



### **BREAKFAST** *until midday*

House-made Sourdough toast with butter and preserves	9.50
House fruit toast with butter <i>Add Ricotta and honey</i>	13.00 6.00
Tahini and honey toasted granola with yoghurt and seasonal compote <i>(Gluten free)</i>	18.00
Pancetta and egg salad sandwich with onion relish and rocket	18.00
French toast with apple and date crumble and whipped ricotta	24.00
Avocado on sourdough with jalapeno, tomato and lime salsa with a poached egg and feta	22.00
Scrambled eggs, grilled chorizo, smoked garlic chilli oil, feta and coriander on sourdough	24.00
Garden breakfast bowl, zucchini fritters, roasted baby pumpkin, labneh, avo, salsa verde, poached egg + zaatar	24.00

### **LUNCH PLATES** *from midday*

Roast chicken, jalapeno, crispy shallot sandwich with garden leaf salad	20.00
Antipasto plate, smoked ham, salami, ricotta, marinated autumn veg, pickles, mount zero olives and flatbread	26.00
Seasonal vegetable and ricotta tart with garden leaf salad <i>Until sold out</i>	22.00
Local beetroot agrodolce salad, with lentils, garden greens, toasted pine nuts, soaked currants, fresh ricotta	24.00

### **SOURDOUGH PIZZA**

Prosciutto, mozzarella, tomato sugo, fresh rocket, shaved parmesan	28.00
Pancetta, tomato sugo, mozzarella, olives, chilli and rosemary	28.00
Mushroom, garlic butter, goats cheese mozzarella, pine nuts, chives	27.00

### **SIDE SALAD**

Garden leaves, toasted walnuts, pickled fennel, apple, parmesan	14.00
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*Casanovasbraidwood.com.au @casanovas.braidwood*  
10% Surcharge on weekends and please avoid split bills and no menu changes at peak times  
Bread and baked goods made in house, produce grown in our garden or sourced locally  
Allergy advice upon request  
Family owned and operated