



TASMANIAN PACIFIC OYSTERS W/ MIGNONETTE & LEMON	18 / 36 / 66
SICILIAN OLIVES	8
CACIO E PEPE FRITTO	6
TIGER PRAWN COCKTAIL, LETTUCE CUP & MARIA VERDE	10
CHICKEN LIVER MOUSSE, SOURDOUGH TOAST & CHERRY	10
PUMPKIN SEED DIP, PICKLED GREEN TOMATO & FOCACCIA	15
TUNA CRUDO, GREEN TOMATO AGUACHILE & TOSTADAS	30
BURNT CUCUMBER SALAD, SHEEPS MILK LABNE & FRESH HERBS	16
GRILLED LAMB SKEWER, BURNT AGAVE & BARBACOA AIOLI	18
BAKED PIPE RIGATE, SPICY VODKA SAUCE & STRACCIATELLA	32
CRAB TONNARELLI, ASPARAGUS & JALAPEÑO BUTTER	39
BISTROT BURGER, DRY AGED BEEF, COMTÉ, RÉMOULADE & FRIED PICKLE	28
CHARCOAL GRILLED COD, LEMON PIL PIL & SEAWEED SALSA VERDE	46
CHARCOAL GRILLED BEEF, SMOKED GUAJILLO BUTTER & PICKLED ONION WAGYU SKEWER 40 / ANGUS FLANK 47 / GRASS FED SCOTCH 90	
ROASTED CABBAGE, MACADAMIA, KOMBU & PEPITA SALSA MACHA	16
RADICCHIO & FENNEL SALAD, MUSTARD & HONEY VINAIGRETTE	14
FRITES & GREEN SAUCE	12
FOCACCIA & OLIVE OIL	6
MANGO SORBET	12
PISTACHIO GELATO	14
BLACK FOREST SUNDAE	19
TIRAMISÙ	16
CHEESE 'LA DELICE DE BOURGOGNE' W - HONEY, FRUIT & NUT CRACKERS	28
ESPRESSO & TEQUILA	16
<u>CHEF'S SELECTION MENU : LET US TAKE YOU ON A TRIP!!!</u>	79PP

WINES BY THE GLASS & OUR WEEKLY SELECTION OF BOTTLES!

SPARKLING

ARNAUD LAMBERT 'crémant de loire' [chenin blanc] NV	loire	19 / 95
JO LANDRON 'atmosphères' [folle blanche & pinot noir] NV	loire	110
LITTLE REDDIE 'mountain fizz' pet nat [syrah] 2024	leanganook	79
LAHERTE FRERES 'blanc de blancs brut nature' [chardonnay] NV	champagne	215

WHITE

JO LANDRON 'la louvetrie muscadet' [melon de bourgogne] 2021	loire	16 / 85
GRAIN PAR GRAIN 'le bon blanc' [chasselas] 2019	savoie	110
JEAN-LUC MADER 'pinot blanc' [pinot blanc] 2022	alsace	17 / 89
CLOS DE TUE-BOEUF 'le petit buisson' [sauvignon blanc] 2022	loire	125
CRIANTE 'c23' [catarratto] 2023	sicily	19 / 95
NIKOLAIHOF 'federspiel late release' [riesling] 2016	wachau	170
ARNAUD LAMBERT 'midi saumur blanc' [chenin blanc] 2022	loire	23 / 120
DOMAINE DE LA TOUR DU BON 'bandol blanc' [clairette] 2022	provence	180
NGERINGA 'chardonnay' [chardonnay] 2023	adl. hills	89
EASTERN PEAKE 'western victoria' [chardonnay] 2023	western vic	20 / 105
CHRISTIAN MOREAU ET FILS 'chablis' [chardonnay] 2023	chablis	150
DOMAINE FABIEN COCHE 'bourgogne côte d'or' [chardonnay] 2022	burgundy	205

TEXTURAL / ORANGE / OXIDISED

SYLVINO 'forest jus' [sauvignon blanc] 2022	adl. hills	17 / 89
MANON 'agretti' [field blend] 2022	adl. hills	105
GUTTAROLO 'amphora bianco' [verdeca & fiano] 2021	puglia	109
LES TEMPS DES CERISES 'la peur du rouge' [chardonnay & clairette] 2021	languedoc	119
DIDIER ET JULES GRAPPE 'vin jaune' jura, france 2012 [75ml]	jura	27 / 280

ROSÉ

LATTA 'tranquil' [sangiovese] 2022	pyrenees	16 / 75
COBAW RIDGE 'il pinko' [syrah] 2022	macedon ranges	110
GUT OGGAU 'winifred' [blaufränkisch] 2022	burgenland	140

CHILLED RED

SCINTILLA 'pinot x pinot' [pinot gris & pinot noir] 2022	adl. hills	17 / 84
LITTLE REDDIE 'super juice' [nebbiolo] 2024	central vic	75
MARCEL RICHAUD 'bulbille' [grenache & cinsault] 2023	côtes du rhône	95
GÉRARD MARULA 'allegro' [grolleau] 2022	loire	115

