



Tapas

STARTERS

| | | | | |
|---|------|----|-----|----|
| Marinated Olives | 7 | VG | GF | |
| Trio of dips served with pita bread | 12.5 | V | GFO | VO |
| House baked bread with local olive oil and dukkah | 9.5 | V | VG | |
| Mezze Plate: | 30 | | | |
| selection of cured meats, pickled vegetables and cheese | | | | |
| Cheese platter with olives, fresh fruit & lavosh | 30 | V | | |

MEAT & SEAFOOD SHARING PLATES

| | | | | |
|---|------|--|-----|--|
| Hoi sin duck baby bun with pickled cabbage | 7 | | | |
| Marinated beef eye fillet served on garlic crostini with onion jam 3p/s..... | 18.5 | | GFO | |
| Soy glazed pork ribs with sesame and lime 4 p/s | 16.5 | | GF | |
| Crispy soft shell crab with papaya, mint and nam jim 4 p/s | 16.5 | | | |
| Bacon and shallot croquettes with aioli 3p/s | 12.5 | | | |
| Chimichurri prawn skewers with lemon 3 p/s | 18.5 | | GF | |
| Pulled pork bao buns | 14.5 | | | |
| with pickled carrot and toasted peanuts 2p/s | | | | |
| Persian beef skewers with spiced yoghurt and pita 3p/s | 16.5 | | GFO | |
| Filo chicken adobo wingettes in palm vinegar and soy 6p/s..... | 14.5 | | GF | |

Tapas

VEGETARIAN SHARING PLATES

| | | | | |
|---|------|----|----|----|
| Haloumi baby bun with lettuce, tomato and aioli | 7 | V | | |
| Fried haloumi | 14 | V | GF | |
| with balsamic glaze and toasted almonds 3p/s | | | | |
| Potato and cheddar dumplings | 14.5 | V | | |
| with sage beurre noisette, goat curd and pine nuts 8p/s | | | | |
| Pulled jackfruit bao bun | 14.5 | VG | | |
| with pickled carrot and toasted pinenuts 2p/s | | | | |
| Maple roasted pumpkin salad | 14 | V | GF | VO |
| with pine nuts and danish fetta | | | | |
| Buffalo cauliflower bites with ranch sauce 8p/s | 14 | V | VG | |
| Wild mushroom arancini with beetroot aioli 3p/s | 15 | V | | |

SIDES

| | | | | |
|--|-----|---|----|----|
| Crispy chorizo cooked in cider | 10 | | | |
| Patatas bravas, crispy with bravas sauce and aioli | 10 | V | GF | VG |
| Roasted edamame with garlic and parmesan | 10 | | GF | VO |
| Ciabatta / pita / corn chips | 3.5 | V | | |

DESSERT

Churros with grand marnier and chocolate sauce 10.5

Please also consult our friendly floor staff about today's dessert special

CHEF'S SELECTION - ALLOW US TO FEED YOU

Let us feed you without the worry of selecting from our delicious tapas menu. Please advise our staff of dining numbers and dietary requirements and we will do the rest.

CS \$55 per person

Carafés

| | |
|--|-----------|
| SANGRIA | 30 |
| <i>(Vg)</i> House-made with a variety of spirits, 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. | |
| <i>(Vg)</i> ALCOHOLIC ICED TEA | 40 |
| Available in peach, lychee, strawberry and passionfruit . | |
| CASABLABLA PUNCH | 40 |
| Orange, lychee, mint and Grey Goose vodka served long with soda , orange juice and citrus. | |

Mocktails

NON ALCOHOLIC COCKTAILS FOR ANY OCCASION

| | |
|---|----------|
| VERY PEAR BERRY MOCKTAIL | 8 |
| Strawberries, orgeat syrup, cranberry, grapefruit juice and citrus. | |
| TIKI TAKA MOCKTAIL | 8 |
| Banana and mango juice nectar, fresh passionfruit, citrus and orgeat syrup. | |
| WATERMELON BLISS MOCKTAIL | 8 |
| Watermelon, cranberry juice and citrus. | |
| PINA COLADA MOCKTAIL | 8 |
| Coconut cream, pineapple juice, orgeat syrup, dessicated coconut and nutmeg | |

Bubbles

NV TOMICH HILL BLANC DE BLANC *Adelaide Hills, SA* 12 ... 55

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. A Pinot Noir Chardonnay, this wine is made with attention to every stage of its development. Enjoy, the fruits of labour.

