

Tapas

STARTERS

Marinated olives	6	VG	G	
Selection of house-made dips served with pita bread	12	V	G	VO
Ciabatta with local olive oil & dukkah	9	V		
Mezze Plate:				
Selection of cured meats, pickled vegetables and cheese	29			
Cheese platter with olives, fresh fruit & lavoush	29	V		
Grazing Plate: Selection of dips, cured meats and cheese	16 p/p			
Available Fri & Sat until 5:30pm (<i>Minimum: 2 people</i>)				

MEAT & SEAFOOD SHARING PLATES

Pulled pork and jalapeño mini burger (Single)	7			
“Momo” spice beef skewers with harissa yoghurt 3 p/s	18		G	
Sticky pork ribs with lime (4 pieces)	16			
Moroccan lamb meatballs with harissa 5 p/s	15		G	
Crispy soft shell crab with mango & paw paw salad 4 p/s	16			
Bacon & caramelised shallot croquettes with garlic aioli 3 p/s ..	12			
Chargrilled octopus with chilli fried edamame	16		G	
Chimichurri marinated grilled prawns 6 p/s	18		G	
Chicken tacos with apple & fennel slaw & chipotle sauce 2 p/s ..	14			
Prosciutto wrapped tommy ruff fillets	16		G	
with whitebean & almond puree 4 p/s				
Grilled lamb backstrap with pea purée & yellow pepper salsa ...	16		G	

Tapas

VEGETARIAN SHARING PLATES

Chilli mushroom & kimchi mini burger (single)	7	V		
Wild mushroom arancini balls	12	V		
with cauliflower and truffle purée (4 Pieces)				
Roasted butternut pumpkin stuffed with wild rice,	14	V	G	VO
cranberry, Persian fetta & pistachio				
Twice cooked manchego soufflé with pear & walnut salad	12	V		
Buffalo cauliflower in a spicy bbq sauce with toasted sesame ...	14	VG		
New potato, cornichon & caper salad	10	V	G	
Apple, fennel & mustard seed slaw	8	VG	G	
Maple roasted pumpkin, Persian fetta and pine nut salad	14	V	G	VO

EXTRAS

Ciabatta / pita / lavoush / corn chips	3	V		
Olive oil / kewpie / aioli / balsamic reduction	2	V		

DESSERT

Churros with Grand Marnier and chocolate sauce	10	V		
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Please consult our friendly floor staff about today's dessert Special

CHEF'S SELECTION - ALLOW US TO FEED YOU

From \$45 per person. Let us feed you without the worry of selecting from our delicious tapas menu. Please advise our staff of dining numbers and dietary requirements. We will do the rest.

Pizza

Available from \$10 on Thursdays 6pm - 10pm

THE STAVROS	15	
Marinated lamb with red onion, tomato and garlic yoghurt		
BOGAN VILLA	15	
Double smoked Barossa bacon, bocconcini, pineapple, garlic & chilli		
HARRY KRISHNA	15	
Marinated prawns with roasted capsicum & coriander		
JUANITA	10	(v)
Tomato, fresh oregano, bocconcini & Woodside goats curd		
SHANEQUA, SHALALA	15	
Chorizo, bocconcini & caramelised onions		
THE UNDERGROUND	10	(v)
Garlic mushrooms, goats cheese & almonds		
LIL' PORKER	15	
Smokey pulled pork with jalapeño and crackling		
PUMPACHICK	15	
Chicken, caramelised pumpkin, bacon and pinenuts		
BATTERED THICK CUT CHIPS	10	(v)
<i>Sauces available - aioli, barbeque, chilli jam or tomato</i>		

(v) = *Vegetarian*

Kitchen

Opening Hours

Tuesday: 17:00 - 22:00

Wednesday: ... 12:00 - 21:00

Thursday: 12:00 - 22:00

Friday: 12:00 - 22:00

Saturday: 17:30 - 22:00

Sunday: 17:00 - 21:00 (*Long weekends only*)

All tapas dishes are made fresh daily and are subject to availability. Please consult with our friendly wait staff with regard to allergies and dietary requirements prior to ordering.

All meat served from our kitchen is halal certified.

Please note, food is not available in the beer garden.

No split bill.

Prices are subject to change
and a 15% surcharge will apply on public holidays.

