



Whilst you decide

<i>Fried Olives</i>	Sicilian green olives filled with fetta cheese, crumbed & lightly fried with anchovy aioli & grilled ciabatta bread.	\$9.90
<i>Antipasto Casalinga</i>	Homemade white anchovy & canellini bean dip, fried crumbed Sicilian green olives, casalinga mild salami, San Daniele prosciutto crudo, marinated grilled radicchio leaves, parmigiano biscotti & grape infused foccacia bread. Excellent for 2 to share. <i>***To compliment Caesars recommends Katnook Estate Vintage Brut***</i>	\$18.90
<i>Bruschetta Pomodoro</i>	Tomato, Spanish onion, fresh basil & extra virgin olive oil on toasted ciabatta bread (4 pieces).	\$9.90
<i>Bruschetta Peperoni</i>	Rocket pesto, roasted red capsicum & bocconcini cheese on toasted ciabatta bread (4 pieces).	\$10.90
<i>Pizza Bread</i>	In-house pizza bread baked with either <ul style="list-style-type: none">- Garlic & Sicilian sea salt- Rosemary & Spanish onion- Anchovy & black olive	\$7.90



Entrée

<i>Rotolo di Peperoni</i>	Rolled roasted red capsicum layered with an eggplant, ricotta cheese & olive tapenade served on a garlic crostini drizzled with fig vincotto.		\$17.90
<i>Cozze al Zafferano</i>	Black Tasmanian “Spring Bay” mussels steamed in saffron, farro & spicy tomato broth served in terracotta “hot pot” with grilled ciabatta bread. <i>Farro is Italian cracked wheat similar to cous cous</i> <i>***To compliment Caesars recommends Nillumbik Estate Pinot Noir***</i>		\$21.90
<i>Saganaki</i>	Greek Kefalograviera cheese pan-fried with olive oil, lemon, oregano, fresh rocket & toasted ciabatta bread.		\$17.90
<i>Salmon Affumicato</i>	In house cured Tasmanian salmon infused with Juniper berries, fennel seeds & gin, thinly sliced served w a honey & basil savoury panna cotta dressed with a caper & oregano extra virgin olive oil.		\$21.90
<i>Calamari</i>	Chickpea flour, turmeric spice & semolina dusted calamari fried golden on a fetta cheese & semidried tomato rocket salad with lime & basil aioli. <i>***To compliment Caesars recommends Stumpy Gully Pinot Grigio***</i>	(e)	\$17.90
		(m)	\$27.90
<i>Caesar Salad</i>	Baby cos, dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmigiano, anchovies & a poached egg. with chicken		\$16.90 \$19.90
<i>Sardinia al Arancia</i>	Orange crusted fresh W.A. sardine fillets lightly fried on a baby fennel, artichoke & orange salad dressed with a sweet balsamic vinegarett. <i>*** To compliment Caesars recommends Smidge ‘Houdini’ Sauvignon Blanc***</i>		\$20.90
<i>Carpaccio di Manzo</i>	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 & served with toasted foccacia fingers.		\$20.90
<i>Tasmanian Oysters</i>	Freshly shucked Tassie oysters		
	Natural-	½ Dozen	\$18.90
		1 Dozen	\$34.90
	Kilpatrick-	½ Dozen	\$19.90
		1 Dozen	\$37.90



Pasta

Spaghetini Frutti di Mare	Assorted trawler, fresh seafood including prawns, scallops, mussels & baby clams in garlic olive oil with a hint of chilli. <i>***To compliment Caesars recommends Nine Degrees Sauvignon Blanc***</i>	\$29.90
Fricelli al Ragù di Agnello	Artisan short hand rolled semolina pasta tossed with a spicy lamb, vegetable & aromatic herb ragu topped with shaved parmigiano.	\$20.90
Tortiglioni Salmone	Homemade pasta filled with smoked salmon, ricotta cheese, rocket leaves & preserved lemon resting on a sage & roasted hazelnut burnt butter, finished with parmigiano. <i>***To compliment Caesars recommends Naked Run 'The First' Riesling***</i>	\$26.90
Bucatini al Puttanesca	Thick hollow spaghetti with Ligurian black olives, anchovies, capers, oregano, chilli, garlic & fresh tomatoes topped with a slice of baked ricotta.	\$23.90
Orecchiette con Salsiccia e fagoli	Small ear shaped pasta with pork, fennel & chilli sausages, porcini mushrooms, canellini beans & fresh tomato sauce topped with shaved parmigiano. <i>***To compliment Caesars recommends Lights View Chardonnay***</i>	\$24.90
Gnocchi Spinaci	Homemade ricotta & spinach dumplings folded in a sweet butternut pumpkin & cream sauce sprinkled with Amaretto crumbs.	\$19.90

We use the finest pasta from the Abruzzo region in Italy, “De Cecco” & “Rustichella”.
“De Cecco” & “Rustichella” pasta can be purchased to take home. See our display.

