



oysters served w/ mignonette, hot sauce & lemon	7 / 42 / 72
sicilian olives	8
cacio e pepe fritto	6
mushroom quesadilla frita, chilli pasilla & tomato salsa	12
pumpkin seed dip, pickled green tomato & focaccia	15
octopus tostada, avocado & tomatillo salsa, salmon roe & pickled onion	18
chicken liver parfait toast, roasted plums & szechuan pepper	14
grilled artichoke, sauce ravigote, hazelnut & brown butter	21
tuna crudo, green tomato aguachile & tostadas	30
grilled lamb skewer, burnt agave & barbacoa aioli	20
baked pipe rigate, spicy vodka sauce & stracciatella	35
squid ink bigoli, uni butter, preserved lemon, confit egg yolk & bottarga	40
pasta special	mp
charcoal grilled market fish, charred cauliflower & burnt lemon beurre blanc	48
bistrot burger, grilled dry aged beef, comté, onions, rémoulade & fried pickle	28
charcoal grilled beef, red wine jus & smoked café de paris butter	
dry aged ribeye 200g	50
+9 wagyu rump cap 300g	95
roasted cabbage, macadamia, kombu & pepita salsa macha	18 / 24
radicchio & fennel salad, chardonnay & mustard vinaigrette	14
frites & green sauce	12
focaccia & olive oil	6
cheese 'le délice de bourgogne' w/ honey & fruit & nut crackers	28
roasted apple cruller, caramel & buttermilk gelato	18
pistachio gelato	12
blood orange sorbet	12
CHEFS SELECTION MENU <i>take a trip & enjoy the ride! ask the team for a menu</i>	89 PP
WEDNESDAY NIGHTS <i>dry aged roast duck, jus, frites, béarnaise & frisée salad</i>	35 PP