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or visit our website at www.casablaba.com

Beers

BIG SHED BREWING 'F YEAH' PALE ALE <i>South Australia</i>	10
MOUNTAIN GOAT PALE ALE <i>Victoria</i>	10
LORD NELSON THREE SHEETS PALE ALE <i>New South Wales</i>	10
FIRE ROCK HAWAIIAN PALE ALE <i>USA</i>	10
STOCKADE BREW CO. 8 BIT IPA <i>New South Wales</i>	11
MOUNTAIN GOAT STEAM ALE <i>Victoria</i>	10
MOUNTAIN GOAT HIGHTAIL AMBER ALE <i>Victoria</i>	10
GUINNESS DRAUGHT (500ml) <i>Ireland</i>	11
MOUNTAIN GOAT RARE BREED (640ml) <i>Victoria</i>	16
MOUNTAIN GOAT NORTH STREET (seasonal) <i>Victoria</i>	10
RABBIT & SPAGHETTI HOP & RYE LAGER <i>South Australia</i>	10
ESTRELLA DAMM INEDIT (750ml) <i>Spain</i>	18
SOL <i>Mexico</i>	10
PERONI ROSSA <i>Italy</i>	10
SCHOFFERHOFER HEFEWEIZEN (500ml) <i>Germany</i>	14
ASAHI SOUKAI 3.5% ABV <i>Japan</i>	8.5
ASAHI SUPER DRY <i>Japan</i>	10
ASAHI BLACK <i>Japan</i>	10
DRAUGHT BEER	<i>available at Garden Bar</i>

**suitable for vegans*

Cider

HILLS APPLE CIDER <i>South Australia</i>	10
HILLS CLOUDY APPLE CIDER <i>South Australia</i>	10
HILLS PEAR CIDER <i>South Australia</i>	10
HILLS APPLE & GINGER CIDER (8% ABV) <i>South Australia</i>	12
HILLS APPLE HOP EDITION CIDER (8% ABV) <i>South Australia</i>	12

**suitable for vegans*

Non-Alcoholic

CAPI STILL WATER/ CAPI SPARKLING WATER (750ml)	8
CAPI SPARKLING WATER (250ml)	4
CAPI BLOOD ORANGE SODA (250ml)	5
FIJI SPRING WATER (500ml)	4
SPRING VALLEY BANANA & MANGO NECTAR (375ml)	5
FEVER TREE GINGER BEER (200ml)	6
FEVER TREE TONIC WATER (<i>Mediterranean, Indian, Aromatic</i>)	6
JUICES (<i>Apple, Cranberry, Grapefruit, Orange, Pineapple, or Tomato</i>)	4.5
REDBULL (<i>Sugarfree Available</i>)	6

White

17' CASABLANC *Adelaide Hills, SA* 9 ... 40

This wine is a blend of Sauvignon Blanc and Chardonnay which makes it a wine for all occasions. The bright clean flavours of Sauvignon Blanc laced with the more powerful flavours of Chardonnay, this wine is a lot of fun and can be slurped with nearly any dish.

17' TOMICH HILL SAUVIGNON BLANC *Adelaide Hills, SA* 11 ... 46

This wine originates from Woodside, one of the coldest sub regions of the Adelaide Hills. This Sauvignon's place of birth is personified in the wine's intense citrus and snow pea aromas and its zesty finish.

(Vg) 18' SEW & SEW 'SASHIKO' SAUVIGNON BLANC *Adelaide Hills, SA* . 11 ... 47

Bright & fresh with punchy citrus flavours. A super flexible wine.
The second bottle always tastes better than the first, believe me.

17' HESKETH 'THE PROPOSITION' MOSCATO *South Australia* ... 10 ... 40

A fun wine with a touch of spritz. This is a sweet wine, no doubt about it.
Works better than an energy drink if you're feeling flat.

17' TIDSWELL 'SHADY VIOLET' PINOT GRIS *Limestone Coast, SA* 10 ... 45

Pinot Gris shows a bit more complexity than a Sauvignon Blanc and a lot more texture. This wine shows flavours of green apples and honeysuckle and the blush look in the wine comes from skin contact. Pinot Gris loves salads and bitter greens as well as any seafood.

18' PAXTON PINOT GRIS *McLaren Vale, SA* 11 ... 47

A taste of spring, this wine has a fresh seasonal quality that brings the idea of frangipanis, pear, peach and citrusy fruit to mind. An organic wine, it would be detrimental to one's health not to have a glass.