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. <i>***To compliment Caesars recommends Naked Run 'Sweet Kiss' Riesling***</i>	\$22.90
Asparagi	Local green asparagus spears, preserved lemon & golden shallots topped with shaved asiago cheese. <i>***To compliment Caesars recommends Stumpy Gully Pinot Grigio***</i>	\$23.90
Pescatore	Prawns, scallops, mussels & baby clams in a garlic, tomato basil sauce with a hint of chilli.	\$29.90

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

All prices are inclusive of GST
343 Nepean Highway, Frankston, Victoria, Australia 3199. Tel: 03 9770 0111 Fax: 03 9770 2567

www.caesars-restaurant.com.au

You can find us on facebook!



Mains

- Caesars Seafood Indulgence** Skewered prawns & scallops, lemon peppered calamari & fish fillet all grilled with Tassie mussels in tomato & chilli served on ratatouille (For 1)\$45.00 vegetables with lemon olive oil dressing & a side of garlic potatoes. (For 2)\$90.00
****To compliment Caesars recommends Smidge 'Houdini' Sauvignon Blanc for 1 or Oakdene Sauvignon Blanc for 2****
- Maiale con Prugna** 'Bangalow' sweet pork fillet crusted with prunes & shallots grilled on pickled red cabbage served with a Cumberland sauce (orange, red currant, ginger & port) & of course crushed pork crackle. **\$38.90**
****To compliment Caesars recommends Nillumbik Estate Pinot Noir****
"Bangalow" refers to the breed of pig which incorporates 3 different types & is farmed in Northern NSW Caesars is the only restaurant in the South East to offer Bangalow Pork as it is only sold to a select few
- Filetto di Anatra** In house smoked 250grm crispy skinned duck breast served with a watercress & rocket salad, toasted hazelnuts & dressed with a burnt orange vinegarete. **\$36.90**
****To compliment Caesars recommends Howlin' Gale Cabernet Sauvignon****
- 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 grilled ciabatta bread & a petit salad. **\$37.90**
****To compliment Caesars recommends Stumpy Gully Pinot Grigio****
- Chicken Parmigiana** Crumbed breast of chicken baked with mozzarella cheese & tomato served with chips & a petit salad. **\$24.90**
- Scallopine Pizzaola** Panfried milk fed veal topped with prosciutto crudo & melted asiago cheese in a white wine, oregano & tomato sauce on creamy potato mash & fresh asparagus spears. **\$35.90**
****To compliment Caesars recommends Oscar's Estate Shiraz****
- Filetto di Manzo** 250grm beef fillet dusted with porcini mushroom powder, grilled on capanata vegetables with truffle infused beef jus & topped with a tempura Alaskan Crab Claw. **\$40.90**
****To compliment Caesars recommends Stumpy Gully Merlot****



Sides

	Potatoes with garlic & rosemary	\$4.90
	Chips	\$4.90
	Creamed potato mash	\$4.90
	Baby spinach with black Sicilian Sea salt & lemon	\$5.90
	Roasted pumpkin with pistachio & honey	\$5.90
	Sautéed mushrooms with garlic butter	\$5.90
	Seasonal vegetables	\$5.90
<i>Garden Salad</i>	Mixed leaves, tomatoes, cucumbers, Spanish onion, olives & herb dressing	\$7.90
<i>Rocket Salad</i>	Rocket leaves with balsamic vinegar, extra virgin olive oil & parmigiano	\$7.90
<i>Radicchio Salad</i>	Radicchio leaves, orange segments & olives with balsamic vinegar & extra virgin olive oil.	\$8.90
<i>Caprese Salad</i>	Vine riped tomatoes, bocconcini cheese & basil leaves drizzled with extra virgin olive oil & Sicilian sea salt.	\$10.90

Being from a strong Italian heritage, both Mario & Stephanie source and proudly use fresh produce from our family's gardens.

We proudly use & serve:

- Ash Bros Seafood
- Tip Top Butchers
- Enoteco Sileno Carlton
- Genobile Bros Importers
- Essential Ingredient
- Red Hill Cheese

Individual Gluten Free & Vegan menus available

All prices are inclusive of GST
343 Nepean Highway, Frankston, Victoria, Australia 3199. Tel: 03 9770 0111 Fax: 03 9770 2567

www.caesars-restaurant.com.au

You can find us on facebook!



