



Whilst you Decide

Fried Olives	Sicilian green olives filled with fetta cheese, crumbed and lightly fried with anchovy aioli and grilled ciabatta bread	\$8.90
Caesars Mezze	Homemade dips: spiced beetroot, pistachio hommus, minted Tzatziki, fried crumbed olives, olive oil/balsamic and Turkish bread (For 2)	\$15.90
Bruschetta	Tomato, spanish onion, fresh basil and extra virgin olive oil on toasted ciabatta bread. (4)	\$8.90
Bruschetta Pepperoni	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 anchovy have been cured in olive oil and vinegar and resembles fresh sardine, so they are not salty – BELLISIMO!		
Pizza Bread	Garlic and Sea Salt or Rosemary and Onion or Anchovy and Olive	\$7.90



Entree

Caesars Seafood Antipasto	Prawns, scallops and calamari, grilled atop Mediterranean vegetables drizzled with lemon olive oil <i>***To compliment Caesars recommends Stumpy Gully Pinot Grigio.***</i>	(e)\$18.90 (m)\$28.90
Caesar Salad	Baby cos, dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmesan, anchovies and poached egg	\$16.90 with chicken \$19.90
Spinach Crepe	Savoury spinach crepe filled with wild mushrooms and ricotta cheese on roasted tomato and capsicum coullis.	\$17.90
Filetto Di Sardina	Fresh local sardine fillets crumbed in almond, garlic and lemon pepper, lightly fried on wild rocket leaves with a semi sundried and basil mayonnaise.	(e)\$18.90 (m)\$31.90
Calamari	Calamari dusted with semolina, fried golden atop rocket leaves with lime and basil aioli. <i>***To compliment Caesars recommends Matilda Semillon Sauvignon Blanc.***</i>	(e)\$16.90 (m)\$26.90
Saganaki	Greek Kefalograriera cheese pan-fried with olive oil, lemon, fresh oregano & toasted ciabatta bread.	\$16.90
Antipasto Casalinga	San Marino prosciutto, Italian imported buffalo mozzarella cheese, green Sicilian olives, Sicilian white anchovies, sweet rockmelon and hand baked grissini. <i>***To compliment Caesars recommends Cantina Dei Colli Amerni Sangiovese***</i>	\$19.90
Carpaccio Di Manzo	Raw marinated eye fillet sliced paper thin, dressed with an anchovy and caper mayonnaise, fresh basil leaves, parmigiano cheese and Sicilian sea salt, drizzled with black 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
	Brettone – preserved lemon, fresh chilli, garlic, parmigiano and crispy breadcrumbs (warm)	½ doz \$18.90 1 Doz \$35.90
	Lemon Aspen - red wine vinegar, Dijon mustard, garlic and lemon aspen fruit dressing.	½ doz \$18.90 1Doz \$35.90



Pasta

Spaghetti Con Polpetti	Spicy beef meatballs baked in red wine, tomato and basil sauce topped with shaved parmigiano.	\$19.90
Spaghetti Marinara	Assorted trawler, fresh seafood including prawns, scallops, mussels, baby clams in garlic olive oil. <i>***To compliment Caesars recommends Peak Sauvignon Blanc.***</i>	\$25.90
Mafaldine Con Tonno	Long ribbon pasta with "Puttanesca" style sauce: olives, anchovies capers, chilli and tomato, Yellow Fin tuna and sprinkled with dried mullet roe. <i>***To compliment Caesars recommends Secret Hill Cabernet Merlot.***</i>	\$24.90
Tortiglioni Granchio	Lemon infused pasta filled with crab, prawn and fennel resting on burnt butter, basil and hazelnut sauce finished with parmigiano.	\$25.90
Gnocchi Porcini	Home-made potato and wild porcini mushroom dumplings folded in a smoked gorgonzola cheese cream sauce. <i>***To compliment Caesars recommends Borgo Tesis Pinot Grigio***</i>	\$18.90
Fettucine D'Estate	Long egg pasta tossed with fresh asparagus tips, snow peas, semi dried tomatoes, smoked atlantic salmon and extra virgin olive oil.	\$23.90
Penne Primavera	Short tube pasta, chargrilled eggplant, zucchini, pumpkin and capsicum in a tomato, macadamia nut rocket pesto finished with shaved pecorino cheese.	\$18.90