White

(vg) 17' SEABROOK 'LINEAGE' PINOT GRIGIO *Adelaide Hills, SA* 11 ... 47

Crunchy melon flavours and zippy acid, this wine loves to be had alone but also matches tapas plates and seafood. A little bit edgier than a savvy but just as much fun.

16' HEIRLOOM CHARDONNAY *Adelaide Hills, SA* 10 ... 44

A light-bodied wine with orange notes flirting with hints of a passionfruit after taste. A wonderful wine and a perfect drink when you are not drinking

18' ATLAS RIESLING *Clare Valley, SA* 11 ... 47

Adam Barton is a great winemaker and this wine is a perfect example of the Clare Valley. You will see limes and lemon flavours in this wine. It will go extremely well with anything from the sea.

18' TEUSNER 'THE EMPRESS' RIESLING *Eden Valley, SA* 11 ... 47

The name says it all. A beautifully composed, elegant wine. Crisp acidity is balanced with tangerine and mandarin flavours. A serious Riesling that loves any seafood, poultry or vegetarian dishes.

Red

(vg) **17' CASAROUGE** *Multi-regional, SA* 9 ... 40

This Grenache Shiraz will satisfy every palate. Grenache is such a great varietal and gives this wine some spice and red fruit flavours. The Shiraz gives the wine a back bone. Enjoy this wine on its own or matched with cheese, meats or simply air!

16' RADIO BOKA TEMPRANILLO *Valencia, Spain* 11 ... 46

Radio Boka Tempranillo is a rich, fiery red built on a foundation of deep, plum fruitiness. The taste of Spain in a bottle, this wine wants fire! Grilled meats love this wine. Basically anything with toasted flavours.

17' DOWIE DOOLE GRENACHE TEMPRANILLO *McLaren Vale, SA* 11 ... 46

The Tempranillo acts as the driver in this wine with brooding dark fruits. The Grenache acts as the fresh, sweet red fruit component. The perfect wine when you feel like a Shiraz but want something a little lighter. You will find yourself buying a second bottle.

18' RIPOSTE 'THE DAGGER' PINOT NOIR *Adelaide Hills, SA* 11 ... 46

As its name suggests, The Dagger rips straight to the heart of classic Pinot Noir flavours. Bright strawberries and cherries to start and then savoury notes to the finish. Lovely with game dishes.

(vg) **17' PARKER CABERNET SAUVIGNON** *Coonawarra, SA* 11 ... 47

A classic Coonawarra Cabernet. Lots of dark cherry and chocolate flavours with leafy notes that has this wine finish with a long savoury tone. Lamb and/or a cheese plate will set this wine off.

13' PARACOMBE 'THE RUBEN' 5 GRAPE BLEND *Adelaide Hills, SA* . 11 ... 46

Paracombe and the Drogemuller family are famous for this beautiful wine. Highly aromatic, spicy and delicious., this wine is entirely fruit-driven by its cocktail of Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Shiraz. If you are undecided on what red you want to get, buy this one as it has something for everyone.

(Vg) = **Vegan**

Red

17' PAXTON GRACIANO *McLaren Vale, SA* 11 ... 47

An organic wine, this Graciano is a spicy drink with a herbal, raspberry reference. It is almost unhealthy not to have a glass

(vg) **16' ST JOHN'S ROAD 'MOTLEY BUNCH' GSM** *Barossa Valley, SA* .. 11 ... 45

Phil Lehmann has grown up in the wine industry and with his brother David, carries the torch of the Lehmann name. This wine is an all-rounder and the perfect wine to have with nothing else at all.

(vg) **17' WOODVALE 'SOUL GARDEN' GSM** *Clare Valley, SA* 11 ... 47

Unlike the GSM above, the Soul Garden is Pinot Noir-like in its flavour profile. The Grenache fruit is dominant in this wine. The flavour profile lends itself to aromatic dishes. Being a blend, this wine can go with pretty much anything or stand on its own. A beautifully composed wine.

16' PENNY'S HILL 'CRACKLING BLACK' SHIRAZ *McLaren Vale, SA* .. 11 ... 45

Showing all of McLaren Vale's grandeur, this wine oozes with cherry and dark berry fruits. This Shiraz is layered with milk chocolate, liquorice and finely integrated oak. A classy wine and one that really shows off why we make the best Shiraz in the world here in S.A.

(vg) **16' HESKETH 'SMALL PARCELS' SHIRAZ** *Barossa Valley, SA* 11 ... 45

Phil Lehmann is one of Australia's best wine makers, it's that simple. This wine is the perfect example of a Barossa Shiraz. Rich, generous and delicious. This wine will go with any bigger flavours and will satisfy palates that want a generous wine.

