

# CASALINGO APOLLO BAY

## *Restaurant Menu*

### ENTRÉ

Coffin Bay Oysters \$4 each

- Natural
- Mignonette Sauce
- Baked with Prosciutto

Antipasto for two – cured meats, duck paste, dips, cheese, olives and crispy bread 26

Handmade ravioli filled with chicken, mushroom, pine nuts served with a leek sauce 17

Spinach gnocchi with crisp prosciutto, shallots, field mushroom, asparagus, walnuts 17

Grilled Calamari with salad of candied chilli, shallot, parmesan wafer and garlic aioli 18

### MAIN

Roasted duck on the bone with pure di patate, spinach, morello cherry 36

Victorian Angus scotch fillet steak with sarladaise potato, celeriac remoulade, red wine butter and jus  
39

Pork belly with orange, fennel, witlof, white bean puree and jus 35

Fresh fish of the day –refer to 'specials' 34

Seared Kangaroo fillet with balsamic baby vegetables, and peppercorn sauce 33

Steamed Portarlington mussels in a tomato, chilli broth with ciabatta 27

## PIZZA

*gluten free \$5 extra*

-Margarita with Buffalo mozzarella, basil, tomato	18
-Garlic Pizza, Mozzarella, olive oil, chilli, fetta	18
-Roasted vegetables, with pesto	22
-Field Mushroom, spinach, ricotta, rosemary, truffle oil	22
-Roast Pumpkin, sage, chilli, goats curd, roquette	24
-Capsicum, salami, olives, mushroom	24
-Prawns, mussels, anchovies, olives	25
-Chicken, mortadella, pineapple and Smokey barbeque sauce	25
-Salami – Classic hot calabrese	24
-Chorizo, artichoke, fig & onion jam	24
-Pork Belly, Seeded mustard apple, red onion, parsley	25

## PASTA (spaghetti, linguine or penne & your choice of sauce)

*gluten free \$3 extra*

-Linguine Marinara – fresh mussels, prawns, calamari, fish, olive oil	31
-Carbonara – with bacon, egg, cracked pepper, olive oil	25
-Penne Chicken, bacon, mushroom in a light cream sauce	26
-House made Lasagne	24
-Spaghetti Puttanesca – olives, anchovies, capers, chilli, Napoli sauce	24
-Handmade Potato Gnocchi in a creamy shadows of blue cheese sauce	26
-Linguine with blue swimmer crab meat, capers, chilli, shallots, rose sauce	31
-Risotta Vegetarian with roasted capsicum, zucchini olives, mushroom	24
-Risotto with Chicken, mushroom, baby spinach, cream sauce	26

## SALADS & SIDES

Steamed green vegetables with garlic and toasted almonds	14
Italian green salad with a herb balsamic dressing	14
Tuscan fried Potatoes with rosemary and garlic	14
Garlic ciabatta bread	8

## DESSERT

Hazelnut Torte, passionfruit semifreddo, Swiss chocolate mousse	15
Nutella Cheesecake, hazelnut praline, macerated strawberry	15
Tiramisu – Layered liquor soaked biscuit, mascarpone, coffee cream	14
Fig Leaf panna cotta with coconut shortbread, poached quince	14
Affogato	6
Affogato with a shot of Frangelico or Baileys	15
Irish coffee with Jameson Whisky	15