



*Casa
Bla Bla*

To Eat

STARTERS

Marinated olives	10	V	VG	GF	DF
Chicken taco with chilli, sugo, salad and onions 1p/s	12			GFO	DF
Ciabatta with local olive oil and dukkah	12	V	VG	GFO	DF
Bruschetta: Tomatos on ciabatta with garlic and olive oil 2p/s.....	18	V	VG	GFO	DF
Dip selection served with flat bread	22	V	VG	GFO	DFO
Tuna carpaccio with fruit, herbs, pepper and olive oil (A).....	28			GF	DF
Mezze Plate:	26			GFO	
Cured meat, pickled vegetables and cheese					
Extra bread or any other condiments	4	V		GFO	

MEAT & SEAFOOD PLATES

Ragu arancini 3p/s.....	27			GF	
Herb spiced beef sliders, rocket and gremoioli 3p/s	30			DF	
Pulled bbq pork sliders, lime, aioli and slaw 3p/s	30			DF	
Cuban mojo prawn skewers with gremolata 4 skewers (I)	28			GF	DF
Chicken tagine braised with spices, garlic and served with rice ..	32			GF	DF
Meat Lasagne.....	38				
Glazed pork ribs with pickled chili	42			GF	DF
Mixed seafood skewers served with salad 2 skewers (M).....	34			GF	DF

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

Please advise staff of any dietary requirements or time constraints prior to ordering

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*

To Eat

VEGETARIAN PLATES

Chickpea bao bun, tomato salsa and tamarind chutney 2p/s....	16	V		VG	DF
Mushroom arancini 3p/s.....	24	V		GF	
Patatas bravas with bravas sauce and aioli	18	V	GF	VG	DF
Char-grilled corn ribs with miso butter and lime aioli	18	VO	GF	VG	DF
Seasonal salad with pine nuts and feta	20	V	GF	VO	DFO

DESSERT

Churros with chocolate sauce	16	V			
Coconut pannacotta with strawberry coulis	18	V		GF	

CHEF'S SELECTION

Experience our culinary journey without the need to choose. Allow our chef to guide you through a carefully curated selection from our menu. Simply inform our team of any dietary requirements, and we'll craft the perfect dining experience for you.

Chef Selection - \$85 / With Dessert: \$95

Groups of 10 or more are advised to select the Chef's Selection

OUR MENU

Our menu celebrates seasonal ingredients designed for sharing. Dishes will arrive at your table in a continuous flow throughout your meal, allowing you to savor each creation as it's prepared.

Please note that our offerings are subject to seasonal availability. We appreciate your patience during busy periods and look forward to creating a memorable dining experience for you and your guests.

Taco's Gone Wild

Every Tuesday - Just \$8 Each

Or grab a Combo

3 Tacos for \$20

6 Tacos + Sangria for \$70

Beef Taco (Korean Bulgogi)

Savoury Korean-style beef, nuts & Salad (Contains Nuts)

Chicken Taco

Served with chilli, sugo, onion and salad GFO/DF

Seafood Taco

Served with wasabi dressing and salad GFO/DF

Veggie Taco

Mixed vegetables cooked with herbs, aioli & Sauce GFO/DF

Slide into Wednesday

Combo Deals

(3 Sliders) Beef, Chicken or Pork \$24

(2 Sliders + Chips) Beef, Chicken or Pork \$21

(2 Sliders + Chips Combo) & any cocktail for \$40

Herb-Spiced Beef Slider

With Rocket and house-made gremolata. Beefy, herby and satisfying

Pulled BBQ Pork Slider.

Served with lime, creamy Aioli, and crunchy Slaw

Chicken Slider

Tossed in sweet chilli sauce - A little sweet, a little spicy

Loaded Fries \$20 per serve

With chicken, slaw salad and sauce

THURSDAY PASTA NIGHT MENU

RAGU PASTA:
FETTUCINE, HERBS AND PARMESAN ...

SEAFOOD PASTA:
LINGUINE, BASIL GARLIC AND TOMATO

.....

DF

\$ 25

DF - Dairy Free

Details

Opening Hours

Tuesday: 16:00 - Late

Wednesday: ... 16:00 - Late

Thursday: 16:00 - Late

Friday: 16:00 - Late

Saturday: 16:00 - Late

Sunday: 16:00 - Late

Monday: CLOSED(Available for Private Functions/Events)

Fresh Daily Preparation: All dishes are prepared fresh daily using seasonal ingredients and are subject to availability. All meat served at Casablaba is halal certified.

Dietary Requirements: Our knowledgeable staff are happy to assist with any allergies or dietary requirements. Please inform us before placing your order.

Pricing: Menu prices are subject to change without notice.

15% Surcharge applies on Public Holidays.

Payment Policy: For operational efficiency, we kindly request single payment per table where possible.

Private Events: Casablaba is available for private hire. Please visit our bookings page or contact us directly for more information.

Health & Safety: We maintain the highest standards of health and safety for all patrons and staff, and appreciate your cooperation in following our guidelines.

Follow us on our official social media pages.

@Casablaba, #Casablaba