



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 minted tzatziki dip, fried crumbed Sicilian green olives, casalinga mild salami, prosciutto crudo, marinated grilled radicchio leaves & a grape infused foccacia bread. Excellent for 2 to share. <i>***To compliment Caesars recommends Katnook Estate Vintage Brut***</i>	\$17.90
<i>Bruschetta Pomodoro</i>	Tomato, Spanish onion, fresh basil & extra virgin olive oil on toasted ciabatta bread (4 pieces).	\$9.90
<i>Bruschetta Pepperoni</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>Minestra al Toscana</i>	Tuscan Winter soup comprising of Italian pork & fennel sausage, borlotti beans, vegetables, black Tuscan cabbage & farro with crispy polenta chips. <i>Farro is Italian cracked wheat similar to cous cous</i>	\$16.90
<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>***To compliment Caesars recommends Nillumbik Estate Pinot Noir***</i>	\$21.90
<i>Moussaka Cigar</i>	Filo pastry filled with Mediterranean vegetables & béchamel cheese sauce rolled in ‘cigar’ style shape baked golden on cauliflower puree & passionfruit vinegarette.	\$17.90
<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>Saganaki</i>	Greek Kefalograviera cheese pan-fried with olive oil, lemon, oregano, fresh rocket & toasted ciabatta bread.	\$17.90
<i>Spiedino di Capesante</i>	Local Victorian scallop meat skewered with pork cotechino sausage, & zucchini baked on potato rosti & served with spicy lentil ragu drizzled with fig vincotto molasses. <i>***To compliment Caesars recommends Naked Run ‘The First’ Riesling***</i>	\$21.90
<i>Funghi Ripieni</i>	Mushroom cups filled with porcini mushroom & Taleggio cheese, crumbed in sesame & poppy seeds fried golden on roasted eggplant & potato puree.	\$20.90
<i>Tasmanian Oysters</i>	Freshly shucked Tassie oysters	
	Natural-	½ Dozen \$18.90 1 Dozen \$33.90
	Kilpatrick-	½ Dozen \$19.90 1 Dozen \$37.90



Pasta

Spaghettini Frutti di Mare	Assorted trawler, fresh seafood including prawns, scallops, mussels & baby clams in garlic olive oil. <i>***To compliment Caesars recommends Nine Degrees Sauvignon Blanc***</i>	\$27.90
Casarecci al Ragù di Agnello	Short twisted pasta tossed with a spicy lamb, vegetable & aromatic herb ragù topped with shaved parmigiano.	\$20.90
Tortiglioni Coniglio	Homemade pasta filled with a wild rabbit, porcini mushroom & potato farce resting on an intense rabbit & truffle broth topped with shaved Cacionerone cheese. <i>***To compliment Caesars recommends Nillumbik Estate Pinot Noir***</i>	\$25.90
Laganelle Granchio	Fine egg pasta infused with lemon, tossed with Queensland crab meat, baby capers, chilli, roasted garlic, toasted fennel seeds & extra virgin olive oil sprinkled with anchovy crumbs.	\$26.90
Gnocchi Spinaci	Homemade ricotta & spinach dumplings folded in a sweet butternut pumpkin & cream sauce sprinkled with Amaretto crumbs. <i>***To compliment Caesars recommends Lights View Chardonnay***</i>	\$19.90
Rotolo con Ricotta e Noci	Homemade pasta roll filled with a combination of ricotta cheese, rocket leaves, Italian mustard fruits & roasted hazelnuts served on creamed leek puree.	\$20.90

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.	\$24.90
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
Zucca e Spinaci	Roasted sweet butternut pumpkin & baby spinach topped with mascarpone cheese. <i>***To compliment Caesars recommends Light’s View Chardonnay***</i>	\$19.90
Pescatore	Prawns, scallops, mussels & baby clams in a garlic, tomato basil sauce.	\$27.90

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



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 <i>***To compliment Caesars recommends Naked Run 'The First' Riesling for 1 or Oakdene Sauvignon Blanc for 2***</i>
Collo di Maiale	'Bangalow' sweet pork scotch fillet crusted with fresh sage baked on celeriac potato mash with a pear & quince fruit jus, garnished with crushed pork crackle. \$38.90 <i>***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 sold to a select few</i>
Capretto	Victorian boned baby goat slow braised with black olives, casalinga salami & Winter root vegetables served in "hot pot" with panfried lemon oil black Tuscan cabbage. \$37.90 <i>***To compliment Caesars recommends Howlin' Gale Cabernet Sauvignon***</i>
Pollo Involtini	Chicken breast filled with semi sundried tomatoes, baby spinach & pinenut chicken farce wrapped in prosciutto crudo & baked on Jerusalem artichoke mash with creamed chestnut jus. \$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 <i>***To compliment Caesars recommends Stumpy Gully Pinot Grigio***</i>
Chicken Parmigiana	Crumbed breast of chicken baked with mozzarella cheese & tomato served with garden greens & chips. \$24.90
Girello di Vitello	Baby milk fed veal rump marinated in fresh oregano baked medium with a savoury rice & sweet potato timbale served with a port & red wine veal jus. \$38.90 <i>***To compliment Caesars recommends Oscar's Estate Shiraz***</i>
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 <i>***To compliment Caesars recommends Stumpy Gully Merlot***</i>



Sides

	Potatoes with garlic & rosemary	\$4.90
	Chips	\$4.90
	Creamed potato mash	\$4.90
	Soft polenta with creamy gorgonzola cheese	\$5.90
	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

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
- Genobile Bros Importers
- Essential Ingredient
- Red Hill Cheese
- Enoteco Sileno Carlton

Individual Gluten Free & Vegan menus available



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 Albicocca</i>	Chilled honeycomb & butterscotch schnapps cream served on a sweet apricot coullis & topped with a spun sugar ball.	\$13.90
<i>Souffle di Cioccolato</i>	Rich Belgium chocolate & wild berry soufflé served with cinnamon cream foam & a persimmon compote (please allow 20 minutes).	\$15.90
<i>Coppa di Sorbetto</i>	Lemon, raspberry & green apple sorbet drizzled with Lemoncello liqueur & topped with homemade biscotti.	\$12.90
<i>Budino di Rabarbaro</i>	Warm rhubarb & white chocolate sponge pudding served on a reduced rhubarb glaze with baileys scorched almond gelato finished with a caramelised popcorn finger.	\$14.90
<i>Caesars Tasting Plate</i>	Excellent for two to share: miniatures of panna cotta, semifreddo con albicocca, budino di rabarbaro & 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.	\$8.00
	This wine can be enjoyed chilled with your favourite Caesars dessert!	\$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

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www.caesars-restaurant.com.au

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