

FROM THE GRILL/ ALA GRIGLIA

Sous Vide Beef Tenderloin (GF) 220g	47.5
With potato mash, grilled asparagus and house sauce, topped with carrot crisp	
Grilled Lamb Rack (GF) 4 bones	47.5
With rosemary roasted potato and house Shiraz sauce, topped with fried leek	
BBQ Pork Ribs Half or Full Rack (GF)	31 53
Pork ribs basted with BBQ sauce served with chips	
Chicken Boscaiola (GF)	32.5
Grilled chicken breast topped with mushroom, onion, bacon, shallots, and cream, served with baked potato	
Pan-seared Barramundi (GF)	37.5
With mash potato, spinach, salsa verde and lemon wedge	

Catch of the Day <i>Market price</i>	
Please check with our friendly staff	
Baked Portobello Mushroom (VG)	31.5
With peas, asparagus, mozzarella cheese	
Veal Saltimbocca (GFO, GF) 180 gm	38.5
Pan-seared veal with grilled lemon, prosciutto and sage. Served with steamed vegetable on lemon butter sauce	
Honeysuckle Seafood Tower	160
Natural oyster 4pcs	Mussels Hotpot in
Prawn cocktails 4pcs	Napoletana sauce 12pcs
Grilled scallop 4pcs	Served with garlic
Grilled octopus 2pcs	bread, steak fries,
Battered flat head 2pcs	mixed leaves and dips
Calamari fritti 6pcs	
½ WA Rock Lobster Thermidor 1pc	

Sides / Contorno

Mashed Potato with parmesan, truffle oil	11	Steamed Vegetables	10.5
Garlic Grilled Broccolini	13	Side Chips	9
Baked Potatoes	10	Side Salad	9

HOMEMADE PASTA

GF pasta available +6

Gnocchi Tartufi (VG)	31
With garlic, white onion, mushroom, truffle paste, cream, parmesan cheese, and drizzle of truffle oil	
Spaghetti Marinara	35.5
Prawns, whiting fish, calamari & mussels with garlic, parsley, cherry tomato, and Napoletana sauce	
Orecchiette Soprano	29
Grilled chorizo, mushroom on Napoletana sauce with touch of cream and chilli	
Spaghetti Alla Carbonara	27.5
Pancetta, pecorino romano, grana padano, egg yolk and cracked pepper	
Fresh Ricotta and Spinach Ravioli (VG)	28.5
Garlic spinach cream sauce topped with cherry tomato and parmesan cheese	
Pappardelle Ragù	30
12 hour braised beef shoulder with Nap sauce and parmesan cheese	
Pappardelle with Scallops	33.5
Garlic, EVO, zucchini, cherry tomato and grated bottarga	
Beef Lasagna	29.5
Layers of beef ragù, bechamel and mozzarella, basil pesto, topped with grana padano	

RISOTTO

Risotto alla Funghi (V, VG, GF)	27.5	Risotto Aranciata Pancetta	28
Fresh forest mushroom, garlic, onion and shallots with parmesan cheese. Topped with a drizzle of truffle oil		Grated carrot, butternut squash, orange juice and parmesan cheese	
Add Chicken 6		Add Grilled Prawn 8	



HONEYSUCKLE

20/1 Honeysuckle Drive, Newcastle



Menu Key

GFO - Gluten Free Option
 GF - Gluten Free
 VG - Vegetarian
 VGO - Vegetarian Option
 V - Vegan

* 15% Surcharge applies on Public Holidays

All care are taken however olives may contain small pits and small bones maybe present in games, fish and ragù. Traces of gluten, nuts and dairy may be present.

We do not accept responsibility for unfavourable outcomes when modifying dishes.

