

# CASA NOVA SPECIAL BRUNCH

MONDAY TO FRIDAY (11:30AM - 4PM)

2 COURSE FOR 39 3 COURSE FOR 49

## ENTRÉE

**Eggs Florentine** 18.5

Brioche roll, spinach, poached egg, and gorgonzola mornay sauce

**Prawn Cocktail** 25.5

Served with avocado, watercress, and lemon wedge

**Pan-seared Scallop** 24.5

Capers, garlic, white wine sauce, topped with crispy arugula

## MAINS

**Spaghetti with Chicken Schnitzel** 25.5

**Risotto alla Milanese** 25.5

Saffron rice, baby spinach, topped with parmesan cheese

Add grilled prawn 8 | Add grilled chicken 6

**Traditional Piadina** 21.5

With fresh mascarpone, rocket, prosciutto and sundried tomato

Add prosciutto 6 | Add fresh buffalo cheese 6

**Pollo al Limone** 32.5

Grilled chicken breast, topped with garlic lemon butter sauce, served with mashed potato

**Almond Crusted Barramundi** 34.5

Spicy pomodoro sugo, fried gnocchi

**Bacon Wrapped Loin of Lamb** 38.5

Potato rosti, snow peas sprout, thyme yoghurt

## DESSERT

**Semifreddo Praline** 15.5

With berries and biscotti

**Scoop of Gelato** 5

Select any one available flavour

## PAIRING WINE 10

**Bottega Prosecco**

DOC, Italy

**Twin Island Sauvignon Blanc**

Marlborough, New Zealand

**Corte Giara Pinot Grigio**

Vaneto, Italy

**Marty's Block Chardonnay**

South Australia

**Yalumba The Y series Shiraz**

South Australia

**Oxford Landing Shiraz**

South Australia