17' WOODSIDE PARK PINOT NOIR *Adelaide Hills, SA* 11 ... 46

This is a powerful Pinot with intense berry and red cherry aromas that is made from fruit that is purely picked off the Tomich vineyard in Woodside, one of the Adelaide Hills coldest micro climates. This Pinot pairs perfectly with game meats and foraged wild mushrooms.

(vg) = **Vegan**

Rosé

17' PARACOMBE 'RED RUBY' ROSÉ *Adelaide Hills, SA* 10 ... 45

The Drogemuller family are one of the most loved people in the Australian wine industry and this wine is a fine example of why. Generous in mouth feel, Turkish delight and bright citrus notes perfectly dance together. A joy to drink.

18' RUBAIYAT ROSÉ *Adelaide Hills, SA* 10 ... 45

How to say it? – *Roo-bi-yat*. This probably the coolest Rose in Australia! Winemaker Jackson Farrow has blended together Gewurztraminer and Pinot Noir to make a seriously racy wine. This Rose is best paired with oxygen but if you must eat with it, then pretty much anything will match it including herbaceous vegetarian dishes, seafood or chicken.

Carafés

SANGRIA 30

House-made with brandy, triple sec, grapefruit juice, orange, apple, wine and spices. Just like they do in Barcelona.

PIMMS 35

A British favourite with seasonal fresh fruit, lemonade and ginger ale.

ALCOHOLIC ICE TEA 40

Available in peach, lychee, strawberry and passionfruit.

CASABLABLA PUNCH 40

Orange, lychee, mint and Grey Goose vodka served long with soda and citrus.

Bubbles

NV TOMICH HILL BLANC DE BLANC *Adelaide Hills, SA* 11 ... 49

The Tomich name is synonymous with the Adelaide Hills and this sparkling wine is a great example of why the Hills is considered one of the great sparkling regions. Blanc de Blanc means white on white. So this wine is 100% Chardonnay. Enjoy.

(vg) NV SIDWOOD SPARKLING *Adelaide Hills, SA* 11 ... 49

Super bright and crisp with a fine acid line, you can literally drink this wine all day long. It is probably pointless to buy a glass as you will need a second. So go on, buy the bottle!

NV BIRD IN HAND SPARKLING PINOT NOIR *Adelaide Hills, SA* 11 ... 50

This wine is slightly sweet but due to its pretty acidity, it tastes like a spring afternoon. Notes of rose hip, lime and honey suckle makes this wine approachable from dawn through to dusk.

NV DE BORTOLI PROSECCO *King Valley, VIC* 10 ... 44

Over the past few years, Prosecco has taken the world by storm. Gently savoury with fine bubbles, this delightful Prosecco from the King Valley is a great example of why Australians love Prosecco.

NV MUMM CORDON ROUGE *Reims, France* 18 ... 90

A classic Champagne with its explosion of freshness in the mouth, followed by strong persistence. The complex aromas of fresh fruit and caramel exemplify why it's worth the extra dollars. Champagne needs to be drunk often. It is good for you.

(vg) = Vegan

Cocktails

- TIKI TAKA** 21 (Vg)
Get the party started with this twist on a tiki classic.
A trio of Bacardi rums, banana mango nectar, passionfruit and orgeat syrup.
- MELON SOUR** 19
A long-time Casablaba favourite. This one is fruity and fresh.
Midori, Grey Goose la Poire, and lemon.
- VERY PEAR BERRY** 20
This balance of berries, gin and vodka will be shaken to perfection.
Grey Goose la Poire, Bombay Sapphire gin, Strawberry liqueur, lime, cranberry, grapefruit and fresh strawberries.
- WATERMELON BLISS** 20
Have a taste of summer all year round.
Grey Goose le Citron, citrus & fresh watermelon.
- PINEAPPLE EXPRESS** 20 (Vg)
Make your summer sing with this enticing beverage.
Bombay Sapphire, Chartreuse, pineapple juice and lime.
- WAR & PEACE** 20
Named after the classic novel. Expand your horizons like Napoleon and try this delicious cocktail blend Madarine Napoleone liqueur with bourbon, fresh mandarin and citrus.
- DRUNKEN SAILOR** 19
Swashbuckle your way through one of these to channel your inner pirate. It will have you walking the plank in no time. Bacardi rum and Dekuyper apricot brandy combined with ginger and fresh apple.