To Start

Focaccia Bread (VG, V)

Homemade olive and sundried tomatoes focaccia bread

Garlic Bread (VG, GFO) 3 pcs

Organic garlic, Aussie butter and oregano

Add extra 3.5

Make it cheesy 4.5

Entrée / Antipasti

Tomato Bruschetta, (VG, GFO, V) 2 pcs

Diced tomato, Spanish onion and basil topped with a balsamic glaze

Add extra 5

Crispy Steak Fries (VG)

Seasoned with sea salt and pepper, served with Tom sauce

FROM THE SEA

Sydney Rock Oyster (GF)

Natural 26/42

Kilpatrick 31/56

Atlantic Salmon Crudo (raw)

Truffle vinaigrette, sour cream, celery, salmon roe

Calamari Fritti (GFO)

Fresh squid dusted with lemon pepper served with Arrabbiata sauce and lemon wedges

VEGAN

Vegan Calamari Fritti

Vegan calamari, lemon pepper and Arrabbiata sauce

Vegan Burger

Vegan patty, vegan cheese, vegan bun, truffle paste, bbq sauce, cos lettuce, Spanish onion

Risotto alla Verde

Arborio rice, spinach, green peas mash, asparagus, vegan cheese

Vegan Pepperoni Pizza

Vegan cheese, caramelised onion and vegan pepperoni

11.5

Antipasti Share Board 52.5

Prosciutto, beef bresaola, salami, mixed olives, artichokes, grilled eggplant, grana padano, Adelaide brie, and pana di casa with EVO

10

15.5

Arancini (VG) 4 pcs 18

Saffron and beetroot rice balls served with truffle mayo

Marinated Sicilian Olives (V, GF) 10.50

House olives with lemon, garlic, herbs, chili and EVO. Served warm

11

Gamberi Al Arrabbiata (GFO) 29.5

Pan fried prawns, garlic and a touch of chilli in Neapolitan sauce. Served with garlic bread

31.5

Tender Grilled Octopus (GF) 33

Confit garlic squid ink sauce, watercress orange salad

22.5

25.5

Burgers GF Buns Available +6

Smoke House Wagyu Burger 29.5

With caramelised onion, leaves, tomato slice, gherkin, sliced cheddar, and served with chips

27.5

Battered Fish Burger 27.5

Green pea mash, rocket leaves, onion, cucumber and tartar sauce, served with chips

32.2

33.5

FRESH CRUST

Garlic Crust 18

Garlic, EVO and parsley

Casa Summer Crust 25

EVO, fresh cherry tomato, oregano, fresh basil

PIZZA ALLA NAPOLETANA (ROSSO BASE)

GF base available 6

Margherita (VG) 23

Basilico, buffalo mozzarella, fior di latte, and EVO

Vegetarian (VG) 26

Spanish onion, mushroom, olives, capsicum, zucchini, fior di latte

Prosciutto and Pesto 29

Fior di latte, basil pesto, cherry tomato, crispy rocket leaves, and sliced prosciutto

Italian Pepperoni 27

Caramelised onion, pepperoni, and fior di latte

Ham & Pineapple 24

Ham, pineapple, and fior di latte

Capricciosa 28

Mushroom, ham, olives, and fior di latte

Meat Lover 31

Ham, cabanossi, pepperoni, Spanish onion, beef ragù, and fior di latte

Supreme Casa Nova 29

Ham, cabanossi, pepperoni, mushroom, onion, capsicum, olives, and fior di latte

Split BBQ Chicken 29

Mushroom, Spanish onion, bbq chicken, and fior di latte

Pizza Polpetta 30.5

Wagyu meat balls, buffalo mozzarella, Spanish onion, fresh basil, fior di latte

Gamberi al Amatriciana 36

Fresh prawns, Spanish onion, cherry tomato, prosciutto, and chilli flakes

Casa Calzone 30

Folded pizza stuffed with mild salami, ricotta cheese, and mozzarella cheese

PIZZA ALLA NAPOLETANA (BIANCO BASE)

Marinara 36

With garlic prawn, calamari, mussels, cherry tomato, basil, and fior di latte cheese

Gourmet Truffle Mushroom (VG) 35

Bianco base, fresh ricotta, brie and a drizzle of white truffle oil

Quattro Formaggio (VG) 32

Bianco base, brie, gorgonzola, parmesan and fior di latte with truffle oil

Pizza with Pancetta and Artichoke 31.5

Garlic base, fior di latte, and fresh tarragon

SALAD / INSALATA

Italian Salad (V, VG, GF) 17.5

Mixed lettuce with onion, tomato, olives, cucumber. Dressed with herbed balsamic olive oil

Add chicken 6 | Add prawn 8

Fresh Burrata Salad 23

Basil pesto, rocket leaves & dried fig

Add prosciutto 8