NV JANSZ PREMIUM CUVÉE SPARKLING PINOT NOIR/CHARDONNAY *Tasmania* 12 ... 55

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.

NV BIRD IN HAND SPARKLING PINOT NOIR *Adelaide Hills, SA* 12 ... 55

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* 11 ... 45

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.

(Vg) 21' SECOND NATURE MOSCATO *McLaren Vale, SA* 11 ... 45

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. It is also low in alcohol so don't feel shy.

(Vg) = Vegan (Org) = Organic

White

17' CASABLANC *Adelaide Hills, SA* 10.5 ... 41

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.

(Vg) 20' MARY'S MYTH RIESLING *Clare Valley, SA* 11.5 ... 48

Crunchy melon flavours and zippy acid, this wine loves to be drunk alone but also matches tapas plates and seafood. A little bit edgier than a savvy but just as much fun.

20' RIESLINGFREAK NO.4 – RIESLING *Clare Valley, SA* 11.5 ... 48

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!

21' TOMICH HILL SAUVIGNON BLANC *Adelaide Hills, SA* 11.5 ... 47

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.

21' HOWARD VINEYARD SAUVIGNON BLANC *Adelaide Hills, SA* 10.5 44

A rich, cool climate Adelaide Hills Sauvignon Blanc. Fresh and floral with hints of tropical passionfruit, citrus and zingy acidity.

21' TIM ADAMS PINOT GRIS *Clare Valley, SA* 11.5 47

A great food wine, opulent lychee and peach flavours and a touch of citrus zest. Full flavoured with fruit sweetness and refreshing acidity. Pair with seafood and salads.

(Vg) = Vegan (Org) = Organic

Rosé

20' PARACOMBE 'RED RUBY' ROSÉ *Adelaide Hills, SA* 11 ... 46

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.

19' TEUSNER 'SALSA' ROSÉ *Adelaide Hills, SA* 11 ... 46

As fun and giggly as those sweet numbers are, it's not within the Teusner DNA to make one...nor in fact to drink one. We want our rosé to be more like our reds...dry! We use the real classic Barossa red grapes – Grenache, Mataro and Carignane.

21' BIRD IN HAND PINOT ROSÉ *Adelaide Hills, SA* 11 ... 48

Bird in Hand are synonymous with Pinot Noir and have recently mastered the Adelaide Hills native varietal. Enjoy this wine with anything!

17' UPSIDE DOWN ROSÉ *Marlborough, New Zealand* 10.5 ... 45

Upside Down Rosé is a light bodied, fresh and fruity Rose. Aromas of fresh cherry and strawberry with a refreshing palate and a crisp, clean finish.

(Vg) = Vegan (Org) = Organic

Red

(vg) **17' CASAROUGE** *Multi-regional, SA* 10.5 ... 41

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!

19' WOODSIDE PARK PINOT NOIR *Adelaide Hills, SA* 11.5 ... 47

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) **20' RIPOSTE 'THE DAGGER' PINOT NOIR** *Adelaide Hills, SA* 11.5 ... 47

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.

(vg) **18' GESTALT RULE OF THIRDS GSM** *Barossa Valley, SA* 11.5 ... 46

As the name suggests, this is a supremely balanced wine. A classic GSM which is the perfect red wine to have alone or to marry with most flavours. You really cannot go wrong here so if you cant decide, here it is.

(vg) **20' DOWIE DOOLE GRENACHE TEMPRANILLO** *McLaren Vale, SA* .. 11.5 ... 47

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.

Red

- (Vg) **19' RADIO BOKA TEMPRANILLO** *Valencia, Spain* 11.5 ... 47
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.
- 18' PARACOMBE TEMPRANILLO** *Adelaide Hills, SA* 11.5 ... 47
Single vineyard wine that has an opulent purple colour with lifted aromas of cherry, blueberry, licorice and sweet spice, leading to generous fruit flavours and a deep silky palate. Ideal with cured meats and antipasto platters.
- (Vg) **16' HEARTLAND SPICE TRADER CAB SAV** *Langhorne Creek, SA* 11.5 ... 47
A deep and rich Cabernet Sauvignon crafted by wine legend Ben Glaetzer. This wine is like a sweetly timed golf swing, it is generous with rich red fruit on the entry and then the follow through just keeps going. This wine gives your mouth a hug.
- (Vg) **19' ROUND TWO SHIRAZ** *Barossa Valley, SA* 11.5 46
Showing all of the Barossa's grandeur, oozing 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 South Australia.
- 18' PENNY'S HILL 'CRACKLING BLACK' SHIRAZ** *McLaren Vale, SA* 11.5 ... 46
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.

