



Menu

Starters

Pizza Bread (6 pieces) or Filled Calzone Bread

Garlic, spinach & fetta, sun dried tomato, olive or anchovy. * 9.5

Piadina Tapis Bread (6 pieces) (V)

Homemade, served with trio of dips, fire roasted capsicum & rosemary, olive with eggplant melanzane and sweet basil pesto with sour cream. * 14.9

Minestrone ~ Hearty vegetable soup (GF, V)

9.9

Oysters ~ Large Tasmanian oysters, Kilpatrick, mornay or natural *

Half doz 17.9 Full doz 35.9

Calamari ~ Floured and lightly fried, served with Casa Mia tartare sauce. (GF)

For two: 15.9 For four: 26.9

Garlic Prawns ~ Pan fried with garlic in a creamy sauce on rice. (GF)

4 prawns: 14.9 8 prawns: 23.9

Prawns Casa Mia ~ Pan fried in garlic, green peppercorns & mushrooms in a white wine cream sauce on rice. (GF)

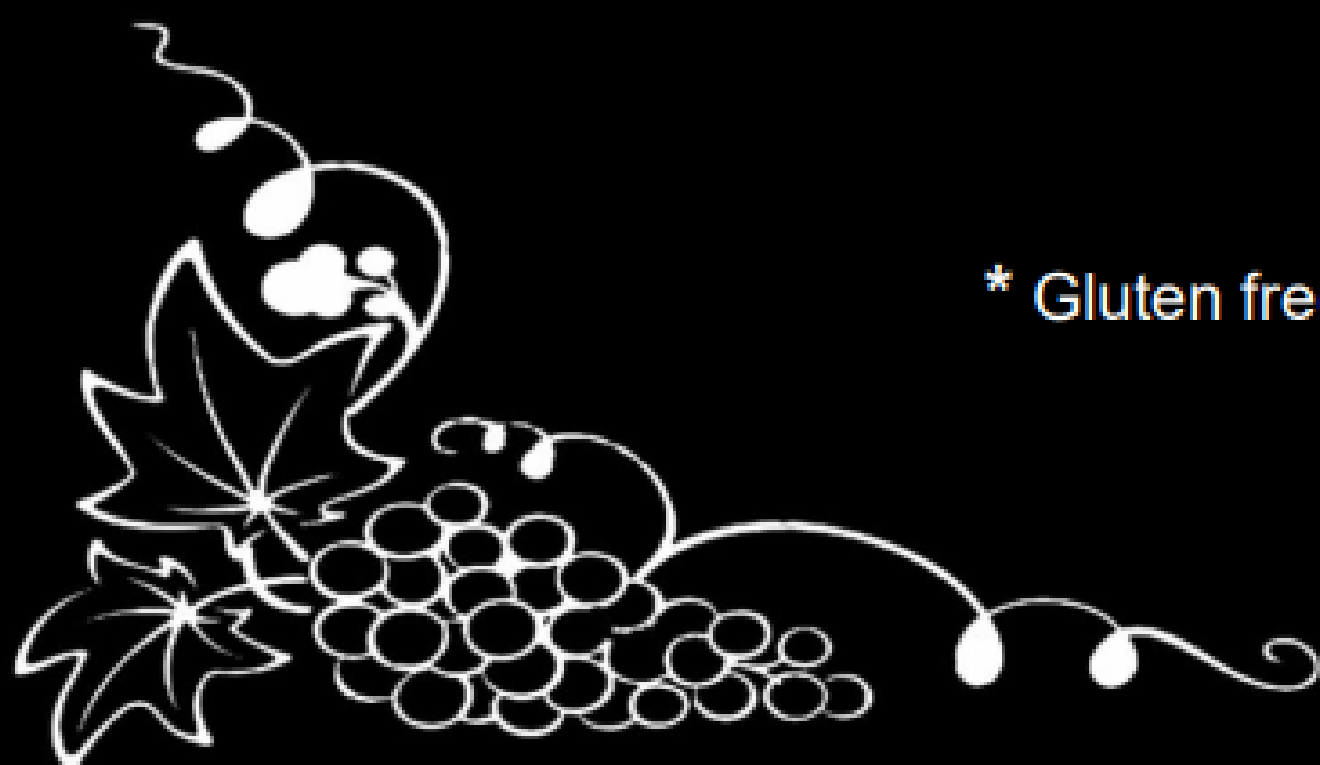
4 prawns: 14.9 8 prawns: 23.9

Platters

Antipasto ~ A selection of salami, ham, fire roasted capsicum, pickled vegetables, olives, fetta cheese & crumbed Boccocini balls. Served with piadina flat bread. *

For two: 19.5 For four: 33.5

* Gluten free available please ask when ordering (extra \$3)



Pasta * Gluten free rice pasta available please ask when ordering (extra \$3)

