



# To Eat

## STARTERS

Marinated olives .....	9	V	VG	GF	DF
Chicken taco with chili, sugo, salad and onions 1p/s .....	9			GFO	DF
Ciabatta with local olive oil and dukkah .....	12	V	VG	GFO	DF
Bruschetta: Tomatos on ciabatta with garlic and olive oil .....	14	V	VG	GFO	DF
Trio of dips served with flat bread .....	18	V	VG	GFO	DF
Swordfish carpaccio with fruit, herbs, pepper and olive oil (A) ...	26			GF	DF
Mezze Plate: .....	45			GFO	
Selection of cured meats, pickled vegetables and cheese					
Need more ciabatta, flat bread or any other condiments .....	4	V		GFO	

## MEAT & SEAFOOD SHARING PLATES

Ragu arancini 3p/s .....	24			GF	
Herb spiced beef sliders, rocket and gremoioli 3p/s .....	27				DF
Pulled bbq pork sliders, lime, aioli and slaw 3p/s .....	27				DF
Beef meatballs with peas and prosciutto .....	25				
Cuban mojo prawn skewers with gremolata 4 skewers (I) .....	26			GF	DF
Meat lasagne .....	34				
Chicken tagine braised with spices, garlic served with rice .....	28			GF	DF
Glazed pork ribs with pickled chili .....	36			GF	DF
Sesame salmon served with zuchinni and carrot (A) .....	39			GF	DF
Mixed seafood skewer served with salad 2 skewers (M) .....	28			GF	DF

Unlimited filtered still or sparkling water for diners \$2 p/p

All meat served from our kitchen is halal certified.

*GF - Gluten Free / V - Vegetarian / VG - Vegan  
VO - Vegan Optional / GFO - Gluten Free Optional / DF - Dairy Free  
(A) - Australian / (I) - Imported / (M) - Mixed*

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## VEGETARIAN SHARING PLATES

Chickpea bao bun, tomato salsa and tamarind chutney 2p/s.....	16	V		VG	DF
Asparagus arancini 3p/s .....	21	V		GF	
Patatas bravas with bravas sauce and aioli .....	15	V	GF	VG	DF
Char-grilled corn ribs with miso butter and lime aioli .....	16	VO	GF	VG	DF
Seasonal salad with pine nuts and feta .....	18	V	GF	VO	DFO
Spelt salad with lemon dressing almonds and pistachio.....	18	V		VG	DF

## DESSERT

Churros with chocolate sauce .....	14	V			
Vegan sorbet with freeze dried fruit.....	14	V	GF	VG	DF
Coconut pannacotta with strawberry coulis .....	16	V		GF	

## 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.

Chef's Selection \$80 per person with dessert \$90

Groups of 8 and above are required to use the chef's selection

Our menu is subject to seasonal availability and is designed for sharing. Dishes are brought to your table continuously throughout your meal.

We thank you for your patience especially during peak operating times and hope that you enjoy your dining experience. We look forward to host you and your friends today or on your next visit.

# THURSDAY PASTA NIGHT MENU

RAGU PASTA:  
FETTUCINE, HERBS AND PARMESAN ...

SEAFOOD PASTA:  
LINGUINE, BASIL GARLIC AND TOMATO

.....  
DF

VEGETARIAN PASTA:  
PENNE, CAPSICUM, ZUCCHINI, EGGPLANT  
OLIVES AND CHILLI .....

VG DF

\$ 20

*DF - Dairy Free / VG - Vegan*

# Details

## Opening Hours

Tuesday: ..... 16:00 - Late

Wednesday: ... 16:00 - Late

Thursday: ..... 16:00 - Late

Friday: ..... 12:00 - Late

Saturday: ..... 13:00 - Late

Sunday: ..... 16:00 - Late

Monday CLOSED (Available for Private Functions)

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

All meat served from our kitchen is halal certified.

Split bills are not encouraged.

Casablaba is available for private hire. Please enquire via our bookings page or contact us for further information.

Please note that all prices are subject to change without prior notice. **20% surcharge applies on public holidays.**

Casablaba adheres to practices set in place to ensure the health and wellbeing of all patrons and staff. We expect you to do the same.

Follow us on our official social media pages.

