE *Multi-regional, SA* 10 ... 40

This Grenache Shiraz will satisfy every palate. Grenache is such a great varietal and gives this wine some spice and red fruit flavours. The Shiraz gives the wine a back bone. Enjoy this wine on its own or matched with cheese, meats or simply air!

16' RADIO BOKA TEMPRANILLO *Valencia, Spain* 11 ... 46

Radio Boka Tempranillo is a rich, fiery red built on a foundation of deep, plum fruitiness. The taste of Spain in a bottle, this wine wants fire! Grilled meats love this wine. Basically anything with toasted flavours.

17' DOWIE DOOLE GRENACHE TEMPRANILLO *McLaren Vale, SA* 11 ... 46

The Tempranillo acts as the driver in this wine with brooding dark fruits. The Grenache acts as the fresh, sweet red fruit component. The perfect wine when you feel like a Shiraz but want something a little lighter. You will find yourself buying a second bottle.

18' RIPOSTE 'THE DAGGER' PINOT NOIR *Adelaide Hills, SA* 11 ... 46

As its name suggests, The Dagger rips straight to the heart of classic Pinot Noir flavours. Bright strawberries and cherries to start and then savoury notes to the finish. Lovely with game dishes.

13' PARACOMBE 'THE RUBEN' 5 GRAPE BLEND *Adelaide Hills, SA* . 11 ... 46

Paracombe and the Drogemuller family are famous for this beautiful wine. Highly aromatic, spicy and delicious., this wine is entirely fruit-driven by its cocktail of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Shiraz. If you are undecided on what red you want to get, buy this one as it has something for everyone.

(Org) 17' PAXTON GRACIANO *McLaren Vale, SA* 11 ... 47

An organic wine, this Graciano is a spicy drink with a herbal, raspberry reference. It is almost unhealthy not to have a glass

(Vg) = Vegan (Org) = Organic

Red

16' PENNY'S HILL 'CRACKLING BLACK' SHIRAZ *McLaren Vale, SA* .. 11 ... 45

Showing all of McLaren Vale's grandeur, this wine oozes with cherry and dark berry fruits. This Shiraz is layered with milk chocolate, liquorice and finely integrated oak. A classy wine and one that really shows off why we make the best Shiraz in the world here in S.A.

(Vg) 16' HESKETH 'SMALL PARCELS' SHIRAZ *Barossa Valley, SA* 11 ... 45

Phil Lehmann is one of Australia's best wine makers, it's that simple. This wine is the perfect example of a Barossa Shiraz. Rich, generous and delicious. This wine will go with any bigger flavours and will satisfy palates that want a generous wine.

17' WOODSIDE PARK PINOT NOIR *Adelaide Hills, SA* 11 ... 46

This is a powerful Pinot with intense berry and red cherry aromas that is made from fruit that is purely picked off the Tomich vineyard in Woodside, one of the Adelaide Hills coldest micro climates. This Pinot pairs perfectly with game meats and foraged wild mushrooms.

(Vg) 16' GESTALT RULE OF THIRDS GSM *Barossa Valley* 11 ... 45

As the name suggests, this wine is a balance of its three parts in equal measure. Grenache, Shiraz and Mouvedre. This wine is the perfect blend to enjoy on its own or like a chameleon, match most foods. The perfect wine to enjoy with tapas.

(Vg) 16' EDEN HALL SPRINGTON CAB SAV *Coonawarra* 11 ... 46

This is an opulent and chocolatey wine that comes from one of the unheralded Cabernet growing regions in Australia. This wine has oodles of flavour and loves red meats and all types of cheeses. Eden Hall wines are also on of the top three sustainable wineries in Australia.

Rosé

17' PARACOMBE 'RED RUBY' ROSÉ *Adelaide Hills, SA* 10 ... 45

The Drogemuller family are one of the most loved people in the Australian wine industry and this wine is a fine example of why. Generous in mouth feel, Turkish delight and bright citrus notes perfectly dance together. A joy to drink.