Desserts

<i>Tiramisu</i>	Traditional Italian trifle layered with mascarpone cheese, coffee & marsala on vanilla anglaise.	\$12.90
<i>Panna Cotta</i>	Sheep yoghurt & orange scented cream accompanied with raspberry vincotto jelly, passionfruit & blood orange glaze topped with Persian vanilla fairy floss.	\$13.90
<i>Semifreddo con Torrone</i>	Chilled nougat & pistachio nut cream served on a rich Belgium dark chocolate fudge & topped with a spun sugar ball.	\$13.90
<i>Torre di Meringa</i>	Tower of Italian meringues layered with a sweet licorice mascarpone cream & wild raspberry coullis.	\$13.90
<i>Coppa di Sorbetto</i>	Lemon, raspberry & green apple sorbet drizzled with Lemoncello liqueur & topped with homemade biscotti.	\$12.90
<i>Torta di Olio D'Oliva e Cioccolato</i>	Traditional Tuscan white chocolate & olive oil cake served warm with an apricot & brandy puree & sweet olive oil gelato.	\$14.90
<i>Caesars Tasting Plate</i>	Excellent for two to share: miniatures of semifreddo con torrone, panna cotta, torre di meringa & white chocolate raspberry gelato in a chocolate pistachio nut basket.	\$30.90
<i>Red Hill Cheese Plate</i>	Hand-made cheese from certified organic cow milk & free range goat milk. <ul style="list-style-type: none"> ●“Mountain Goat Blue” – soft moist blue (goats milk) 2009 Champion Australian Grand Dairy Awards ●“Sorrento Picnic” – mild semi-hard (cows milk) ●“Cheviot” – Piquant & mature (goats milk) All accompanied with dry figs, in house quince paste & crisps <i>***To compliment Caesars recommends Leone Botrytis Semillon***</i>	\$27.90
<i>Liqueur Affogato</i>	Perfect way to end your meal- espresso coffee shot & liqueur poured over vanilla bean icecream. <i>***To compliment Caesars recommends Galliano, Amaretto or Frangelico***</i>	\$13.90



Dessert Wine

<i>Leone Botrytis Semillon</i>	Luscious honeyed wine displaying hints of apricot & peach characteristics. This wine can be enjoyed chilled with your favourite Caesars dessert!	\$8.00 \$32.90
	<i>Barossa, SA (60ml, 375ml)</i>	

Fortified Wines

<i>De Bortoli 8 year Old Tawny Port</i>	With a beautiful deep toffee appearance the palate is rich & smooth. It displays distinguished characteristics whilst retaining the attractive fruit flavour.	\$7.50
	<i>Multi-regional, Australia</i>	
<i>NV Penfolds Grandfather Rare Tawny</i>	Rich yet delicate fruit characters harmonise perfectly with an intense depth of complexity & subtle oak flavours to produce this truly remarkable Tawny Port which has been aged for over 15 years.	\$13.50
	<i>Barossa, SA</i>	
<i>Tamburlaine Muscat Aged Liqueur</i>	A blend of vintages & varieties to produce a distinctive fortified wine. With the fragrant plum-pudding aromas & caramel overtones, the flavours are rich & mellow.	\$8.00 \$34.90
	<i>NSW</i>	

Cognac/Brandy

<i>Chatelle Napoleon Brandy</i>	French	\$9.00
<i>Hennessy Cognac V.S</i>	French	\$9.00
<i>Hennessy Cognac V.S.O.P Privilege</i>	French	\$12.50

Crivelli Fine Coffee & Teas

*Full, skim or soy milk available on request. Served with home made Italian almond biscotti.

*Mug available \$1.00, additional espresso shot 50c

Café Latte	\$3.70
Cappuccino	\$3.70
Flat White	\$3.70
Long Black	\$3.70
Long Macchiato	\$3.70
Espresso/Short Macchiato	\$3.10
Mocha	\$3.70
Chai	\$4.60
Liqueur Coffee (basic liqueurs)	\$10.50
'Fraus' European Hot Chocolate (selected flavours)	\$5.90
Chamellia loose tea leaves	\$5.50

-English Breakfast, Earl Grey, Peppermint, Chamomile or Green Tea

All prices are inclusive of GST

343 Nepean Highway, Frankston, Victoria, Australia 3199. Tel: 03 9770 0111 Fax: 03 9770 2567

www.caesars-restaurant.com.au

You can find us on facebook!