Cocktails

MAIDEN'S BLUSH 20 (vg)

Bring a little colour to your cheeks with this classic cocktail straight from the infamous Dead Rabbit's drink manual. It is sure to keep you smiling throughout the night. This cocktail combines house-made raspberry syrup with Absinthe and Bombay gin

BARREL AGED NEGRONI (*Subject o availability*) 18 (vg)

The most classic of aperitif cocktails aged in oak. To be enjoyed in the afternoon... or any time. Bombay Sapphire gin, Martini Rosso vermouth and Campari.

PASSION PALACE 19

Take yourself to new heights. A tall blend of Amaro Montenegro, St Germain, Cointreau and DeKuyper passionfruit.

the Classics

APPLETINI	19	(vg)
CAIPIRINHA	19	(vg)
CAPRIOSKA	19	(vg)
COSMOPOLITAN	19	
DAIQUIRI	19	(vg)
ESPRESSO MARTINI	20	(vg)
LONG ISLAND ICED TEA	21	
MARGARITA	19	
MARTINI	20	(vg)
MOJITO	20	(vg)
PIÑA COLADA	19	
PISCO SOUR	19	

Vg - Vegan Friendly

Spirits

ABSINTHE

Green Fairy	13
Pernod Absinthe	14

BOURBON / RYE

Buffalo Trace	11
Gentleman Jacks	13
Jack Daniels	11
Makers Mark	12
Old No. 15	10
Rittenhouse Rye	13
Wild Turkey	12
Woodford Reserve	14

DIGESTIFS

Amaro Averna	10
Amaro Montenegro	11
Amaro Angostura	10
Chatreuse (Green)	13
Chatreuse (Yellow)	11
Fernet Branca	10

GIN

23rd Street Gin	12
Bombay Sapphire	10
Brokemans Gin	12
Gin Mare	12
Hendricks	15
Never Never Triple Juniper	12
Plymouth Gin	12
Plymouth Sloe Gin	15
Tanqueray	12
Uncle Val's Botanical	13

APÉRITIFS / VERMOUTH

Aperol	9
Martini Bianco	8
Martini Bitters	9
Martini Rosso	8
Noilly Pratt	9
Rosso Antico	8

COGNAC

Courvoiser VSOP	17
Hennessy VS	13
Hennessy VSOP	17
Remy Martin VSOP	15

RUM / CACHAÇA

Angostura 1919	13
Angostura 1824	13
Angostura No.1	15
Bacardi 8	12
Bacardi Carta Blanca	10
Bacardi Carta Oro	10
Bacardi Oakheart (<i>Spiced</i>) ..	10
Bacardi Carta Fuego (<i>Spiced</i>)	16
Kraken Spiced Rum	11
Leblon Cachaça	11
Matusalem Gran Reserva .	12
Mount Gay Eclipse	11
Ron Zacapa 23yr old	16
Sailor Jerry - Spiced	11

Spirits

SCOTCH/WHISKY/ WHISKEY BLENDS

Chivas Regal	12
Dewars 12yr	10
Jameson	12
Johnny Walker Black	12
Monkey Shoulder	12

VODKAS

42 Below Vodka	10
42 Below Feijoa	12
42 Below Passionfruit	12
Absolut Apeach	12
Absolut Raspberry	12
Belvedere	13
Grey Goose	13
Grey Goose le Citron	12
Grey Goose la Poire	12
Stoli Vanilla	11
Zubrowka	12

BRANDY

23rd Street Brandy	10
Laird's Applejack	10
St Agnes Brandy	10
Santiago Queirolo	10

SINGLE MALT SCOTCH

Aberfeldy	11
Balvenie 12yr	12
Cragganmore 12yr	13
Glenfiddich 12yr	12
Glenfiddich 18	15
Lagavulin 16yr	16
Laphroaig 10yr	14
Laphroaig Quarter Cask ..	17
Laphroaig Lore	18
Oban Malt Whisky 12yr ..	16
Old Pultney Single Malt ..	12

TEQUILAS / MEZCAL

1800 Reposado	12
1800 Coconut	11
Cazadores Blanco	11
Cazadores Reposado	12
Cazadores Anejo	13
Don Julio Blanco	13
Don Juan Escobar Mezcal .	11
Herradura Blanco	12
Herradura Reposado	13
Patron Silver	15
Patron XO Cafe	15