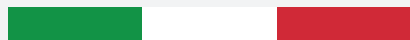




CIRCULAR QUAY

LUNCH MENU / MENU DI PRANZO

MAKE 2 COURSE SET MENU FOR \$44.90



ANTIPASTI

Sydney Rock Oyster - Natural - per piece	5.5
Yuzu vinaigrette, chives, fresh Celery	
Baby Calamari Fritti	25.5
Fresh baby squid dusted with lemon pepper fried crispy. served with arrabbiata sauce , lemon wedges	
Artisan Garlic Bread	7.5
Black garlic compound butter	
Tomato Bruschetta	12.5
Baughette, cherry tomatoes, Spanish onion, fresh basil, balsamic glaze	
Fresh Burrata cheese	20.5
Confit cherry tomato, basil oil, macadamia, garlic bread	
Gamberi al Arrabbiata	27.5
Fresh prawns, garlic, white wine, chilli & napoletana sauce, & garlic bread	
Pumpkin Arancini	15.5
Caponata, truffle aioli, microgreen, Grana Padano	

INSALATA

Baby Romain lettuce	16
Caesar dressing, grana padano, crouton	
Rocket Prosciutto	19
Aged balsamic, EVO, parmesan	

Add on- Prawns \$7 | Chicken \$6 | Burrata \$7

SECONDI

Gnocchi alla Vodka	24.5
House vodka-Napoletana sauce, touch of cream, fresh basil,zucchini ribbon and EVO	
Risotto ai Funghi	27.5
Creamy risotto with forest mushrooms, garlic, onion,parmesan, drizzle truffle oil	
Spaghetti ai Frutti de Mare	32.5
Garlic, EVO, Prawns, vongole, calamari, mussels, parsley,cherry tomatoes, white wine	
House Signature Beef Lasagna	26.5
Beef ragù, bechamel, buffalo mozzarella, grana Padano	
Roasted Chicken Maryland	32.5
Boscaiola sauce, roasted cherry tomato & green vegetables	
Grilled Lamb Rack	43.5
Duck fat potato, green vegetable, house Shiraz sauce, fried leek	
Grilled Wagyu Tajima MB+4	35.5
Chives potato puree, grilled broccolini, house chimichurri	
Smoke House Wagyu Burger	25.5
Caramelised onion, cos lettuce, tomato, gherkin, cheddar	

PIZZA NAPOLETANA

Margherita	21.5
Creamy buffalo mozzarella, hand picked basil and EVO in our signature napoletana sauce	
Meat Lover A carnivore's dream	28.5
Ham, cabanossi, pepperoni, Spanish onion, slow cooked beef ragu and fior di latte	
Capricciosa	24.5
Mushroom,ham,olives and fior di latte	

Casa Nova


IL PANE / CROSTINI

- Homemade Focaccia Bread**  11.5
With roasted garlic and rosemary accompanied by balsamic vinegar and EVO
- Artisan Garlic Bread** 12
Black garlic compound butter
- Bruschetta e Pizza** 22
Fresh crust, cherry tomatoes, spanish onion, fresh basil, balsamic glaze (add fresh Burrata \$8)
- Ricotta and Fig Crostini** 16
Toasted Baguette, fresh ricotta, Fig
- King prawn Toastie** 24
Black truffle butter, avocado, salmon roe

ENTRÉE

- F1 Tajima Wagyu Carpaccio**  38
sliced fillet mignon, aged balsamic, rocket leaves, sliced black truffle, capers and slice parmesan
- Fresh Burrata cheese** 26
Confit cherry tomato, basil oil, macadamia, garlic bread
- Pumpkin Arancini** 20
Caponata, truffle aioli, microgreen, Grana Padano
- Marinated Sicilian Olives**   12
House-marinated olives with lemon, garlic, herbs, and EVO, served warm

FROM THE SEA

- Sydney Rock Oyster - Natural - each** 07
Yuzu vinaigrette, chives, fresh Celery
- Rockefeller - each** 08
Spinach, cream, pecorino, breadcrumb
- KingFish Crudo** 34
Truffle chives vinaigrette, whole capers, green tomato, lump fish caviar, fish cracker
- Charred Tuna Tataki** 35
Avocado horseradish, limoncello jelly, salty black sand
- Baby Calamari Fritti** 28
Fresh baby squid dusted with lemon pepper, arrabbiata sauce, lemon wedges
- Cozze Napoletana**  33
Local mussels with garlic and parsley and Nap sauce. Served with garlic bread
- Grilled Octopus** 34
Romesco sauce, squid ink aioli, pickled beetroot, orange, fennel

