



LOADED BENNY * 32 * GF Available

Bacon, Chorizo, Spinach, Hollandaise, Poached Eggs

SPICED HALOUMI * 27 * GF / V Available Haloumi, Charcoal Toast, Smashed Avocado, Poached Eggs, Chilli Jam, Dukkah, Labna, Lime

OMELETTE * 25 * GF Available
Ham, Cheddar and Tomato Omelette, Toasted Sourdough

BUTTERMILK FRIED CHICKEN WAFFLE * 28 Served with Maple Syrup and Sriracha Mayo

CHILLI CRAB SCRAMBLE * 29 * GF Available
Tricolour capsicum, Pickled Radish, Herbs, Spiced Yoghurt
and Toasted Rye

BAKED BEANS * 29 * GF Chorizo, Poached Eggs, Sour Cream, Avocado, Mozzarella, Corn Chips

CHICKEN COTOLETTA * 28
Brioche Bun, Hot Honey, Cheese, House Made Secret
Sauce, Pickles, Cos served with Fries & Chicken Salt

REUBEN SANDWICH * 26
Toasted Rye, Sauerkraut, Pickles, Pastrami, Cheese & House made secret sauce served with Fries & Chicken Salt

BEEF BURGER * 28Minced Beef Patty, Lettuce, Tomato, Onions, Special Sauce, Cheese served with Fries

CORN & ZUCCHINI FRITTERS * 25 * GF / V / VG
Available Mint Yoghurt, Tomato Salsa, Lime & Coriander

CATIVA SMASHED * 29 * GF Available Charcoal toast, scrambled eggs, avocado, mushroom, hollandaise

CATIVA CUCINA BIG BREKKIE * V / GF Available * 32 w/ Bacon & Chorizo * 29 w/ Grilled Haloumi & Avo Chargrilled Sourdough, Hash Brown, Tomatoes, Kale, Mushroom, Eggs, House made Tomato Jam

EGGS BENNY * 23 w/ Spinach * 25 w/ Ham * 25 w/ Bacon * GF / V Available Poached Eggs and Hollandaise on Toasted Brioche Bun

HEIRLOOM TOMATO BRUSCHETTA * 26

* GF / V Available Whipped Fetta, Fresh Lemon, Haloumi, Charcoal Toast

ROASTED PORK BELLY * 29 * GF Available Soy Chilli Caramel, Cos, Wombok, Pear, Edamame, Crispy Shallot, Sesame, Kewpie

* GF Available Cos, Cabbage, Radish, Crispy Shallots, Soy, Sesame and Aioli

EGGS ON TOAST * 14 * GF
Eggs on your way on Toast (Poached, Fried or Scrambled)

SWEETS

HOT CAKES * 28 * V
Maple Syrup, Double Cream, Lemon Curd, Seasonal fruits, Meringue, Pashmak

BRIOCHE FRENCH TOAST * 27 * V
Whipped Biscoff, Hazelnut & White Chocolate Praline

KIDS

FRENCH TOAST * 11
Maple syrup and Pashmak

SMASHED AVOCADO * 11
Poached Egg and Toast

KIDS EGGS n BACON * 11

SIDES

EXTRA EGG * 4 HOLLANDAISE * 4

KALE * 5 POTATO SKINS, AIOLI * 14

HOUSEMADE TOMATO JAM or CHILLI JAM * 4

ROASTED TOMATO * 5 HASH BROWN (2) * 8

TOAST (2) * 6 GLUTEN FREE TOAST (2) * 6

AVOCADO * 6 SPINACH * 6

MUSHROOM * 6 BACON * 7.50

GRILLED HALOUMI (2) * 7 CHORIZO * 8

FRIES, KEWPIE, CHICKEN SALT * 12





PIZZAS (12")

MARGHERITA * 25

Tomato, Fior Di Latte and Basil

GARLIC PRAWN * 32

Garlic Prawns, Tomato, Fior Di Latte, Zucchini, Bacon, Chives

BEEF CHEEKS * 32

Beef Cheeks, Desiree Potato, Fior Di Latte, Parsley and Walnut Pesto

CATIVA * 29

Ham, Salami, Capsicum, Mushroom, Olives

VEGETARIAN * 29

Tomato, Red Onions, Baby Spinach, Roast Capsicum, Feta Cheese, Mushroom and Olives

HONEY BACON * 28

Cauliflower Cheese Puree, Mushrooms and Truffle Dressing

MEAT LOVERS * 30

Tomato, Mozzarella, Italian Sausage, Ham, Bacon, Salami, Rose Sauce & Crispy Parsley