18' RUBAIYAT ROSÉ *Adelaide Hills, SA* 10 ... 45

How to say it? – *Roo-bi-yat*. This probably the coolest Rose in Australia! Winemaker Jackson Farrow has blended together Gewurztraminer and Pinot Noir to make a seriously racy wine. This Rose is best paired with oxygen but if you must eat with it, then pretty much anything will match it including herbaceous vegetarian dishes, seafood or chicken.

Carafés

SANGRIA 30

House-made with brandy, triple sec, grapefruit juice, orange, apple, wine and spices. Just like they do in Barcelona.

PIMMS 35

A British favourite with seasonal fresh fruit, lemonade and ginger ale.

ALCOHOLIC ICE TEA 40

Available in peach, lychee, strawberry and passionfruit.

CASABLABLA PUNCH 40

Orange, lychee, mint and Grey Goose vodka served long with soda and citrus.

Bubbles

NV TOMICH HILL BLANC DE BLANC *Adelaide Hills, SA* 11 ... 49

The Tomich name is synonymous with the Adelaide Hills and this sparkling wine is a great example of why the Hills is considered one of the great sparkling regions. Blanc de Blanc means white on white. So this wine is 100% Chardonnay. Enjoy.

NV BIRD IN HAND SPARKLING PINOT NOIR *Adelaide Hills, SA* 11 ... 50

This wine is slightly sweet but due to its pretty acidity, it tastes like a spring afternoon. Notes of rose hip, lime and honey suckle makes this wine approachable from dawn through to dusk.

NV DE BORTOLI PROSECCO *King Valley, VIC* 10 ... 44

Over the past few years, Prosecco has taken the world by storm. Gently savoury with fine bubbles, this delightful Prosecco from the King Valley is a great example of why Australians love Prosecco.

NV MUMM CORDON ROUGE *Reims, France* 18 ... 90

A classic Champagne with its explosion of freshness in the mouth, followed by strong persistence. The complex aromas of fresh fruit and caramel exemplify why it's worth the extra dollars. Champagne needs to be drunk often. It is good for you.

(Vg) NV JANSZ PREMIUM CUVÉE SPARKLING PINOT NOIR/CHARDONNAY *Tasmania* 11 ... 48

Jansz have produced iconic sparkling wines for decades. This sparkling has citrus notes from the Chardonnay scents and a hint of strawberry from the Pinot Noir. Delicate fruits and creaminess wash through the mouth leaving a lingering finish of citrus and nougat. Always a class act.

Cocktails

TIKI TAKA 21 (vg)

Get the party started with this twist on a tiki classic.

A trio of Bacardi rums, banana mango nectar, passionfruit and orgeat syrup.

MELON SOUR 19

A long-time Casablaba favourite. This one is fruity and fresh.

Midori, Grey Goose la Poire, and lemon.

VERY PEAR BERRY 20

This balance of berries, gin and vodka will be shaken to perfection.

Grey Goose la Poire, Bombay Sapphire gin, Strawberry liqueur, lime, cranberry, grapefruit and fresh strawberries.

WATERMELON BLISS 20

Have a taste of summer all year round.

Grey Goose le Citron, citrus & fresh watermelon.

PINE FOR ME... 20 (vg)

You will covet this drink if it is in anyone else's hands other than yours.

A cocktail that will have you lining up at the bar again in no time with our mixture of house gin, Chartreuse, pineapple juice and lime.

DRUNKEN SAILOR 19

Swashbuckle your way through one of these to channel your inner pirate.

It will have you walking the plank in no time. Bacardi rum and Dekuyper apricot brandy combined with ginger and fresh apple.

SLEEP WHEN YOU'RE DEAD 20 (vg)

Life's too short to miss this gem. Explore the refreshing qualities of muddled strawberries and cucumber expertly balanced with the tart addition of triple juniper Never Never Gin.

Vg - Vegan Friendly

Cocktails

RAGS TO RICHES 19

There is beauty in simplicity. Take yourself to new heights with a tall blend of Amaro Montenegro, St Germain, Triple Sec and DeKuyper passionfruit.