CARNE/ MEAT



All steaks served with your choice of one sauce and compound butter.
Sauces: House Shiraz | Pink Peppercorn Jus | Bagna | Chimichurri

Yambinya Reserve Premium	Wet Age	Dry Age
Bistecca alla Fiorentina 600gr	94	110
Rib eye 350 gr	79	95
Striploin 300 gr	68	77
Rump Wagyu Tajima MB4+ 280gr	45	

THE MASTERPIECE




Tomahawk Steak (1.3 - 1.5kg) 220
The ultimate sharing experience.
Perfectly grilled and served with all accompaniments.

SECONDO/MAIN

- Chef's Signature Pan seared Hapuka** 47
charred grapes, leek puree, pancetta snow peas, confit cherry tomato
- Roasted Chicken Maryland**  39
boscaiola sauce, roasted cherry tomato & green vegetables
- Duck breast** 48
zucchini flower (studded with ricotta pistachio), duck fat potato nest, passionfruit cognac sauce
- Grilled Lamb Rack**  54
Duck fat potato, green vegetable, house Shiraz sauce, fried leek
- Signature Roasted BEEF Short Ribs** 52
Chives potato puree, grilled broccolini, house chimichurri
- BBQ Pork Ribs** 42
duck fat potato and salad
- Smoke House Wagyu Burger** 32
caramelised onion, cos lettuce, tomato, gherkin, cheddar and chips

SMALL

- Baby Romain lettuce** 16
Caesar dressing, grana Padano, crouton
- Rocket Prosciutto** 19
Aged balsamic, EVO, parmesan
- Grilled Asparagus** 18
Truffle hollandaise Pecorino Romano
- Steam Green Vegetables** 17
Garlic oil, Grilled Lemon
- Creamy Mash** 16
Chopped Chives, potato crisp
- Hand Cut Chips** 13

 **Gluten Free** |  **Vegetarian** |  **Vegan**

PIZZA

- Margherita**  26.5
Creamy buffalo mozzarella, hand picked basil and EVOO in our signature tomato sauce
- Primavera**  30.5
Spanish onion, mushroom, olives, capsicum, cherry tomato, tender zucchini, crowned with fior di latte mozzarella.
- Gourmet Truffle Mushroom**  38.5
Fresh ricotta, Brie, mushrooms on a white base with white truffle oil drizzle.
- Prosciutto and Pesto** 32
Fior di latte cheese with fresh basil pesto, cherry tomatoes, and crispy rocket, topped with premium sliced prosciutto.
- Capricciosa** 31
Mushroom, ham, olives, and fior di latte
- Italian Pepperoni** 31
The perfect balance of sweet caramelized onions, bold pepperoni, and smooth fior di latte mozzarella.
- Calabrese** 34
Garlic base, Fior di latte, calabrese, eggplant, sundried tomato
- Meat Lover - A carnivore's dream** 35
Ham, cabanossi, pepperoni, Spanish onion, slow cooked beef ragu and fior di latte
- Frutti di Mare** 41
Garlic base, fior di latte, Prawns, calamari, mussels, cherry tomatoes, basilico
- Gamberi all'Amatriciana** 42
Fresh prawns, Spanish onion, cherry tomato, prosciutto, and chili flakes
- Calzone della Casa** 34
Our signature folded pizza stuffed with mild Italian salami, fresh ricotta, and mozzarella cheese.

RISOTTO & PASTA

- Risotto alla Funghi**   34
Creamy risotto with forest mushrooms, garlic, onion, shallots, and parmesan, finished with truffle oil.
- Atlantic Salmon Raviolo** 38
Leek compote, Lobster bisque, lump fish caviar, dill oil
- Spaghetti alla Carbonara** 31
Guanciale, pecorino romano, grana padano, egg yolk, and cracked pepper.
- Gnocchi alla Vodka**  31
House vodka-Napoletana sauce, touch of cream, fresh basil, zucchini ribbon and EVO.
- Spaghetti a Frutti de Mare** 39
Garlic, EVO, Prawns, vongole, calamari & mussels w parsley, cherry tomato, white wine
- House Signature Beef Lasagna** 33
Beef ragù, bechamel, buffalo mozzarella, grana Padano

