



BREAKFAST till midday

House-made Sourdough toast
with butter and preserves 9.50

House fruit toast with butter 13.00
Add Ricotta and honey 6.00

Chia and oat bircher bowl with 18.00
poached pear and buckwheat crunch

Pancetta and egg salad sandwich
with onion relish and rocket 18.00

French toast, blackberry and apple,
ricotta, seed crumble + maple 24.00

Avocado and herby tahini on sourdough
feta, dukkah and poached egg 24.00

Feta scrambled eggs on sourdough with
chilli oil, avocado and herbs 24.00

Potato rosti, poached eggs, smoked salmon
with herby labneh and zucchini 26.00

LUNCH PLATES from midday

Grilled chicken and green tahini salad
with zucchini, cos and zaatar 24.00

Ricotta gnocchi with roast pumpkin,
sage butter, hazelnuts, raddichio 26.00

Nduja and pork ragu with local pasta,
fennel and chilli pangrattato 29.00

SOURDOUGH PIZZA

Three cheese, garlic, thyme, gorgonzola,
mozzarella, goats cheese 24.00

Pumpkin, mozzarella, gorgonzola, sage,
caramelised onions, pine nuts 26.00

Pancetta, tomato sugo, mozzarella,
kalamata, chilli and rosemary 28.00

Chorizo, tomato sugo, mozzarella,
Goats cheese, rocket, parmesan 28.00

SIDE SALAD

Garden leaves, toasted walnuts,
pickled celery & parmesan 14.00

Casanovasbraidwood.com.au @casanovas.braidwood
Bread and baked goods made in house, produce grown in our garden or sourced locally

Allergy advice upon request
15% Surcharge on public holidays. Family owned and operated