oysters served w/ mignonette, hot sauce & lemon	7 / 42 / 72
sicilian olives	8
cacio e pepe fritto	6
octopus tostada, avocado & tomatillo salsa, salmon roe & pickled onion	18
chicken liver parfait & poached rhubarb toast	14
mushroom quesadilla fritta, chilli pasilla & tomato salsa	12
pumpkin seed dip, pickled green tomato & focaccia	15
asparagus, broad beans, lemon kombu butter & bottarga	25
tuna crudo, green tomato aguachile & tostadas	32
grilled lamb skewer, burnt agave & barbacoa aioli	20
baked pipe rigate, spicy vodka sauce & stracciatella	35
squid ink bigoli, uni butter, preserved lemon, confit egg yolk & bottarga	40
pasta special	mp
bistrot burger, grilled dry aged beef, comté, onions, rémoulade & fried pickle	28
charcoal grilled market fish, charred cauliflower & burnt lemon beurre blanc	48
charcoal grilled beef, red wine jus & smoked café de paris butter	
dry aged ribeye 200g	50
+7 wagyu hanger 300g	90
roasted cabbage, macadamia, kombu & pepita salsa macha	18 / 24
radicchio & fennel salad, chardonnay & mustard vinaigrette	14
frites & green sauce	12
focaccia & olive oil	6
cheese 'le délice de bourgogne' w/ honey & fruit & nut crackers	28
roasted apple cruller, caramel & buttermilk gelato	18
affogato, smoked vanilla gelato & twin peaks espresso	14
house made pistachio gelato or blood orange sorbet	12

CHEF'S SET MENU *take a trip & enjoy the ride!* 95 PP

WEDNESDAY NIGHTS *dry aged roast duck, jus, frites; béarnaise & frisée salad* 35 PP

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we only serve australian seafood unless stated on the menu
please inform your server of any allergies / casa is a cashless venue / thank you!

COCKTAILS	CASA YUZU SPRITZ *yuzushu, vermouth, lemon & soda*		18
	PALOMA *tequila reposado, rhubarb, grapefruit soda, lime & vanilla salt*		22
	RASPBERRY BERET *gin, raspberry, bergamot, lemon & rosemary*		24
	PINK PEPPER SODA *mezcal, umeshu & salted plum*		19
	MEZCAL TOMMYS *mezcal, agave & lime [make it spicy?]*		23
	PARADISE DAIQUIRI *caribbean white rum, lime, coconut & chartreuse*		23
	CASA MARTINI *gin & dry vermouth w/ olive or a twist*		24
	NEGRONI *gin, campari & vermouths*		23
	CARAJILLO *espresso, cacao, nixta liqueur & tequila anejo*		25
	OAXACAN OLD FASHIONED *tequila reposado, mezcal, agave & mole bitters*		24
APERITIF	SAISON *'spring rhubarb' soda & grapefruit*	melbourne	14
	ISEYA DISTILLERY *'scarlet bitter aperitif' soda & orange*	japan	20
SPARKLING	PIERRE-MARIE CHERMETTE *'crémant de bourgogne' [chardonnay] NV*	burgundy	20 / 105
	LAHERTE FRÈRES *'blanc de blancs' [chardonnay]* NV	champagne	42 / 229
WHITE	VINCENT CAILLÉ *'corbeau blanc' [folle blanche] 2022*	loire	16 / 85
	FATTORIA NANNI *'arsicci' [verdicchio] 2023*	marche	19 / 105
	REICHSTRAT VON BUHL *'riesling trocken' [riesling] 2024*	pfalz	16 / 80
	MONASTERO SUORE CISTERCENSI *'coenobium' [trebbiano blend] 2024*	lazio	22 / 115
	SORRENBERG *'sauvignon blanc' [sauv & semillon] 2025*	beechworth	26 / 135
	I VIGNERI DI SALVO FOTI *'aurora' [carricante blend] 2023*	sicily	30 / 165
	EASTERN PEAKE *'western victoria' [chardonnay] 2024*	western vic.	19 / 95
ORANGE	ALESSANDRO TOFANARI *'fallanze' [trebbiano & malvasia] 2024*	toscana	19 / 95
ROSÉ	LATTA *'what-a-melon' [syrah blend] 2025*	western vic.	16 / 85
CHILLED RED	MINIM *'hitch' [sangiovese] 2025*	heathcote	16 / 79
RED	MAC FORBES *'gladysdale villages' [pinot noir] 2023*	yarra valley	19 /105
	THYMIOPOULOS *'naoussa alta' [xinomavro] 2024*	naoussa	19 / 100
	DOMAINE DANIEL BOULAND *'brouilly cuvée mélanie' [gamay] 2024*	beaujolais	24 / 129
	DAVID DUBAND *'hautes côtes de nuits louis auguste' [pinot noir] 2023*	burgundy	37 / 195
	MAS DE LIBIAN *'bout d'zan' [grenache & syrah] 2024*	rhône	17 / 89
	ATERRA *'primitivo' [primitivo] 2024*	puglia	19 / 95
	PLACE OF CHANGING WINDS *'syrah no. 2' [syrah] 2023*	macedon	18 / 89
BEER	SUNTORY *'premium malt's' pilsner 5.5% [on tap]*	kyoto	11 / 15
	FOUND *'super' hazy pale ale 5.2% [on tap]*	perth	9 / 12
	ROCKY RIDGE *'cali' ipa 5.8% [on tap]*	m. river	10 / 13
	WILDFLOWER *'organic table beer' ale 2.9% [can]*	sydney	13
	MOUNTAIN CULTURE *'three fiddy' pale mid 3.5% [can]*	nsw	12
	YEBISU *'premium black' dark lager 5% [bottle]*	tokyo	15
	LIGHTNING MINDS *pale ale 0.0% [can]*	perth	11
NON ALC	SPICY VIRGIN TOMMYS MARGARITA *non alc mezcal, lime & jalapeño*		18
	ELDERFLOWER TEA FIZZ *elderflower, black tea, lemon & soda*		16
	LA BATANGA *non alc mezcal, cola, lime & pomegranate*		16
	PINK LADY *non alc aperitif, strawberry, pineapple & lemon*		17
	ITALO SPRTIZ *crodino aperitivo, orange & olive*		14
	T.I.N.A *sparkling ginko tea, sacred lotus, saltbush & pink guava*		13