CHEF'S SPECIAL

Fettuccine Lobster 52
Garlic, cherry tomato, brandy lobster sauce, butter poached lobster, citrus crumble

SINGLE MALT & COGNAC

Single Malt Whisky

Talisker 10 Year Old	13
Glenfiddich 15 Years Old Solera	18
Glenmorangie Extremely Rare - 18 Years Old	26
The Macallan 12 Years Old	16
Cragganmore 12 Years Old	15

Cognac

Hennessy VS	13
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TEQUILA

Jose Cuervo Silver	10
Jose Cuervo Gold	12

SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite Lemon, Sprite, Fanta, Soda, Tonic	6.5
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Ginger Beer, Ginger Ale	7
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Juice	7
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Apple, Pineapple, Orange, Cranberry

SMOOTHIES

Mango-Coconut Smoothie	11
Mango Puree, Coconut Puree, & Milk	

Berry-berry Smoothie	11
Strawberries, Blueberries, Raspberries, Blackberries & Milk	

MILKSHAKES

Caramel, Strawberry, Vanilla, Chocolate	8
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DRINKS OVER ICE

Iced Coffee	8
Espresso, Vanilla Syrup, Ice cream, Milk and Whipped Cream	

Iced Chocolate	8
Chocolate Syrup, Ice, Ice cream, Milk and Whipped Cream	

Iced Chai	8
Chai powder, Vanilla Syrup, Milk and Whipped Cream	

Iced Matcha	8
Matcha, Milk	

(Add Flavour \$2, Strawberry puree, Mango Puree)

WHISKY

Jim Beam Bourbon	10
Jack Daniel's No.7	11
Wild Turkey Bourbon 81	12
Canadian Club	10.5
Jameson Irish Whisky	11
JW Black Label	11
Chivas Regal 12 Years	12
Fireball Cinnamon Whisky	11

GIN

Gordon's Gin	10
Bombay Sapphire	12
Hendrick's Gin	14
Casa Pink Gin	10

MOCKTAILS

Virgin Mojito	13
Lime/Strawberry/Passionfruit/Mango Lime, Fresh Mint, Simple Syrup, Soda	

Coco Colada	13
Keep Me Fresh	

Keep me Fresh	14
Fresh Pineapple, Orange Juice, Mint leave, fresh Lychee, Honey	

Casa Lemon Lime & Bitters	9
Lime Cordial, Solo, and Bitters	

COFFEE

Latte, Flat White, Cappucino	6
Mocha	6.2
Long Black	5
Hot Chocolate	6
Chai Latte	6.2
Piccolo	4.5
Macchiato	4.5
Espresso Single	4
Espresso Double	5
Babyccino	3
Matcha Latte Mug	6

Caramel, Vanilla, Hazelnut shots \$1.00
Soy Almond, Oats Milk \$1.00

Casa Nova

CIRCULAR QUAY DRINKS MENU



WINE BY THE GLASS

SPARKLING WINE

Riccadonna Prosecco DOC- Italy	14	58
Veuve D'Argent Cuvee Prestige Rose Brut- France	15	60

WHITE WINE

Leogate The Lion's Pride Pinot Gris - Central Ranges	11	16	45
Sister's Run St Petri's Riesling - Eden Valley	12	18	54
The Grayling Sauvignon Blanc- Marlborough	13	19	55
Oxford Landing Chardonnay - South Australia	12	18	50

RED WINE

Leogate Limited Release Shiraz - Hunter Valley	11	16	45
West Cape Howe Pinot Noir- WA	14	21	59
Cantina Viticoltori Chianti DOCG - Italy	17	26	70
Yalumba Galway Vintage Shiraz - Barossa	13	20	56

ROSE WINE

La Vielle Ferme Rose- France	14	21	60
Pitchfork Moscato - Margaret River	12	18	50



WINE BY THE BOTTLE



PROSECCO & CHAMPAGNE

Moet & Chandon Brut Imperial - Champagne - NV	180
Corte Giara Prosecco DOC - Italy - 2024	90

