

WHILST YOU DECIDE

Fried Olives	Sicilian green olives filled with fetta cheese, crumbed & lightly fried with anchovy aioli & grilled ciabatta bread.	\$8.90
Caesars Mezze	Homemade dips: spiced beetroot, pistachio hommus, minted Tzatziki, fried crumbed olives, olive oil/balsamic & Turkish bread (For 2).	\$15.90
Bruschetta	Tomato, spanish onion, fresh basil & extra virgin olive oil on toasted ciabatta bread (4).	\$8.90
Bruschetta Peperoni	Roasted capsicum, bocconcini cheese, pesto on toasted ciabatta bread (4).	\$9.90
Bruschetta Acciuga	Cannellini bean paste, Sicilian white anchovies, extra virgin olive oil on toasted ciabatta bread (4).	\$10.90
**White anchovies have been cured in olive oil & vinegar & resembles fresh sardines, so they are not salty – BELLISIMO!		
Pizza Bread	In-house pizza bread baked with either <ul style="list-style-type: none">- Garlic & sea salt- Rosemary & onion- Anchovy & olive	\$7.90

ENTREE

Caesars Cold Seafood Tasting Plate	Consisting of in-house cured Atlantic Salmon topped with pickled beetroot, W.A. sardines in sumac spices & pinenuts & an oyster shooter with basil & campari granita. <i>***To compliment Caesars recommends Stumpy Gully Pinot Grigio.***</i>	\$20.90
Caesar Salad	Baby cos, dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmesan, anchovies & a poached egg. with chicken	\$16.90 \$19.90
Filetto di Anatra	Crispy skinned duck breast, smoked in house & baked medium with a raisin & spinach risotto cake, drizzled with fig vincotto.	\$21.90
Timballo di Vegetale	Timbale of chargrilled eggplant, zucchini, capsicum & basil layered with buffalo mozzarella & savoury rice on roasted tomato & capsicum coullis, garnished with a parmigiano crisp. <i>***To compliment Caesars recommends Cantina dei Colli Amerini Sangiovese***</i>	\$17.90
Calamari	Calamari dusted with semolina, fried golden atop rocket leaves with a lime & basil aioli. <i>***To compliment Caesars recommends Matilda Semillon Sauvignon Blanc.***</i>	(e)\$16.90 (m)\$26.90
Saganaki	Greek Kefalograviera cheese pan-fried with olive oil, lemon, oregano, fresh rocket & toasted ciabatta bread.	\$17.90
Cappasanta	Fresh Victorian scallop meat grilled on a potato & herb rosti fried in duck fat with salsa verde. & drizzled with lemon infused olive oil.	\$21.90
Carpaccio Di Manzo	Raw marinated eye fillet sliced paper thin, dressed with an anchovy & caper mayonnaise, fresh basil leaves, parmigiano cheese & black volcanic salt, drizzled with white truffle olive oil.	\$19.90
Tasmanian Oysters	Freshly shucked Tassie oysters	
	Natural-	½ Doz \$16.90 1 Doz \$31.90
	Kilpatrick-	½ Doz \$18.90 1 Doz \$35.90

All prices are inclusive of GST. 10% Public Holidays surcharge applies.

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www.caesars-restaurant.com.au

PASTA

Spaghetti con Polpetti	Spicy beef & pork meatballs baked in red wine, tomato & basil sauce topped with shaved parmigiano.	\$19.90
Spaghettoni Frutti di Mare	Assorted trawler, fresh seafood including prawns, scallops, mussels & baby clams in garlic olive oil. <i>***To compliment Caesars recommends Peak Sauvignon Blanc.***</i>	\$26.90
Tortiglioni Barbabietola	Homemade pasta filled with a combination of beetroot, goats cheese & Italian mustard fruits in a sage & burnt butter sauce topped with pecorino cheese.	\$23.90
Gnocchi Spinaci	Homemade ricotta & spinach dumplings folded in a sweet butternut pumpkin & cream sauce sprinkled with Amaretto crumbs. <i>***To compliment Caesars recommends Borgo Tesis Pinot Grigio***</i>	\$18.90
Capellini Granchio	Saffron infused "angel hair" pasta with Queensland crab meat, baby fennel, chilli, garlic, fresh tomato & sprinkled with fried shallots.	\$25.90
Conchiglioni al Forno	Large "sea shell" pasta filled with fresh peas, golden shallots & boconccini cheese baked with tomato & parmigiano served in a terracotta pot.	\$19.90

**** WE USE THE FINEST PASTA FROM THE ABRUZZO REGION IN ITALY, "DE CECCO" ****

"DE CECCO" PASTA CAN BE PURCHASED TO TAKE HOME. SEE OUR DISPLAY.