COCKTAILS	CASA YUZU SPRITZ <i>yuzushu, vermouth, lemon & soda</i>		18
	PALOMA <i>tequila reposado, rhubarb, grapefruit soda, lime & vanilla salt</i>		22
	RASPBERRY BERET <i>gin, raspberry, bergamot, lemon & rosemary</i>		24
	PINK PEPPER SODA <i>mezcal, umeshu & salted plum</i>		19
	MEZCAL TOMMYS <i>mezcal, agave & lime [make it spicy?]</i>		23
	PARADISE DAIQUIRI <i>caribbean white rum, lime, coconut & chartreuse</i>		23
	CASA MARTINI <i>gin & dry vermouth w/ olive or a twist</i>		24
	NEGRONI <i>gin, campari & vermouths</i>		23
	CARAJILLO <i>espresso, cacao, nixta liqueur & tequila anejo</i>		25
	OAXACAN OLD FASHIONED <i>tequila reposado, mezcal, agave & mole bitters</i>		24
APERITIF	SAISON <i>'spring rhubarb' soda & grapefruit</i>	melbourne	14
	ISEYA DISTILLERY <i>'scarlet bitter aperitif' soda & orange</i>	japan	20
SPARKLING	PIERRE-MARIE CHERMETTE <i>'crémant de bourgogne' [chardonnay] NV</i>	burgundy	20 / 105
	CHARTOGNE-TAILLET <i>'sainte anne' [chard, pinot noir & meunier] NV</i>	champagne	39 / 215
WHITE	VINCENT CAILLÉ <i>'corbeau blanc' [folle blanche] 2022</i>	loire	16 / 85
	FATTORIA NANNI <i>'arsicci' [verdicchio] 2023</i>	marche	19 / 105
	REICHSRAT VON BUHL <i>'riesling trocken' [riesling] 2023</i>	pfalz	16 / 80
	MONASTERO SUORE CISTERCENSI <i>'coenobium' [trebbiano blend] 2024</i>	lazio	22 / 115
	FABIEN DUVEAU <i>'la hunaudière' [chenin blanc] 2024</i>	loire	23 / 120
	I VIGNERI DI SALVO FOTI <i>'aurora' [carricante blend] 2023</i>	sicily	30 / 165
	EASTERN PEAKE <i>'western victoria' [chardonnay] 2024</i>	western vic.	19 / 95
ORANGE	ALESSANDRO TOFANARI <i>'fallanze' [trebbiano & malvasia] 2024</i>	toscana	19 / 95
ROSÉ	ALEXANDRE DERAME <i>'rosé' [pinot noir] 2024</i>	loire	17 / 89
CHILLED RED	MORTELLITO <i>'cala niuru' [frappato & nero d'avola] 2024</i>	sicily	19 / 100
RED	BLOODY HILL <i>'coldstream' [pinot noir] 2025</i>	yarra valley	16 / 85
	THYMIPOULOS <i>'naoussa alta' [xinamavro] 2023</i>	naoussa	19 / 95
	MAS DE LIBIAN <i>'bout d'zan' [grenache, syrah] 2024</i>	rhône	19 / 95
	DAVID DUBAND <i>'hautes côtes de nuits louis auguste' [pinot noir] 2023</i>	burgundy	37 / 195
	DOMAINE DANIEL BOULAND <i>'brouilly cuvée mélanie' [gamay] 2024</i>	beaujolais	24 / 129
	CHÂTEAU DE COULAIN <i>'chinon' [cabernet franc] 2023</i>	loire	20 / 105
	PLACE OF CHANGING WINDS <i>'syrah no. 2' [syrah] 2023</i>	macedon	18 / 89
BEER	SUNTORY <i>'premium malt's' pilsner 5.5% [on tap]</i>	kyoto	11 / 15
	FOUND <i>'super' hazy pale ale 5.2% [on tap]</i>	perth	9 / 12
	MARGARET RIVER BEER CO <i>'river dog' w.c ipa 6.7% [on tap]</i>	m. river	10 / 13
	WILDFLOWER <i>'organic table beer' ale 2.9% [can]</i>	sydney	13
	MOUNTAIN CULTURE <i>'three fiddy' pale mid 3.5% [can]</i>	nsw	12
	YEBISU <i>'premium black' dark lager 5% [bottle]</i>	tokyo	15
	LIGHTNING MINDS <i>pale ale 0.0% [can]</i>	perth	11
NON ALC	PALOMA <i>lyre's blanco, grapefruit, agave & cinnamon & lime</i>		17
	SPICY VIRGIN TOMMYS MARGARITA <i>non alc mezcal, lime & jalapeño</i>		17
	ITALO SPRTIZ <i>crofino aperitivo, orange & olive</i>		14
	T.I.N.A <i>sparkling ginko tea, sacred lotus, saltbush & pink guava</i>		13
	PINEAPPLE SODA <i>lime, habanero & jalapeño salt</i>		10
	T.I.N.A <i>sparkling ginko tea, sacred lotus, saltbush & pink guava</i>		13
	PINEAPPLE SODA <i>lime, habanero & jalapeño salt</i>		10

MEXico!

CHEF'S SELECTION MENU

a celebration of the flavours of mexico

SNACKS

PUMPKIN SEED DIP, PICKLED GREEN TOMATO & FOCACCIA

SMOKED BONITO & GREENLIP ABALONE TOSTADA

ENTRÉE

'FRIJOLES CHARROS'

BRAISED WHITE BEANS & CHORIZO

MAIN

BRAISED LAMB, BIRRIA & PICKLED ONIONS

SERVED WITH WARM TORTILLAS

ROASTED CABBAGE, SALSA MACHA & MACADAMIA

DESSERT

CINNAMON CHURROS

& MEXICAN CHOCOLATE SAUCE

89 PP FOR DINNER

+ 95 PP FOR DRINKS PAIRING

SALUD!

CHEF'S SELECTION DRINKS PAIRING

something magical to drink with dinner

WELCOME

iHOLA! *cucumber, tequila blanco, agave, lime & sumac*

SNACKS

I VIGNERI DI SALVO FOTI 'aurora bianco' [carricante] 2023

complexity, depth & iconic mt etna volcanic minerality

ENTRÉE

CLOS CIBONNE 'cuvée spéciale' [tibouren] 2021

light & vibrant provençal red, wild strawberries, garrigue & refreshment

MAIN

COMANDO G 'la bruja' [garnacha] 2023

*fragrant, burgundian-style garnacha via the sierra de gredos mountains,
elegant, chiseled, delicate & mineral*

DESSERT

NIXTA 'licor de elote' [corn liqueur]

ancestral maize, rich caramel, toasted masa & warm butter popcorn

95 PP FOR DRINKS PAIRING

drinks pairing is optional

CASA-CASA-CASA!

