



CASAY

ON THE BEACH

**HERE WE HAVE INFUSED IDEAS, TASTE, DESIRES
TO OFFER YOU
A MEMORABLE DINING EXPERIENCE**

ENJOY!

Breads

- Garlic Bread (v)** **\$9**
on freshly baked turkish bread
- Bruschetta (v)** **\$15**
roma tomatoes, freshly cut basil & spanish onion infused with balsamic topped with crumbled fetta

Side Dishes

- Roasted Chat Potatoes (gf) (v)** **\$9**
garlic butter, lemon zest & sage
- Potato Chips (gf) (v)** **\$8**
chipotle ketchup & lime aioli
- Roquette & Parmesan Salad (gf) (v)** **\$8**
with pear & red onion balsamic dressing
- Steamed Broccoli (gf) (v)** **\$9**
with almonds & garlic oil

gf - gluten free

v - vegetarian

Please advise staff of allergies

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.

Entrée

Saffron & Prawn Risotto e \$23 m \$42

pan-fried prawns with garlic, kaffir lime & saffron infused risotto topped with a parmesan crisp

Szechuan Pepper Calamari (gf) e \$20 m \$38

served on a wild rocket, bean shoot, mint & mandarin salad topped with chipotle aioli

Caramelised Pork Belly (gf) e \$21 m \$40

slow cooked pork belly, wild mushrooms & chilli caramel

Grilled Hervey Bay Scallops e \$21 m \$40

with pickled carrot & spicy black bean sauce

Blue Swimmer Crab Pappardelle e \$19 m \$37

fresh crab meat with chili, lime zest, shaved Spanish onion, tomato & fresh parsley all tossed through pappardelle and topped with a pangritata

Crispy Skinned Duck Breast e \$23 m \$42

with honey from the cofts coast hives, balsamic braised cabbage, snow pea tendrils & carrot puree

Apricot Glazed Pork Tenderloin e \$21 m \$40

spiced rubbed with a gingered apricot glaze served on snow pea tendril salad

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Mains

BBQ Lamb Rump	\$39
served with greek salad & minted yoghurt	
Wild Caught North Queensland Barramundi (gf)	\$42
With Vietnamese slaw & nam jim	
Maple Soy Glazed Tasmanian Salmon	\$41
rocket, goat's cheese, charred lime, beetroot, hazelnuts, lentils, soy maple dressing	
Chicken Supreme (gf)	\$38
pan-fried & served with fondant potatoes slices & charred peach, walnut & tendril salad	
King Henry Pork Cutlet (gf)	\$39
marinated in sweet paprika with heirloom tomatoes, watermelon & confit lemon salad finished with fig jam & rosemary jus	
Vegetable Moussaka (gf) (v)	\$34
grilled mediterranean vegetables layered with Napolitano sauce & ricotta, with wild rocket salad	
Wild Mushroom Risotto (gf) (v)	\$36
with mixed mushrooms, baby spinach & heirloom tomatoes made with a vegetable broth finished with shaved parmesan	

From The Grill

350 gram Manning Valley Grass Fed Rump Steak (gf)	\$31
300 gram Teys Certified Black Angus Grass Fed Striploin (gf)	\$38
220 gram Manning Valley Grass Fed Eye Fillet (gf)	\$40
<i>all meals served with baked potato & petite salad</i>	
Choice of peppercorn sauce, red wine jus, hollandaise	\$4
Garlic Prawns (3)	\$8

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Desserts

Warm Black Forest Brownie (gf)	\$15
with glazed cherries, double cream, praline & vanilla ice cream	
Deconstructed Lemon Cheese Cake (gf)	\$15
a house made lemon cream cheese mousse accompanied with biscuit crumble & raspberry coulis finished with fresh berries & white chocolate shards	
Chocolate Meringue Torte (gf)	\$15
toasted hazelnuts, chocolate mousse & frangelico cream	
Raspberry & Dark Chocolate Marquis,	\$15
with pistachio wafer & orange syrup	
Pineapple Carpaccio	\$15
with coconut semi-freddo, coconut snow & rum syrup	
Rosewater Panacotta	\$15
with chocolate sorbet, pashmak, pomegranate, mint	

TAWNY , COGNAC & DESSERT

Bleasdale The Wise One Tawny	5
Grant Burge Aged Tawny 60ml	10
Yalumba Antique Tawny 60ml	12
Vasse Felix Cane Cut Semillion	10
Remy Martin VS Petite Champagne Cognac 60ml	7