BBQ CHICKEN * 30

With roast potatoes bacon tomato amozzarella and spring onions

BROCCOLI AND SALCICCIE * 28

On a spinach purée with spanish onions and fior di latte

MAINS

BATTERED FLAT HEAD FILLET * 30
Beer battered served with Chips and Salad

CALAMARI * 32

Lightly floured Salt and Peppered Calamari served with Chips and Salad

GNOCCHI GORGONZOLA * 32

Homemade Gnocchi with spinach, Onion, Cream, Gorgonzola served with Parmesan

GNOCCHI BEEF CHEEK RAGU * 34

Homemade Gnocchi with slow cooked Beef Cheek Ragu served with Parmesan

LASAGNA * 29

Beef mince, bechamel cheese, nap sauce

CHICKEN COTOLETTA PARMIGIANA * 30

Parmesan Bread Crumbed Chicken Breast topped with Nap Sauce and Mozzarella Cheese served with Chips and Salad

STEAK OF THE DAY * 43 * GF

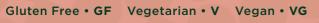
With Crispy Potatoes, Charred Broccolini with Parmesan and Crispy Shallot served with Jus and Cauliflower Cheese Puree

KIDS

KIDS NUGGETS AND CHIPS * 12
KIDS FISH AND CHIPS * 12
KIDS HAM AND CHEESE PIZZA * 12
KIDS CALAMARI AND CHIPS * 14







FOOD ALLERGIES: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Surcharge on: Saturdays 7.5% \bullet Sundays 10% \bullet Public Holidays 15% Printed October 2024.

T35 B Hallett Cove Shopping Centre, Hallett Cove 5158 South Australia

CATIVACUCINA.COM.AU Follow us on f @ cativa_cucina

BOOKINGS (08) 7184 3138

SCAN QR TO BOOK ONLINE





(CAFFÈ & RISTORANTE)



JUICES

ALL JUICES * 10

Apple | Orange | Watermelon

CLEANSER

Orange, Ginger, Lemon, Carrot, Celery

AI OHA

Watermelon, Pineapple, Strawberry, Mint

SUMMER SQUEEZE

Watermelon, Orange, Pineapple

THE GOOD LIFE

Cucumber, Ginger, Celery, Apple, Pineapple, Lemon

CREATE YOUR OWN * From the following (up to 5):

Watermelon, Lemon, Strawberry, Celery, Cucumber, Orange, Apple, Pineapple, Ginger, Carrot

MILKSHAKES

ALL MILKSHAKES * 10

Milk shakes are with Vanilla Ice Cream and Milk

With Alt Milk * 1 extra

Coffee | Chocolate | Peanut butter | Strawberry | Caramel | Banana | Vanilla | Nutella



SMOOTHIES

ALL SMOOTHIES * 10

PB AND HEY

Nutella, Peanut Butter, Yogurt, Almond Milk, Banana, Ice

MEET ME AT THE DAIRY

Banana, Oats, Dates, Honey, Yogurt, Milk, Ice

BERRY BLAST

Strawberry, Blueberry, Raspberry, Mango, Honey, Yogurt, Milk, Ice

COFFEE TO GO-GO

Double Espresso, Coconut Milk, Ice, Nutella

Oreo, Nutella, Ice Cream, Milk

THE MANGO

Mango, Banana, Coconut Milk

COFFEES

Prices vary depending on type/milk

BUBBACINO * 2

SHORT BLACK / RISTRETTO / PICCOLO / SHORT MAC / LONG MAC * 4

LATTE / CAPPUCCINO / FLAT WHITE / LONG BLACK * 5 MUG * 6

CHAI LATTE / DIRTY CHAI / MOCHA / HOT CHOCOLATE / MATCHA * 5.5 MUG * 6.50

ICED COFFEE / ICED CHOCOLATE * 8

MAGIC COFFEE Double Ristretto with dash of milk * 5

Caramel / Hazelnut / Vanilla / Honey * 1 extra Alt Milk / Decaf/ + Shot * 1 extra

FLAVOURED HOT CHOCOLATES

ALL HOT CHOCOLATES * 5 MUG * 6.50

Chilli | Dark | Hazelnut | Mint | White

ALT MILKS AVAILABLE

With Alt Milk * 1 extra

Almond | Soy | Coconut | Oat | Lactose Free

TEAS

T BAR SPECIALITY LOOSE LEAF TEAS * 5

English Breakfast | Sencha Green | Ginger and Lemongrass | Peppermint | Earl Grey Blueflower | Prosperi-T Chai | Serendipi-T Berry

BREAKFAST COCKTAILS

BLOODY MARY * 21

With Crispy Bacon Garnish

MIMOSA * 12

KIR ROYALE * 16

Prosecco, Chambord

ELDERFLOWER MIST * 18

Bombay, Elderflower, Soda, Mint

SOMETHING WITH A VIEW * 18

Chambord, Lemonade, Lime Wedge

GALAH * 18

Passionfruit, Lime, Campari, Soda

THE 5022 * 18

Rose Water, Lime, Passionfruit, Vodka, Soda

THE WAVES * 18

Lemon, Rose Water, Mint, Soda, Gin