Beers and Cider

| | |
|--|----|
| GOLDEN AXE CIDER 5.2% ... 375ml | 11 |
| GOAT VERY ENJOYABLE BEER 4.2% ... 375ml | 11 |
| SOL BEER 4.5% ... 330ml | 11 |
| KARAOKE KINGU JAPANESE RICE LAGER 4.5% ... 375ml | 12 |
| SEABASS MEDITERRANEAN LAGER 4.2% ... 375ml | 12 |
| PERONI ROSSA 5.0% ... 330ml | 10 |
| ASAHI SOUKAI 3.5% ... 330ml | 9 |
| ASAHI SUPER DRY 5% ... 330ml | 10 |
| ASAHI BLACK 5.5% ... 330ml | 11 |
| MORNINGTON BROWN ALE 5% ... 375ml | 11 |
| YOUNG HENRYS NEWTOWNER PALE ALE 4.7% ... 375ml | 11 |
| FURPHY REFRESHING ALE 4.4% ... 375ml | 11 |
| MOUNTAIN GOAT FANCY PANTS AMBER ALE 5.2% ... 375ml | 11 |
| VALE TROPIC ALE 4.2% ... 375ml | 10 |
| WAYWARD HAZY MID ALE 3.5% ... 375ml | 11 |
| WAYWARD PILSNER 4.2% ... 375ml | 11 |
| MATSOS GINGER BEER 3.5% ... 330ml | 11 |
| GUINNESS DRAUGHT 4.2% ... 440ml | 12 |

All beers and ciders are vegan friendly

Non-Alcoholic

| | |
|--|-----|
| CAPI STILL WATER/ CAPI SPARKLING WATER (750ml) | 9 |
| CAPI BLOOD ORANGE SODA (250ml) | 5.5 |
| FIJI SPRING WATER (500ml) | 4.5 |
| BIRKFORDS GINGER BEER (275ml) | 6.5 |
| BIRKFORDS TONIC WATER (275ml) | 6.5 |
| JUICES (Cloudy Apple, Cranberry, Grapefruit, Orange, Pineapple, or Tomato) | 5 |
| REDBULL | 6.5 |
| REDBULL SUGARFREE | 6.5 |
| REDBULL TROPICAL | 6.5 |
| REDBULL WATERMELON..... | 6.5 |
| MOCKTAIL (Variety Available) | 8 |

Current Creations

- TIKI TAKA** 21 (vg)
Get the party started with this twist on a tiki classic.
A trio of Bacardi rums, tropical juice, passionfruit and orgeat syrup.
- MELON SOUR** 19
A long-time Casablaba favourite. This one is fruity and fresh.
Midori, 42 Below Vodka and lemon.
- VERY PEAR BERRY** 20
This balance of berries, gin and vodka will be shaken to perfection.
42 Below vodka, Bombay Sapphire gin, Strawberry liqueur, lime,
cranberry, grapefruit and fresh strawberries.
- SUGAR AND SPICE SOUR** 20
Sugar and spice make everything nice. With this perfect blend of Sailor Jerrys
spiced apple rum, butterscotch and lychee, you cant go wrong with a delight
this good. So why not treat yourself!
- 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, lime and nutmeg.
- 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.
- SLEEP WHEN YOU'RE DEAD** 20 (vg)
Life is too short to miss out on this gem. Explore the refreshing qualities of
straberries and cucumber expertly balanced with the tart addition of
23rd St gin and raspberry liqueur.

