



CASAY
ON THE BEACH

Welcome to Casay on the Beach

Our Philosophy is simple

*“Food is for eating and good food
Is to be enjoyed... We think food is,
Actually very beautiful in itself”*

Here we have infused ideas, taste, desires to offer you
a memorable dining experience

Enjoy!

BreakFree
AANUKA BEACH RESORT



Breads

Garlic Bread (v) **\$9.5**
On freshly baked Turkish bread


Duo Of Bruschetta (v) **\$14.5**
Tomato, spanish onion and basil
Pumpkin, pesto & feta finished with a balsamic drizzle

Entrée

Slow Roasted Pork Chimichangas **e \$19 m \$36**
With pineapple & chilli relish, pickled cactus & achiote syrup dipping sauce

 *Cape Schank Rose \$9*

Coffs Coast Honey Glazed figs (v without prosciutto) **e \$22 m \$40**
With toasted prosciutto, crushed pistachios & blueberry compote
finished with a balsamic glaze

 *Oxford Landing Pinot Grigio \$8*


Chilli Salted Squid Salad (gf) **e \$19 m \$36**
Fennel & chorizo salad, burnt orange vinaigrette

 *Redbank Long Paddock Sauvignon Blanc \$8*


Seared Scallops (gf) **e \$21 m \$39**
Sweet corn puree, pineapple sage butter & crispy pancetta crumble

 *Mortar & Pestle Sparkling \$7.5*


Peking Glazed Duck Breast (gf) **e \$21 m \$40**
On a mandarin, lychee & bean shoot salad

 *HaHa Pinot Noir \$9.0*

Grilled Haloumi Crusted With Pecan Crumbs (gf) (v) **e \$20 m \$37**
Caramelised peach chutney, rocket, blueberry balsamic reduction

 *Earthworks Riesling \$8*

Spicy Boneless Korean Fried Chicken (gf) **e \$20 m \$36**
Pak choy, water chestnut, sesame seeds, gochujang & crushed peanuts

 *Oxford Landing Chardonnay \$7.5*



Mains


- Pork Belly (gf)** **\$39**
Seared scallops, celeriac puree, green beans, orange & chilli caramel
 *Cape Schank Rose \$9*
- Black Angus Striploin 300g (gf)** **\$42**
On chat potatoes with charred asparagus & duo of peppercorn sauce
 *Earthworks Shiraz \$9*
- Tasmanian Salmon Fillet** **\$40**
Black garlic, liquorice, macadamia crumble, fennel puree,
Heirloom tomato & lime salsa finished with lime infused olive oil drizzle
 *Earthworks Riesling \$9.0*
- Pan Roasted Chicken Supreme (gf)** **\$38**
Maple smoked kumara, buckwheat & spicy chorizo
cassoulet finished with cider jus
 *Oxford Landing Pinot Grigio \$7.5*
- Lamb Rump With Sumac & Herb Crust (gf)** **\$41**
Quinoa tabbouli with pomegranate & mint jus
 *Earthworks Cabernet Sauvignon \$9*
- Wild Caught North Queensland Barramundi (gf)** **\$39**
Green mango & pawpaw salad, toasted peanuts & nam jim sauce
 *HaHa Sauvignon Blanc \$9*



Vegetarian


Coffs Coast Honey Glazed Figs (gf) e \$21 m \$39

Crushed pistachios & blueberry compote finished with balsamic glaze

 *Oxford Landing Pinot Grigio \$8*

Grilled Halloumi Crusted With Pecan Crumbs (gf) (v) e \$20 m \$37

Caramelised peach chutney, rocket, blueberry balsamic reduction

 *Earthworks Riesling \$8*

Vegetable Moussaka (gf) (v) \$36

Grilled Mediterranean vegetables layered with napolitano sauce & ricotta, with wild rocket salad

 *Lindemans Bin 40 Merlot \$7.5*

Grilled Marinated Tofu (vegan) \$36

On a julienne of vegetables and rice noodle salad with sweet soy

 *Cape Schank Rose \$9*

Side Dishes

Roasted Chat Potatoes (gf) (v) \$8.5

Garlic butter, lemon zest & thyme

Potato Chips (gf) (v) \$8.5

Chipotle ketchup & lime aioli

Roquette & Parmesan Salad (gf) (v) \$8.5

With shaved parmesan, pear & toasted pecan

Steamed Broccoli (gf) (v) \$8.5

With almonds & garlic oil



Desserts

Chocolate Meringue Torte (gf) Toasted hazelnuts, chocolate mousse & Frangelico cream	\$15
Mango & Yogurt Semifreddo (gf) Pomegranate seeds, mango, mint & chai syrup	\$15
Kaffir Lime & Coconut Panna Cotta (gf) Traditional Italian-style dessert given a summer time twist with a chilli lime syrup & green apple sorbet	\$15
Wild Berry Mousse With white chocolate shards & crumbled praline	\$15
Trio Of Cheeses Roaring 40's blue, Mersey valley cheddar, double brie accompanied with fresh grapes, strawberries, nuts & lavosh	\$18
Bleasdale Rare Tawny (60ml) <i>Langhorne Creek, SA</i>	\$12
Remy Martin VS Petite Champagne Cognac (60ml)	\$7
Margan Botrytis Semillon (60ml) <i>Hunter Valley, NSW</i>	\$8
Penfolds Club Tawny (60ml)	\$5
Grant Burge Aged Tawny (60ml)	\$8