- **Spaghetti Bolognese** ~ In traditional style.*
- **Spaghetti & Meatballs** ~ In Neapolitan sauce.*
- **Lasagne** ~ Pasta sheets, beef Bolognese & béchamel white sauce.
- **Fettuccine Carbonara** ~ Bacon, egg, Parmesan cheese in a creamy sauce.*
- **Gnocchi Neapolitan** – Potato gnocchi, tomato, cream & cheese. (V)
- **Spinach & Ricotta Ravioli** ~ Large pillows of pasta filled with spinach & ricotta cheese in Neapolitan sauce. (V)
- **Alfredo** – With beef tortellini pasta, bacon, mushrooms in a creamy garlic & wine sauce.
- **Mediterranean Chicken Fettuccine** – Sundried tomato, grilled eggplant, roasted capsicums, mushrooms, boneless chicken in a creamy sauce.*

all above Entrée 11.9 Main 17.9

- **Marinara Fettuccini** – Calamari, king prawns, baby prawns, reef fish and green mussels in Neapolitan sauce with a dash of cream.

Entrée 14.9 Main 24.9

Risotto

Mushroom & Truffle Risotto ~ Creamy mushrooms with truffle oil & parmesan. (GF,V)

Vegetarian Risotto ~ Sun dried tomato, grilled eggplant, fire roasted capsicums, olives, mushrooms in Neapolitan sauce. (GF, V)

All above Entrée 11.3 Main 16.9

Seafood Risotto – Calamari, king prawns, baby prawns, reef fish, green mussels, Parmesan cheese, white wine and cream. (GF)

Entrée 14.9 Main 24.9

Pizza All with mozzarella * Vegan cheese or * Gluten free (*extra \$3)

- **Margarita** ~ Sweet basil, tomato & bocconcini.
- **Four Cheeses** ~ Garlic, Colby, mozzarella, parmesan & gorgonzola.
- **Hawaiian** ~ Ham, bacon & pineapple.
- **Pepperoni** ~ Generous slices of pepperoni.
- **Chicken BBQ** ~ BBQ base, chicken, mushrooms, bacon, pineapple & onions.
- **Supreme** ~ Ham, mushrooms, capsicum, onion, olives & pepperoni.
- **BBQ Meat** ~ BBQ base, ham, bacon, chicken, Italian sausage & pepperoni.
- **Vegetarian** ~ mushrooms, artichoke, capsicum, sundried tomato, olives, onion & feta.
- **Calzone** ~ Folded closed pizza stuffed with ham, mushrooms, capsicum, basil with a topping of Neapolitan sauce.
- **Piccanti** ~ Spicy sausage, mushrooms, sundried tomato, feta, olives & sweet chilli.

All above Small 15.9 Family 26.9

- **Seafood** ~ Calamari, king prawns, baby prawns & reef fish.

Small 17.9 Family 28.9

- **Extra toppings** ~ Any listed above Small 2.5 Family 3.5

Main Meals

* Lactose free available please ask when ordering (extra \$3)

Scaloppini Saltimbocca ~ Pork or chicken fillets pan fried with garlic and white wine, layered with leg ham, fresh basil, Neapolitan sauce, then grilled with mozzarella. (GF)*

Scaloppini Funghi ~ Pork or chicken fillets, mushrooms in a white cream sauce. (GF)*

Scaloppini Casa Mia ~ Pork or chicken fillets pan fried in garlic, crab meat, king prawns, baby prawns in a white wine & cream sauce. (GF)*

Scaloppini Marsala ~ Pork or chicken fillets pan fried in garlic, sweet Marsala All 'Uovo wine in a cream sauce. (GF)*

Chicken Tropicalé ~ Breast fillet, flambéed in sherry & layered with bacon, mozzarella then grilled. Topped in a creamy mango sauce with almonds. (GF)*

Parmigiana ~ Pork or chicken fillets crumbed with parmesan cheese & fried. Topped with your choice of Neapolitan or creamy mushroom sauce.

Reef Fish ~ Changes seasonally, grilled or crumbed, served with tartare sauce. (GF) *

All above 29.9

Walaska – Grilled reef fish topped with crab meat, king prawns, baby prawns in a white wine & cream sauce. (GF)* 32.9

Rib Fillet ~ 300g cooked to your liking with your choice of Diane, pepper or mushroom sauce. 33.9

