

Spring MENU

AVAILABLE FROM MIDDAY

TO SHARE

DIPS & SALUMI PLATTER \$32

Housemade dips, Prosciutto di Parma 16 months, mortadella, mild salami, cucumber pickles and toasted bread

SALADS

Add grilled chicken \$5.50

Add 3 poached tiger prawns \$6

Add beetroot gravlax \$10.50

BURRATA SALAD \$24

Medley of tomatoes infused in a basil, garlic and lemon dressing, rocket, fresh burrata, EVOO (V/GF)

CAESAR SALAD \$22

Cos lettuce, herb croutons, crispy bacon, capers, egg and anchovy dressing topped with Grana Padano

SOBA NOODLE SALAD \$24

Chilled soba noodles, carrots, cucumber, red radish, edamame, pickled ginger, Agedashi tofu, Japanese dressing, furikake (V/DF)

SEAFOOD

SYDNEY ROCK OYSTERS

served natural with mignonette and lemon (GF/DF)

Half Dozen \$26 | Full Dozen \$50

PRAWN ROLL \$23

Toasted roll with prawns, mayonnaise, celery and chives served with chips

HALF KILO OF COOKED TIGER PRAWNS \$45

On ice with Marie Rose sauce, lemon and baguette (DF)

LUNCH & DINNER

PIZZAS

Add gluten free base \$3

MARGHERITA \$20

Tomato sauce, basil, Grana Padano, mozzarella (V)

CAPRICCIOSA \$22

Tomato sauce, mozzarella, artichokes, ham, olives, mushrooms

DIAVOLA \$22

Tomato sauce, mozzarella, hot salami, chilli flakes

MARI E MONTI \$26

Tomato sauce, mozzarella, mushrooms, grilled prawns, basil

PROSCIUTTO \$25

Tomato sauce, mozzarella, Prosciutto Crudo di Parma 16 months, rocket, shaved parmesan

LA BIANCA \$25

Mozzarella, mortadella, pistachio, Stracciatella, basil

Please see our menu for daily specials

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MAINS

CHARGRILLED RIVERINE MBS2+ SIRLOIN 300GM \$42

With mixed leaf salad, chips, gravy (DF)

SPRING TORTIGLIONI \$24

Pesto alla Genovese, sugar snap peas, rocket, parmesan (V/Contains nuts)

SEAFOOD STEW \$39

Mussels, squid, prawns, fillet of fish of the day in a rich slow cooked tomato sauce, served with toasted sourdough (DF)

CUCA Favourites

BEER BATTERED FLATHEAD FILLETS \$28

with thick cut chips, mixed leaf salad, lemon & tartare sauce

GRILLED 150GM WAGYU BEEF BURGER \$24

American cheese, tomato, lettuce, beetroot, pickles & aioli on toasted brioche bun & chips

Add additional patty \$8

SPAGHETTI \$26

Squid ink spaghetti, cherry tomatoes, prawns, calamari, parsley, garlic, lemon zest

CHICKEN SCHNITZEL \$26

With mixed leaf, thick cut chips, lemon & gravy

BARRAMUNDI \$35

Pan fried Barramundi with smashed peas, zucchini, sauce Vierge (GF)

LUNCH & DINNER

SIDES

CHAT POTATOES \$10

Roasted chat potatoes with salsa verde (V/GF/DF)

BABY COS \$10

Baby cos lettuce, hazelnut vinaigrette (V/GF/FD/ Contains nuts)

BEER BATTERED CHIPS \$9

With aioli & tomato sauce (V)

GARLIC BREAD \$9

Toasted roll with confit garlic butter, parmesan & rosemary

DESSERT

VANILLA CHEESECAKE \$15

(Contains nuts)

Plain or select your topping:

Pistachio cream and toasted pistachio nuts

Nutella with toasted hazelnuts

Berry coulis with fresh berries

MERINGUE \$15

Burnt meringue with crème anglaise, citrus strawberry salad (GF)

PAT & STICKS \$6 each

Vanilla lace ice cream sandwich

Double chocolate ice cream sandwich

Wild strawberry rollette

Please see our menu for daily specials

(V) Vegetarian | (DF) Dairy Free | (GF) Gluten Free

Please note that whilst all reasonable efforts are taken to accommodate guest dietary requirements, we are unfortunately unable to guarantee that our food will be allergen free.