

DINNER

5.30pm til late

BREADS

GARLIC BREAD * 12

On a Pizza Base

BRUSCHETTA * 16

Pizza Base, Fresh Tomato, Basil, Garlic, Olive Oil

With Gluten Free Breads * 5 extra

ENTREES

MARINATED SICILIAN OLIVES * 9 * GF / VG

ARANCINI * 18

Filled with Mushroom, Mozzarella and Parmesan served with Napolitana Sauce

MARINATED CHICKEN SKEWERS * 18

Served with mint yogurt

PAN FRIED CHORIZO * 18 * GF Available

With Olives, Onions, Fresh Cherry Tomato and Feta served with toasted Bread

LIGHTLY FRIED CALAMARI * 18

Salt and peppered Calamari lightly fried served with Lemon and Aioli

POTATO SKINS (When available) * 12

Crispy fried Potato Skins served with Aioli

FRIES * 12

Served with Aioli

CHARGRILLED GREEN VEGETABLES * 18

Salted peanuts, cauliflower purée

HALOUMI * 18 * GF Available

Tomato jam, pickled minted onions, toast

BURRATA * 24 * GF Available

Cherry tomatoes marinated, basil, toasted sourdough



SIDES

CATIVA GARDEN SALAD * 12

CRISPY POTATOES * 12

FRIES * 12

POTATO SKINS * 12

WEDGES * 12

PASTAS

PENNE E POLLLO * 29 * GF Available

Chicken, Bacon, Onion, Mushroom in Rose sauce served with Parmesan Cheese

LINGUINI SEAFOOD * 34 * GF Available

Prawns, Calamari, Mussels in light Nap sauce

PAPPARDELLE MUSHROOM * 30 * GF / V

Available Creamy Mushroom Ragu finished with Ricotta Cheese

GNOCCHI GORGONZOLA * 32 * GF / V

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

GNOCCHI BEEF CHEEK RAGU * 34 * GF

Available Homemade Gnocchi with slow cooked Beef Cheek Ragu served with Parmesan

LASAGNA * 29

Beef mince, bechamel cheese, nap sauce

LINGUINI CRAB * 34

Blue swimmer crab, onion, chilli, garlic, rose sauce

MAINS

CHARGRILLED CHICKEN * 29 * GF

Chargrilled Chicken Breast, Cos, Cabbage, Radish, Crispy Shallots, Soy, Sesame and Aioli

ROASTED PORK * 29 * GF

Roasted Pork Belly, Soy Chilli Caramel, Cos, Wombok, Pear, Edamame, Crispy Shallot, Sesame and Aioli

LAMB SALAD * 36

Lamb Tagliata, Rocket Leaves, Onion mixed with Lemon EVO Dressing and Feta Cheese served with Pesto



BEER BATTERED FLAT HEAD FILLET * 30

Served with Chips and Salad

BARRAMUNDI FILLET * 34 * GF

Crispy Skin Barramundi served with Cannellini Beans, Onion, Spring Onions, Chilli, Finished with Rocket and Fresh Cherry Tomatoes and Fresh Salsa Verde

CALAMARI * 32

Lightly floured Salt and Peppered Calamari served with Chips and Salad

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

BURGERS

CHICKEN * 28

Chicken Cotoletta, Brioche Bun, Hot Honey, Cheese, House Made Secret Sauce, Pickles, Cos served with Fries & Chicken Salt

BEEF BURGER * 28

Minced Beef Patty, Lettuce, Tomato, Onions, Special Sauce, Cheese served with Fries

KIDS

KIDS NUGGETS AND CHIPS * 12

KIDS FISH AND CHIPS * 12

KIDS HAM AND CHEESE PIZZA * 12

KIDS CALAMARI AND CHIPS * 14

PIZZA Rules!

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

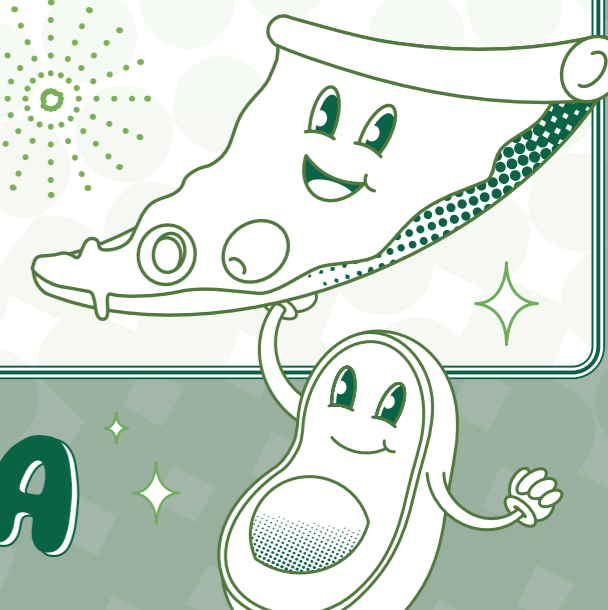
Tomato, Mozzarella, Italian Sausage, Ham, Bacon, Salami, Rose Sauce and Crispy Parsley

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



Gluten Free • GF Vegetarian • V Vegan • VG

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% • Sundays 10% • Public Holidays 15%
Printed October 2024.

HALLETT COVE

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