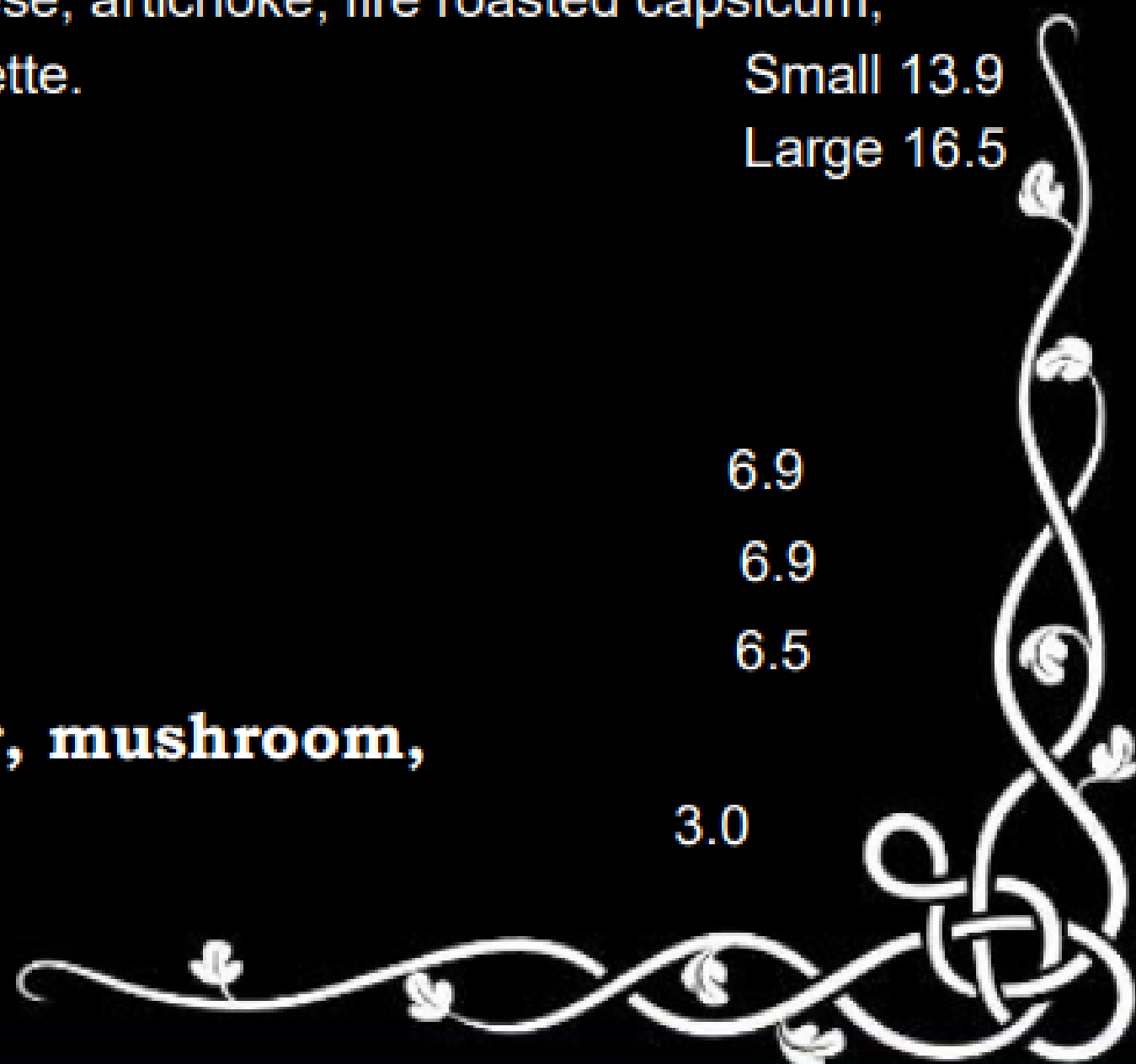
All above served with chips & salad or vegetables

Salads

- **Caesar** ~ Lettuce, bacon, croutons, egg, with or without anchovies & dressing. *
Small 13.9 Large 16.5
*with grilled chicken Small 14.9 Large 19.9
- **Mediterranean** ~ Lettuce, tomato, feta, cheese, artichoke, fire roasted capsicum, olives, sun dried tomato & our homemade vinaigrette.
Small 13.9
Large 16.5

Sides

- **Side salad** 6.9
- **Vegetables in season** 6.9
- **Bowl of chips** 6.5
- **Sauces** ~ Diane (tomato base), pepper, mushroom, aioli or gravy. 3.0



Homemade Desserts Served with vanilla ice-cream & cream.

Crepes Suzette ~ Warm flat pancake with caramelised orange & Cointreau liquor. 13.9

Hazelnut Pancake ~ Warm rolled crepes filled with hazelnut chocolate 13.9

Mamma's Warm Apple Pie ~ Chunky apple with cinnamon in shortcrust pastry.

Lemon Ricotta Cheesecake ~ with orange & Cointreau sauce.

Carrot Cake ~ Gluten free, moist & nutty with cream cheese icing .

Sticky Date Pudding ~ Warmed with caramel fudge sauce.

Chocolate Fudge Cake ~ Dark chocolate cake served with warm fudge sauce.

All above 10.5

Gelati ice-cream ~ Up to 16 selections, including lemon sorbet , mango, chocolate, strawberry, soy vanilla (V) .

One scoop 3.9 two scoops 5.9 three scoops 7.9

Waffle cone add 1.0

\$5 room service fee

Ask our staff about our
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&
Blackboard specials

Call

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to speak to our staff.