**** WE USE "DE CECCO" FINE PASTA, FARA SAN MARTINO, ITALY****

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

Risotto

Anatra e Funghi	Roasted duck and wild mushrooms topped with pecorino cheese and drizzled with black truffle olive oil.	\$23.90
Risotto Asparagi	Saffron infused Carnaroli rice, preserved lemon, fresh green asparagus spears topped with shaved parmigiano.	\$23.90
Zucca e Spinaci	Roasted sweet pumpkin, baby spinach topped with mascarpone cheese. <i>***To compliment Caesars recommends Lights View Chardonnay.***</i>	\$18.90
Pescatore	Prawns, scallops, mussels, baby clams in a garlic, tomato basil sauce.	\$25.90

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

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

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

www.caesars-restaurant.com.au



Mains

Caesars Seafood Indulgence	Prawns, scallops, calamari, Tassie mussels in tomato and chilli, soft shell crab, fish fillet all grilled with lemon olive oil dressing and served with petite salad and garlic potatoes. <i>***To compliment Caesars recommends Kilikanoon Riesling for 1 or Manawa Sauvignon Blanc for 2.***</i>	(For 1) \$44.90 (For 2) \$90.00
Pancia Di Maiale	Roasted cinnamon dusted pork belly, scallop and caramelised onion tart with star anise orange glaze.	\$37.90
Lamb Rump	Herb crusted lamb, baked medium with sweet potato and goats cheese soufflé with spiced beetroot jus. <i>***To compliment Caesars recommends Kilfara Pinot Noir.***</i>	\$35.90
Vitello Saltimbocca	Milk fed veal pan-fried, layered with black olive tapenade, prosciutto crudo and provolone cheese in white wine veal jus on roasted garlic potato mash.	\$29.90
Duck Confit	Crispy skin twice cooked duck leg on soft white polenta sprinkled with toasted pine nuts and sultanas, drizzled with fig vincolato and topped with Italian mustard fruits.	\$34.90
Pollo Ripieni	Chicken breast filled with wild rice, spinach and roasted capsicum pesto dusted with Sumac spices baked on pomegranate jus.	\$29.90
Chicken Parmigiana	Crumbed breast of chicken baked with mozzarella cheese and tomato served with garden greens and fat chips.	\$23.90
<p>** All our beef is 100% certified Black Angus sourced from South Gippsland in conjunction with Tip Top Butchers, ensuring the highest grade for meat, colour and fat depth.**</p>		
Eye Fillet	250gr beef fillet grilled on potato and herb rosti, baked balsamic portabello mushrooms and rich bone marrow beef jus. <i>***To compliment Caesars recommends Howlin Gale Cabernet Sauvignon.***</i>	\$38.90
Black Angus Scotch Fillet	350grm beef fillet grilled on parmesan and olive oil potato mash, seeded mustard sauce and crowned with pan-fried Queensland prawns(4). <i>***To compliment Caesars recommends Stumpy Gully Merlot.***</i>	\$38.90
Black Angus Sirloin	400gr "New York Cut" beef grilled to your liking with a red wine beef jus. ** Please choose your own side to accompany. <i>***To compliment Caesars recommends Hanging Rock Cambrian Rise Shiraz.***</i>	\$44.90



Sides

	Potatoes with garlic and 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 and herb dressing	\$6.90
Rocket Salad	Rocket leaves, with balsamic vinegar, extra virgin olive oil and Parmigiano	\$6.90

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

Ask your server for our separate Gluten Free and Vegan menus***