BIANCO Italian Whites

Viticoltori Romangia Vermentino DOC - Sardinia - 2024	75
Santa Cristina Campogrande Orvieto Classico DOC - Tuscany - 2024	68
Bastianich Estate Pinot Bianco DOC - Venezia - 2019	120
Cascina Ghercina Gavi DOCG - Piemonte - 2023	99
Tenuta Viglione Bianco Negroamaro - Puglia - 2019	110

MORE WHITES

Saint Clair Wairau Reserve Sauvignon Blanc - New Zealand -2022	109
Leogate Black Cluster Verdelho - Hunter Valley - 2025	55
Brokenwood Semillon - Hunter Valley -2025	75
Domaine William Fèvre Petit Chablis - France - 2023	160
Leogate Creek Bed Chardonnay - Hunter valley - 2023	85

ROSSO Italian Reds

Reva Barbera d'Alba Superiore - Piedmont -2021	129
Allegrini Valpolicella DOC - Veneto - 2024	95
Michele Castellani Amarone Classico DOCG - Veneto - 2017	210
Argiano Rosso di Montalcino DOC - Tuscany- 2022	125
Prunotto Occhetti Nebbiolo DOC - Piedmont -2023	145
Cantine Paolini 72 Filara Nero d'Avola IGT - Sicily -2022	99

MORE REDS

Brokenwood Pinot Noir - Beechworth -2025	99
Opawa Pinot Noir - New Zealand - 2022	75
Smith & Hooper Merlot - South Australia - 2023	60
Bodega Catena Zapata Malbec - Argentina - 2023	95
Leogate Gatecrasher Reserve Cabe Sauv - Central Ranges - 2021	120

COCKTAILS

SIGNATURE COCKTAILS

Casa Fuego (Fruity) Spiced Rum, Amaro Montenegro, Lime Juice, Passion Fruit & Bitters	22
Italian Summer (Sweet & Sour) Amaretto, Peach Schnapps, Pineapple & Lemon Juice	21
Coco Melon (Sweet, Tropical) Malibu, Midori, Pineapple & Bitters	21
Rum Around The Mango Fruity, Long) Spiced Rum, Mango Puree, Lime, Mint and Ginger Ale	21
Very Berry Basil (Fruity, Long) Vodka, Strawberry, Cranberry, Basil Leaves, Lime & Soda	21
Passion Cooler (Fruity, Long) White Rum, Passionfruit, Cranberry & Lime	20
Fireball Sour (Sweet & Sour) Fireball whiskey, Sweet & sour	20
Guava- Licious (Fruity) Gin, Peach Liqueur, Guava Puree, Lemon Juice	21
SPRITZ	
Aperol Spritz Aperol, Prosecco, Soda	20
Pink Blossom Spritz Pink Gin, Prosecco, Elderflower, Lime Juice, Soda	22
Limoncello Spritz Limoncello, Prosecco and Soda	22

CLASSIC COCKTAILS

Negroni Gin, Campari, Sweet Vermouth	24
Espresso Martini Vodka, Coffee Liqueur, Coffee	24
Cosmopolitan Vodka, Triple Sec, Cranberry Juice, Fresh Lime	22
Mojito Lime/Strawberry/Passionfruit/Mango White Rum, Lime Juice, Mint, Sugar & Soda	22
Margarita Lime/ Strawberry/Passionfruit/Mango Tequila, Triple Sec, Lime Juice	22
French Martini Vodka, Raspberry Liqueur, Pineapple Juice	22
Long Island Iced Tea White Rum, Vodka, Gin, Tequila, Triple Sec, Lemon Juice & Coke	27
Amaretto or Whiskey Sour Amaretto or Whiskey , Sweet and Sour mix	24
Old fashioned Bourbon Whiskey, Bitters, Brown Sugar	24
Porn Star Martini Vodka, Passion Liqueure and Lime	24

ASK STAFF FOR CLASSIC COCKTAILS AVAILABILITY

TAP BEERS

	Middy Schooner	
Casa Nova Lager (4.7%)	9	12
Birra Moretti 4.6%	12	15
Sydney Brewery Pale Ale (5%)	10	14
Seasonal Keg	11	14

BOTTLE BEERS

Peroni Nastro Azzurro 5%	12
Corona (4.4%)	13
Hahn Super Dry (3.5%)	11
Stone & Wood Pacific Ale (4.4%)	13
Guinness Extra Stout (6%)	15
Peroni Libera Zero (0%)	10

CIDERS

Sydney Brewery Apple	12
Sydney Brewery Agave	12