MOZART'S SYMPHONY 20 (vg)

This concoction will make you sing. With Mozart Dark Chocolate and notes of Cherry and Coconut, this is a liquid dessert prodigy that undoubtedly satisfies chocolate cravings.

THE ELIGIBLE BACHELOR 21

A beverage that will loosen any tie. Succumb to the aromatic qualities and flavours of Rittenhouse 100 Proof Rye Whiskey, maraschino cherry syrup and Marasquin liqueur.

the Classics

APPLETINI	19	(vg)
BLOODY MARY	19	
CAIPIRINHA	19	(vg)
CAPRIOSKA	19	(vg)
COSMOPOLITAN	19	
DAIQUIRI	19	(vg)
ESPRESSO MARTINI	20	(vg)
LONG ISLAND ICED TEA	21	
MARGARITA	19	
MARTINI	20	(vg)
MOJITO (<i>flavour options available on request</i>)	20	(vg)
NEGRONI	20	(vg)
PIÑA COLADA	19	
PISCO SOUR	19	

Vg - Vegan Friendly

Spirits

ABSINTHE

Green Fairy	13
Pernod Absinthe	14

BOURBON / RYE

Buffalo Trace	11
Gentleman Jacks	13
Jack Daniels	11
Makers Mark	12
Old No. 15	10
Rittenhouse Rye	13
Wild Turkey	12
Woodford Reserve	14

DIGESTIFS

Amaro Averna	10
Amaro Montenegro	11
Chatreuse (Green)	13
Chatreuse (Yellow)	11
Fernet Branca	10

GIN

23rd Street Gin	12
Bombay Sapphire	10
Gin Mare	12
Hendricks	15
Never Never Triple Juniper .	12
Plymouth Gin	12
Plymouth Sloe Gin	15
Tanqueray	12
Uncle Val's Botanical	13

APÉRITIFS / VERMOUTH

Aperol	9
Martini Bianco	8
Martini Bitters	9
Martini Rosso	8
Noilly Pratt	9
Rosso Antico	8

COGNAC

Courvoiser VSOP	17
Hennessy VS	13
Hennessy VSOP	17
Remy Martin VSOP	15

RUM / CACHAÇA

Angostura 1919	13
Angostura No.1	15
Bacardi 8	12
Bacardi Carta Blanca	10
Bacardi Carta Oro	10
Bacardi Oakheart (<i>Spiced</i>)	10
Kraken Spiced Rum	11
Leblon Cachaça	11
Matusalem Gran Reserva	12
Mount Gay Eclipse	11
Ron Zacapa 23yr old	16
Sailor Jerry - Spiced	11

Spirits

SCOTCH/WHISKY/ WHISKEY BLENDS

Chivas Regal	12
Dewars 12yr	10
Jameson	12
Johnny Walker Black	12
Monkey Shoulder	12

VODKAS

42 Below Vodka	10
42 Below Feijoa	12
42 Below Passionfruit	12
Absolut Apeach	12
Absolut Raspberry	12
Belvedere	13
Grey Goose	13
Grey Goose le Citron	12
Grey Goose la Poire	12
Stoli Vanilla	11
Zubrowka	12

BRANDY

23rd Street Brandy	10
Laird's Applejack	10
St Agnes Brandy	10
Santiago Queirolo	10

SINGLE MALT SCOTCH

Aberfeldy	11
Balvenie 12yr	12
Cragganmore 12yr	13
Glenfiddich 12yr	12
Glenfiddich 18	15
Lagavulin 16yr	16
Laphroaig 10yr	14
Laphroaig Quarter Cask ..	17
Laphroaig Lore	18
Oban Malt Whisky 12yr ..	16

TEQUILAS / MEZCAL

1800 Reposado	12
1800 Coconut	11
Cazadores Blanco	11
Cazadores Reposado	12
Cazadores Anejo	13
Don Julio Blanco	13
Herradura Blanco	12
Herradura Reposado	13
Patron Silver	15
Patron XO Cafe	15