RED

MORTELLITO 'calaniuru' [frappato & nero d'avola] 2022	sicily	100
GIORGIO NICOLINI 'piccola nera' [piccola nera] 2022	friuli	115
WILLIAM DOWNIE 'cathedral' [pinot noir] 2024	gippsland	15 / 75
MAISON PETIT-ROY 'souvenir' [pinot noir] 2021	burgundy	220
CLOS DU TUE-BOEUF 'vin rouge' [gamay & carignan] 2022	loire	95
DOMAINE DANIEL BOULAND 'pré jourdan' [gamay] 2023	beaujolais	23 / 119
PIZZO COCA 'igit alpi retiche' [chiavennasca / nebbiolo] 2021	valtellina	21 / 110
OCCHIPINTI 'pt' [frappato] 2020	sicily	229
PLACE OF CHANGING WINDS 'syrah no. 2' [syrah] 2022	heathcote	18 / 89
JOSHUA COOPER 'dash farms' [cabernet sauvignon] 2022	macedon ranges	130



COCKTAILS

CASA YUZU SPRITZ yuzushu, vermouth, lemon & soda	18
PALOMA tequila blanco, grapefruit, agave, lime & salted grapefruit soda	21
PIÑA COLADA caribbean white rum, coconut, pineapple & lime	22
MELON SPRITZ vodka, melon liqueur, sudachi, yuzu & lime	22
VAMPIRO tequila blanco, grapefruit, sangrita, lime & chilli salt	22
MEZCAL TOMMYS mezcal, agave & lime	22
CASA MARTINI gin & dry vermouth w/ olive or a twist	24
NEGRONI gin, campari & vermouths	22
CARAJILLO coffee, licor 43 & tequila blanco	22
MEZCAL OLD FASHIONED mezcal, agave & bitters	26

APERITIF

SAISON 'summer flowers' vermouth w/ soda & lemon	vic	14
CHINATI VERGANO 'bianco vermouth' vermouth w/ soda & grapefruit	italy	16
CHINATI VERGANO 'americano' vermouth w/ soda & orange	italy	16
DELGADO ZULETA 'albero' manzanilla en rama sherry [75ml]	spain	16

BEER

BEERFARM 'lager' 4.2% [on tap]	wa	11
NAIL 'pale ale' 4.7% [on tap]	wa	12
BEERFARM 'royal haze' hazy ipa 5.8% [on tap]	wa	13
YEBISU 'premium' lager 5%	japan	13
NAIL 'mvp' pale ale 3.4%	wa	12
WILDFLOWER 'organic table beer' ale 2.9%	nsw	13
NAIL 'red ale' 6%	wa	13
WILDFLOWER 'anchovy toast' wild ale 5% [750ml]	nsw	40
CANTILLON 'drogone' lambic beer & aglianico 6.5% [750ml]	belgium	150
FUENTE GUIJARRO 'sidra ancestral' cider 2019 7% [750ml]	spain	39

NON ALCOHOLIC

ITALO SPRITZ crodino aperitivo, orange & olive 0.0%	15
PALOMA lyre's blanco, salted grapefruit, agave & lime 0.0%	17
PIÑ-NO-COLADA lyre's cane spirit, coconut, pineapple & lime 0.0%	19
BEES NO KNEES lyre's london, lemon, orgeat & honey 0.0%	17
T.I.N.A '1.0' mountain oolong, calamansi, rose & lemon myrtle 0.0%	13
LIGHTNING MINDS 'pale ale' 0.5%	11
STRANGELOVE SODAS yuzu, lemon squash, mandarin, grapefruit or ginger beer	9

CASA-CASA-CASA!

CHEF'S SELECTION MENU

FOCACCIA, PUMPKIN SEED DIP
& PICKLED GREEN TOMATO

BLUE SWIMMER CRAB STICK

SCALLOP CRUDO & RHUBARB AGUACHILE

.

TUNA TOSTADA, AVOCADO
& PICO DE GALLO

.

LAMB SHOULDER & MOLE VERDE
TORTILLAS & CONDIMENTS

ROASTED CABBAGE, MACADAMIA, KOMBU
& PEPITA SALSA MACHA

FRITES & GREEN SAUCE

.

MANGO SORBET

\$79PP

CASA-CASA-CASA!

GROUP SET MENU

FOCACCIA, PUMPKIN SEED DIP
& PICKLED GREEN TOMATO

CACIO E PEPE FRITTO

GRILLED LAMB SKEWER
BURNT AGAVE & BARBACOA AIOLI

.

TUNA CRUDO, AGUACHILE & TOSTADAS

.

CHARCOAL GRILLED COD
LEMON PIL PIL & SEAWEED SALSA VERDE

- OR -

CHARCOAL GRILLED FLANK STEAK
SMOKED TOMATO & GUAJILLO BUTTER
ROASTED CABBAGE, MACADAMIA, KOMBU
& PEPITA SALSA MACHA

FRITES & SALAD

\$65PP