



GLUTEN FREE

Whilst you decide

Bruschetta Pomodoro	Tomato, Spanish onion, fresh basil & extra virgin olive oil on toasted gluten free bread (4 pieces).	\$9.90
Bruschetta Pepperoni	Rocket pesto, roasted red capsicum & bocconcini cheese on toasted gluten free bread (4 pieces).	\$10.90
Pizza Bread	Gluten free bread baked with either - Garlic & Sicilian sea salt - Rosemary & Spanish onion - Anchovy & black olive	\$7.90

Entrées

Cozze al Zafferano	Black Tasmanian “Spring Bay” mussels steamed in saffron & spicy tomato broth served in terracotta “hot pot”.	\$21.90
Calamari	Grilled calamari resting on a fetta cheese & semidried tomato rocket salad with lime & basil aioli.	(e)\$17.90 (m)\$27.90
Caesar Salad	Baby cos dressed with seeded mustard mayonnaise, crispy bacon, shaved parmigiano, anchovies & a poached egg.	\$16.90 with chicken \$19.90
Saganaki	Greek Kefalograviera cheese pan-fried with olive oil, lemon, oregano & fresh rocket.	\$17.90
Carpaccio di Manzo	Raw marinated eye fillet sliced paper thin, dressed with an anchovy & caper mayonnaise, fresh basil leaves, parmigiano cheese & Sicilian sea salt, drizzled with white truffle olive oil.	\$20.90
Tasmanian Oysters	Freshly shucked Tassie oysters	
	Natural –	½ Dozen \$18.90 1 Dozen \$34.90
	Kilpatrick –	½ Dozen \$19.90 1 Dozen \$37.90



Risotto

Anatra e Funghi	Roasted duck & wild mushrooms topped with shaved parmigiano & drizzled with white truffle olive oil.	\$25.90
Formaggio e Pera	Young creamy gorgonzola cheese & golden shallots drizzled with chestnut honey & garnished with slices of sweet pear.	\$22.90
Asparagi	Local green asparagus spears, preserved lemon & golden shallots topped with shaved asiago cheese.	\$23.90
Pescatore	Prawns, scallops, mussels & baby clams in garlic, tomato basil sauce with a hint of chilli.	\$29.90

Mains

Caesars Seafood Indulgence	Skewered prawns & scallops, lemon peppered calamari & fish fillet all grilled with Tassie mussels in tomato & chilli served on ratatouille vegetables with lemon olive oil dressing & a side of garlic potatoes.	(For 1)\$45.00 (For 2)\$90.00
Maiale con Prugna	'Bangalow' sweet pork fillet crusted with prunes & shallots grilled on pickled red cabbage served with a Cumberland sauce (orange, red current, ginger & port) & of course crushed pork crackle.	\$38.90
Pollo Involtini	Chicken breast filled with a baby spinach & macadamia nut chicken farce baked on a zucchini & potato rosti with a sweet creamed corn sauce.	\$32.90
Calamaretti Ripieni	Local baby calamari filled with a saffron, preserved lemon, baby spinach & bocconcini cheese risotto baked in a spicy caper, tomato & white wine sauce served with petit salad.	\$37.90
Filetto di Anatra	In house smoked 250grm crispy skinned duck breast served with a watercress & rocket salad, toasted hazelnuts & dressed with a burnt orange vinegarett.	\$36.90
Filetto di Manzo	250grm beef fillet dusted with porcini mushroom powder, grilled on capanata vegetables with truffle infused beef jus.	\$40.90
Desserts		
Panna Cotta	Sheep yoghurt & orange scented cream accompanied with raspberry vincotto jelly, passionfruit & blood orange glaze topped with Persian vanilla fairy floss.	\$13.90
Semifreddo con Torrone	Chilled nougat & pistachio nut cream served on a rich Belgium dark chocolate fudge & topped with a spun sugar ball.	\$13.90
Torre di Meringa	Tower of Italian meringues layered with a sweet licorice mascarpone cream & wild raspberry coullis	\$13.90
Liqueur Affogato	Perfect way to end your meal – espresso coffee shot & liqueur poured over vanilla bean icecream (Caesars recommends Galliano, Amaretto or Frangelico).	\$13.90

All prices are inclusive of GST
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www.caesars-restaurant.com.au

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