



TAKE AWAY

BAR • RESTAURANT • CAFE

343 Nepean Highway, Frankston.
Tel: 03 9770 0111 Fax: 03 9770 2567

<http://www.caesars-restaurant.com.au> • info@caesars-restaurant.com.au

Whilst you Decide:

Bruschetta - tomato, spanish onion, fresh basil and extra virgin olive oil on toasted ciabatta bread(4) \$7.00

Bruschetta Pepperoni – Roasted capsicum, bocconcini cheese, pesto on toasted ciabatta bread(4) \$8.00

Bruschetta Acciuga

Cannellini bean paste, Sicilian white Anchovies, extra virgin olive oil on toasted ciabatta bread(4) \$10.00

Pizza Bread

Garlic and Sea Salt or Rosemary and Onion or Anchovy and Olive \$6.00

Entree:

Caesars Seafood Antipasto - prawns, scallops and calamari, grilled atop Mediterranean vegetables (e)\$18.00
drizzled with lemon olive oil (m)\$25.00

Caesar Salad - baby cos dressed with seeded mustard mayonnaise, crispy bacon, garlic croutons, shaved parmesan, anchovies and poached egg w/chicken \$15.00
\$17.00

Calamari- calamari dusted with semolina, fried golden atop rocket leaves with lime and basil aioli. (e)\$15.00
(m)\$23.00

Pasta:

Spaghetti Con Polpette – spicy beef meatballs baked in red wine, tomato and basil sauce topped with shaved parmigiano. \$16.00

Spaghetti Marinara- assorted trawler, fresh seafood including prawns, scallops, mussels, baby clams in garlic olive oil. \$24.90

Penne Primavera- Short tube pasta, char-grilled eggplant, zucchini, pumpkin and capsicum in a tomato macadamia nut rocket pesto finished with shaved pecorino cheese. \$16.00

Gnocchi Porcini – home-made potato and wild porcini mushroom dumplings folded in a smoked gorgonzola cheese cream sauce. \$16.00

Tortiglioni Granchio – Lemon infused pasta filled with crab, prawn and fennel resting on burnt butter, basil and hazelnut sauce finished with parmigiano. \$24.90

Fettucine E'state – Long egg pasta tossed with fresh asparagus tips, snow peas, semi dried tomatoes, smoked atlantic salmon and extra virgin olive oil. \$20.00

Risotto:

Zucca e Spinacci – Roasted sweet pumpkin, baby spinach topped with mascarpone cheese. \$16.00

Pescatore - prawns, scallops, mussels, baby clams in a garlic, tomato basil sauce. \$24.90

*****All our risottos use Carnaroli Rice to produce a classic creamy risotto*****

Mains:

Vitello Saltimbocca – Milk fed veal pan-fried, layered with black olive tapenade, prosciutto crudo and provolone cheese in white wine veal jus on roasted garlic potato mash. \$25.00

Chicken Parmigiana - crumbed breast of chicken baked with mozzarella cheese and tomato served with fat chips. \$20.00

Sides:

Potatoes with garlic and rosemary \$4.90

Chips \$4.90

Seasonal Vegetables \$4.90

Garden Salad-mixed leaves, tomatoes, cucumbers, black olives and herb dressing \$5.00

Rocket Salad-rocket leaves, with balsamic vinegar, extra virgin olive oil and Parmigiano \$5.00

Dessert:

Tiramisu-traditional Italian trifle layered with mascarpone cheese, coffee and marsala. \$8.00

Panna Cotta – Sheep yoghurt and orange scented cream accompanied with grappa infused cherries and vanilla fairy floss. \$8.00

Crispelle Al Cioccolato – Chocolate and coconut Crepe filled with caramelised banana and marscapone cream served warm with a brandy orange sauce, vanilla bean ice-cream and toasted banana bread. \$8.00

Semifreddo Torrone – Chilled nougat and almond

cream, rich chocolate fudge, topped with cold
Amaretto zabaglione.

\$8.00

Crivelli Fine Coffee and Teas

*Full, skim or soy milk available on request

Cafe Latte	\$3.60
Cappuccino	\$3.60
Flat White	\$3.60
Long Black	\$3.60
Espresso	\$3.00
Macchiato	\$3.60
Mocha	\$3.60
Chai Latte	\$4.60
Liquor Coffee: Irish, Roman, Mexican	\$9.00
'Fraus' European Hot Chocolate (selected flavours)	\$5.90
Chamellia loose tea leaves: Earl Grey, English Breakfast, Peppermint, Camomile or Green Tea	\$5.50

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