RISOTTO

Anatra e Funghi	Roasted duck & wild mushrooms topped with pecorino cheese & drizzled with white truffle olive oil.	\$24.90
Carciofi e Gorgonzola	Chargrilled artichokes, young creamy gorgonzola cheese, semi sundried tomatoes & aromatic herbs.	\$20.90
Zucca e Spinaci	Roasted sweet pumpkin & baby spinach topped with mascarpone cheese. <i>***To compliment Caesars recommends Katnook Founders Block Chardonnay.***</i>	\$18.90

Pescatore Prawns, scallops, mussels & baby clams in a garlic, tomato basil sauce. \$26.90

All of our risottos use Carnaroli Rice to produce a classic creamy risotto.

Mains

Caesars Seafood Indulgence Prawns, scallops, calamari, Tassie mussels in tomato & chilli, soft shell crab, fish fillet all grilled with lemon olive oil dressing & served with petite salad & garlic potatoes. (For 1) \$45.00 (For 2) \$90.00
****To compliment Caesars recommends Kilikanoon Riesling for 1 or Manawa Sauvignon Blanc for 2****

Osso Bucco Slow braised veal knuckle in red wine, tomato & aromatic herbs served with Milanese style risotto. \$33.90
****To compliment Caesars recommends Hanging Rock 'Cambrian Rise' Shiraz****

Vitello Saltimbocca Milk fed veal pan-fried, layered with black olive tapenade, prosciutto crudo & provolone cheese in white wine veal jus on roasted garlic potato mash. \$31.90

Cartoccio White fish fillet layered with sliced potato & baby spinach then topped with fresh tomato, black olives, white wine & aromatic herbs baked in a "paper boat" & served with petite salad. \$36.90
****To compliment Caesars recommends Kilikanoon Riesling****

Pollo Involtini Chicken breast filled with a cotechino pork sausage, vegetable & basmati rice farce, wrapped in prosciutto crudo & baked on a creamed chestnut sauce. \$30.90

Chicken Parmigiana Crumbed breast of chicken baked with mozzarella cheese & tomato, served with garden greens & chips. \$24.90

Costoletta Di Vitello 270grm herb & pistachio nut crusted veal cutlet baked with ratatouille timbale & drizzled with tangerine infused extra virgin olive oil. \$39.90
****To compliment Caesars recommends Hanging Rock 'Kilfara' Pinot Noir****

Eye Fillet 250grm beef fillet grilled on a fresh corn & basil blini, caramelised baby shallots, red wine & smoked bacon beef jus topped with a tomato chilli jam. \$38.90
****To compliment Caesars recommends Howlin Gale Cabernet Sauvignon.****

Black Angus Sirloin	350grm beef crusted in mustard seeds & grilled on a minted pea & potato mash with a pomegranate molasses glaze. <i>***To compliment Caesars recommends Stumpy Gully Merlot.***</i>	\$39.90
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SIDES

	Potatoes with garlic & rosemary	\$4.90
	Chips	\$4.90
	Creamed potato mash	\$4.90
	Baby spinach with sea salt & lemon	\$5.90
	Roasted Pumpkin with Pistachio & Honey	\$5.90
	Sauteed Mushrooms with garlic butter	\$5.90
	Seasonal Vegetables	\$5.90
Garden Salad	Mixed leaves, tomatoes, cucumbers, black olives & herb dressing	\$6.90
Rocket Salad	Rocket leaves, with balsamic vinegar, extra virgin olive oil & parmigiano	\$6.90
Radicchio Salad	Radicchio leaves, orange segments & olives with balsamic vinegar & extra virgin olive oil.	\$6.90

All Radicchio lettuce & herbs are grown and freshly picked from Mario's father's and Stephanie's grandparent's garden.

We proudly use and serve: Ash Bros Seafood
 Tip Top Butchers
 Genobile Bros Importers
 Enoteca Sileno – Carlton
 Red Hill Cheese

Individual Gluten Free & Vegan menus available