SHARED GROUP SET MENU

SNACKS

FOCACCIA, PUMPKIN SEED DIP
& PICKLED GREEN TOMATO

CACIO E PEPE FRITTO

GRILLED LAMB SKEWER
BURNT AGAVE & BARBACOA AIOLI

ENTREE

TUNA CRUDO, GREEN TOMATO AGUACHILE & TOSTADAS

MAINS *[CHOICE OF]*

CHARCOAL GRILLED RIBEYE STEAK

[OR] CHARCOAL GRILLED FISH

[OR] PASTA SELECTION

[OR] A COMBINATION OF TWO

SERVED WITH

ROASTED CABBAGE, MACADAMIA,
KOMBU & PEPITA SALSA MACHA

FRITES & GREEN SAUCE

\$69PP



CHEESE

'le délice de bourgogne' <i>soft cows milk cheese</i> <i>served w/ poached quince & fruit & nut crackers</i>	28
+ pierre-marie chermette ' <i>crémant de bourgogne</i> ' <i>[chardonnay] NV burgundy</i>	20
+ add chartogne-taillet ' <i>sainte anne</i> ' <i>[chardonnay, pinot noir & meunier] NV champagne</i>	39

DESSERT

roasted apple cruller, caramel & buttermilk gelato	18
pistachio gelato	14
seasonal sorbet	12
affogato, espresso & smoked vanilla gelato	12
+ add ' <i>nixta</i> ' <i>elotes liqueur</i>	13
+ add ' <i>frangelico</i> '	11

SWEET

HEIWA ' <i>yuzushu</i> ' served over ice <i>45ml</i>	14
HEIWA ' <i>umeshu nigori</i> ' served over ice <i>45ml</i>	14
LES PIEDS SUR TERRE ' <i>macvin blanc</i> ' [chardonnay] jura <i>75ml</i>	20
LES PIEDS SUR TERRE ' <i>macvin rouge</i> ' [trousseau] jura <i>75ml</i>	20

COCKTAIL

CARAJILLO espresso, cacao, nixta liqueur & tequila anejo	24
CASA MARTINI gin & dry vermouth w/ olive or a twist	24
OAXACAN OLD FASHIONED tequila, mezcal, agave & mole bitters	24

<u>AMARO & CHINATO</u>	<u>45ml</u>
SAISON 'blackcurrent leaf amaro'	20
SAISON 'artichoke amaro'	20
ISEYA DISTILLERY 'scarlet radice amaro'	24
ISEYA DISTILLERY 'scarlet verde amaro'	24
AMARO MONTENEGRO	13
ZUCCA RABARBARO	13
AMARO AVERNA	13
AMARO BRAULIO ALPINO	13
FERNET-BRANCA	13
CHINATI VERGANO 'luli' moscato chinato	20
GIUSEPPE CAPPELLANO 'barolo chinato'	22

<u>AGAVE</u>	<u>30ml</u>
NODO 'coconut' tequilana	14
NODO 'blanco' tequilana	13
NODO 'reposado' tequilana	15
NODO 'añejo' tequilana	20
FORTALEZA 'blanco' tequila	17
FORTALEZA 'reposado' tequila	20
FORTALEZA 'añejo' tequila	25
EL CRISTIANO 'xr' extra reposado tequila	25
MEZCAL DERRUMBES 'oaxaca espadin-tobala' mezcal	20
LOS SIETE MISTERIOS 'pechuga' mezcal	32
LA VENENOSA 'costa de jalisco' raicilla	23
LA VENENOSA 'sierra del tigre' raicilla	23

<u>RUM & WHISKY</u>	<u>30ml</u>
ZACAPA 'centenario 23' solera aged rum	22
BRUICHLADDICH 'classic laddie' scotch	16
WHITE OAK 'akashi black' blended whisky	16
WHITE OAK 'akashi nas' single malt whisky	20
WHITE OAK 'eigashima 8yo' single malt whisky	35
WHITE OAK 'single malt 5yo' bourbon barrel whisky	30