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Beverage List

Standard Beer	8
Tooheys New	
James Boags Premium	
Hahn Super Dry	
Tooheys Extra Dry	
Tooheys Old	
Light/Mid Beer	6.5
James Boags Lite	
XXXX Gold	
Premium beer	9
James Squires Golden Ale	
James Squires 150 Lashes	
Little Creatures XPA	
Stone & Wood	
Furphy	
Imported beer	9
Heinlein	
Kirin	
Apple Cider	9
James Squires Orchard Crush	
HOUSE SPIRITS	8.5
Scotch, Vodka, Gin, Bourbon, Brandy, Rum, Tequila	
NON ALCOHOLIC DRINKS	
Pepsi, Pepsi Max, Lemonade, Solo, Tonic Water,	4.0
Dry Ginger Ale, Soda Water	4.0
Lemon, lime & bitters,	4.5
VOSS Norwegian Mineral Water (Sparkling or Still)	Small 6 Large 10
TAWNY , COGNAC & DESSERT	
Bleasdale The Wise One Tawny 60ml	5.0
Yalumba Antique Tawny 60ml	10.0
Vasse Felix Cane Cut Semillion 60ml	10.0
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SPARKLING

Dunes & Greene Chardonnay Pinot Nior NV(200ml) ~ Angaston,SA	10
Legacy Sparkling ~ South Eastern Australia	28 / glass 7.5
DeBortoli Prosecco ~ King Valley, Vic ✓	38/glass 9
Redbank Emily Brut Cuvee ~ King Valley, Vic ✓	36
Janz Premium Curvee NV ~ Pipers River, Tas ✓	60
Pol Roger NV Champagne ~ Epernay, France	130

WHITES

RIESLING

Earthworks Riesling ~ Eden Valley, SA ✓ ✓	29 / glass 8
Pewsey Vale Riesling ~ Eden Valley, SA	43

SAUVIGNON BLENDS

Legacy Sem Sauvignon Blanc ~ South Eastern Australia	28 / glass 7.5
Redbank The Long Paddock Sauvignon Blanc ~ King Valley, VIC ✓	34/ glass 8.0
Wirra Wirra Hiding Champion Sauvignon Blanc ~ Adelaide Hills, SA	38
Twin Islands Sauvignon Blanc ~ Marlborough, NZ ✓	38/ glass 9

CHARDONNAY

Legacy Chardonnay ~ South Eastern Australia	28 / glass 7.5
Redbank The Long Paddock Chardonnay ~ Ovens Valley, VIC ✓	34
Vasse Felix Estate Chardonnay ~ Margaret River, WA ✓	49

PINOT

Willowglen Pinot Grigio ~ Riverina, NSW	28/ glass 7.5
Redbank "Sunday Morning" Pinot Gris ~ Kings Valley, VIC ✓	38
Corte Giara Pinot Grigio delle Venezie ~ Veneto, Italy	44

MOSCATO

Willowglen Moscato ~ Riverina, NSW	28 / glass 7.5
Pitchfork Pink Moscato ~ Margaret River, WA	34/ glass 8

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REDS

CABERNET

Legacy Cabernet Merlot ~ South Eastern Australia	28/glass7.5
Earthworks Cabernet Sauvignon ~ Barossa Valley, SA 	35/glass9
Vasse Felix Filius Cabernet Sauvignon ~ Margaret River, WA 	48

MERLOT

DeBortoli La Bossa Merlot ~ King Valley, Vic	29/glass8
Redbank 'The Long Paddock' Merlot ~ Ovens Valley, VIC 	34

SHIRAZ

Legacy Shiraz ~ South Eastern Australia	28/glass7.5
Earthworks Shiraz ~ Barossa Valley, SA 	35/glass9.0
Wirra Wirra Shiraz ~ Adelaide Hills, SA	40
Jim Berry Single Vineyard Shiraz ~ Clare Valley, SA	60
Brokenwood Shiraz ~ Hunter Valley, NSW	80

TEMPRANILLO

West Cape Howe Tempranillo ~ Frankland, WA	40
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PINOT

Opawa Pinot Noir ~ Marlborough, New Zealand 	39/glass9.5
Barringwood Estate Pinot Noir ~ Barringwood, Tasmania	55

BLENDS

Bleasdale 'The Broad-side' ~ Shiraz Cab Malbec ~ Langhorne Creek, SA 	38/glass9.0
Yalumba Samuel's Collection ~ Shiraz Cabernet Sauvignon ~ Barossa, SA	43
Villages Shiraz Grenache ~ Heathcote, VIC	48

ROSE

Willowglen Rose ~ Riverina, NSW	28/glass7.5
La Vieille Ferme Cotes-du-Iuberon Rose ~ Rhone, France	32

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