

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 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 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
Vitello Tonnato	Milk fed eye of veal "Girello" sliced thin & marinated with a combination of tuna & hard boiled egg, served cold & garnished with fresh basil, capers & parmigiano.	\$19.90
Timballo di Vegetale	Timbale of chargrilled eggplant, zucchini, capsicum & basil layered with buffalo mozzarella & savoury rice on roasted tomato & capsicum coullis. <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, fresh oregano & toasted ciabatta bread.	\$17.90
Cappasanta	Fresh Victorian scallop meat grilled on a potato & herb rosti fried in duck fat with salsa verde.	\$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- Kilpatrick-	½ Doz \$16.90 1 Doz \$31.90 ½ Doz \$18.90 1 Doz \$35.90

Pasta

Spaghetti con Polpetti	Spicy beef meatballs baked in red wine, tomato & basil sauce topped with shaved parmigiano.	\$19.90
Spaghettoni Frutta 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.	\$25.90
Penne Primavera	Short tube pasta, chargrilled eggplant, zucchini, pumpkin & 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 & 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 Lights View 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. <i>***To compliment Caesars recommends Kilikanoon Riesling for 1 or Manawa Sauvignon Blanc for 2***</i>	(For 1) \$45.00 (For 2) \$90.00
Costoletta Di Agnello	Lamb cutlets marinated in fresh oregano & basil, grilled medium on a potato, spinach & curry frittata with candied fig lamb jus. <i>***To compliment Caesars recommends Hanging Rock 'Cambrian Rise' Shiraz***</i>	\$37.90
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.	\$30.90
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. <i>***To compliment Caesars recommends Kilikanoon Riesling***</i>	\$36.90
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 & fat chips.	\$24.90
Costoletta Di Vitello	270grm herb crusted Veal cutlet baked on a chargrilled artichoke potato mash & braised baby fennel with a red current jelly jus. <i>***To compliment Caesars recommends Hanging Rock 'Kilfara' Pinot Noir***</i>	\$39.90
Eye Fillet	250grm beef fillet grilled on a fresh corn & capsicum blini, caramelised shallots, red wine & smoked bacon glaze, topped with a tomato chilli jam. <i>***To compliment Caesars recommends Howlin Gale Cabernet Sauvignon.***</i>	\$38.90
Black Angus	350grm beef fillet grilled on parmesan & olive oil potato mash,	

Scotch Fillet	seeded mustard sauce & crowned with pan-fried Queensland prawns (4). <i>***To compliment Caesars recommends Stumpy Gully Merlot.***</i>	\$38.90
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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