The Classics

| | | |
|---|----|------|
| APPLETINI | 19 | (vg) |
| BLOODY MARY | 20 | |
| CAIPIRINHA | 19 | (vg) |
| CAPRIOSKA | 20 | (vg) |
| COSMOPOLITAN | 19 | |
| DAIQUIRI (<i>Strawberry available</i>)..... | 20 | (vg) |
| ESPRESSO MARTINI (<i>Vanilla Vodka available</i>) | 20 | (vg) |
| LONG ISLAND ICED TEA | 21 | |
| MARGARITA | 20 | |
| MARTINI | 20 | (vg) |
| MOJITO (<i>Flavour options available</i>) | 20 | (vg) |
| NEGRONI | 20 | (vg) |
| PIÑA COLADA | 19 | |
| PISCO SOUR | 20 | |
| SLOE GIN SOUR | 20 | |
| RED BULL VODKA | 13 | |
| RED BULL FIRE | 15 | |

Spirits

ABSINTHE

| | |
|-----------------------|----|
| Green Fairy | 13 |
| Pernod Absinthe | 14 |

BOURBON / RYE

| | |
|-------------------------|----|
| Buffalo Trace | 12 |
| Gentleman Jacks | 13 |
| Jack Daniels | 12 |
| Jack Daniels Fire | 12 |
| Makers Mark | 13 |
| 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 |

COGNAC

| | |
|--------------------|----|
| Hennesy VS | 14 |
| Hennesy VSOP | 17 |

APÉRITIFS / VERMOUTH

| | |
|-----------------------|---|
| Aperol | 9 |
| Martini Bitters | 9 |
| Martini Rosso | 9 |
| Noilly Pratt | 9 |
| Rosso Antico | 8 |

RUM / CACHAÇA

| | |
|--|----|
| Bacardi 8 | 12 |
| Bacardi Carta Blanca | 10 |
| Bacardi Carta Fuego (<i>Spiced</i>) .. | 15 |
| Bacardi Spiced | 10 |
| Leblon Cachaça | 11 |
| Ron Zacapa 23yr | 16 |
| Sailor Jerry (<i>Spiced</i>) | 12 |

GIN

| | |
|------------------------------|----|
| 23rd Street Gin | 12 |
| Ambleside Gin | 12 |
| Bombay Sapphire | 10 |
| Brookies Slow Gin | 14 |
| Hendricks | 16 |
| Red Hen Gin | 13 |
| Seppeltsfield Road Gin | 13 |
| Tanqueray Sevilla | 12 |
| Threefold Gin | 14 |

Spirits

SCOTCH/WHISKY/ WHISKEY BLENDS

| | |
|---------------------------|----|
| Chivas Regal | 12 |
| Dewars 12yr | 10 |
| Jameson | 12 |
| Johnny Walker Black | 12 |
| Monkey Shoulder | 13 |

VODKAS

| | |
|-----------------------------|----|
| 42 Below Vodka | 10 |
| 42 Below Passionfruit | 12 |
| Absolut Vanilla | 12 |
| Grey Goose | 13 |
| Grey Goose le Citron | 12 |
| Grey Goose la Poire | 12 |

BRANDY

| | |
|--------------------------|----|
| 23rd Street Brandy | 10 |
| Santiago Queirolo | 10 |
| St Agnes Brandy | 10 |

SINGLE MALT SCOTCH

| | |
|---------------------------|----|
| Aberfeldy | 12 |
| Aultmore 12yr | 13 |
| Balvenie 12yr | 12 |
| Craigellaichie 13yr | 13 |
| Glenfiddich 12yr | 12 |
| Glenfiddich 18yr | 15 |
| Lagavulin 16yr | 16 |
| Laphroaig 10yr | 14 |
| Laphroaig Quarter Cask .. | 17 |
| Laphroaig Lore | 18 |
| The Deveron 12yr | 13 |

TEQUILAS / MEZCAL

| | |
|------------------------|----|
| 1800 Coconut | 12 |
| Cazadores Blanco | 12 |
| Patro Anejo | 17 |
| Patron Reposado | 16 |
| Patron Silver | 15 |
| Patron XO Cafe | 15 |

Details

Opening Hours

Wednesday: ... 17:00 - Late

Thursday: 17:00 - Late

Friday: 16:00 - Late

Saturday: 16:00 - Late

Sunday - Tuesday: CLOSED (*Available for Private Functions*)

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.

No split bill.

Casablaba is available for private hire whether it be for parties, functions or receptions. Please enquire via our bookings link or contact the venue.

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

Casablaba adheres to all Covid-19 restrictions set in place to ensure the health and wellbeing of all patrons.

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