



Kava Café

At Kava CaféYour satisfaction is our remedy

DINNER MENU

OPENING HOURS

Wed - Sat : 17.00 - 21.30

www.kavacafe.com.au



kavacafebicton



ENTRÉE

GARLIC AND ROSEMARY BREAD (V)	9
PAN FOCACCIA GARLIC BREAD	13
<i>with Olives & Tomatoes</i>	
MUSHROOM ARANCINI	12
SALT AND PEPPER SQUID	15
BRUSCHETTA	
<i>Tomatoes, Bocconcini, Red Onion, Basil with Balsamic Glaze</i>	11
<i>Grilled King Oyster and Field Mushroom with Provolone Cheese</i>	14
CHILLI MUSSELS (GF) *extra hot available	20

MAKE YOUR OWN ANTIPASTO (Wood Fire Bread 6)

<i>Dips and Sides</i>	<i>: Beetroot Relish (3), Hummus (3), Whipped Truffle Butter (4), Danish Fetta (5), Mixed Olives (4), Tatziki (3), Roasted Capsicum Yogurt (4)</i>
<i>Meat</i>	<i>: Veal & Pork Meatballs (12), Spanish Chorizo (10), Crumbed Prawns with Avocado Salsa (10), Grilled Haloumi (8), Lamb Meatball (12), Confit Duck Rillettes (14)</i>

SECONDI

RISOTTO CON FUNGHI E PANNA - Trio Mushroom (Field mushroom, King Oyster mushroom, Enoki) <i>Risotto with Truffle Mascarpone</i>	28
SALMON - Crispy Skin Salmon, Cauliflower Puree, Sautéed Spinach and Medley of Beetroot	31
LAMB RACK - Pan Roasted Lamb Rack with Sautéed Cannelloni Bean, Pancetta and Cherry Tomatoes	34
VEAL SALTIMBOCCA - Pan fried Veal Scaloppini, Pancetta, Sweet Potato Puree <i>and Asparagus with a White Wine Sauce</i>	36
EYE FILLET - Premium Eye Fillet with Truffle Chips and Italian Coleslaw with a Red Wine Jus	38
BABY BACK RIBS - Full Rack Smoked BBQ Back Ribs slow cooked for 8 hours basted in our signature <i>Housemade BBQ Sauce, served with Chips or Salad</i>	36
BEEF DUO - Grilled Eye Fillet and Slow Cooked BBQ Smoked Beef Ribs Served with Potato Gratin and Red <i>Wine Jus</i>	35
DUCK CURRY - Smoked Duck Breast, Garlic Black Rice, Thai Red Curry, Herb Salad	32
LAMB SHANK - Slow Cooked Lamb Shank, Creamy Mash Potato, <i>Steam Baby Carrot Served with Red Wine Sauce</i>	30
PORK BELLY - Crispy Confit Pork Belly, Stewed Rhubarb, Barley and Seared Scallops	34

PIZZA BIANCHE

BIANCA (V)	14
<i>Olive Oil, Garlic and Cheese Base topped with Dry Oregano</i>	
PROSCIUTTO BIANCA	20
<i>Olive Oil, Garlic and Cheese Base with Fresh Prosciutto, Roquette, Cherry Tomatoes, Bocconcini topped with Mozzarella and Parmesan</i>	
CLASSIC ITALIAN STYLE	
<hr/>	
MARINARA - ENTREE	11
<i>Wood Fired Bread with Tomato Base, Garlic, Fresh Basil, Olive Oil</i>	
MARGHERITA (V)	18
<i>Tomato base with Mozzarella and Bocconcini topped with Fresh Basil and Olive Oil</i>	
NAPOLETANA	19
<i>Tomato base with Cappers, Achovies, Mozzarella and Bocconcini</i>	
RUSTICA	20
<i>Tomato base with Bacon, Field Mushrooms and Ricotta topped with Mozzarella</i>	
MARGHERITA DI BUFALA (V)	21
<i>Tomato base with Buffalo Mozzarella with Fresh Basil and Olive Oil</i>	
SMOKEY HAWAIIAN	21
<i>Tomato base with Triple Smoked Ham and Pineapples topped with Mozzarella</i>	
PUMPKIN DELIGHT (V)	21
<i>Pesto base with, Roast Pumpkin, Fetta and Pine Nuts topped with Mozzarella and Fresh Spinach</i>	
PROSCIUTTO	22
<i>Tomato base with Mozzarella topped with Prosciutto, Rocket and Fresh Grated Parmesan</i>	
VEGETARIANA (V)	22
<i>Tomato base with Roast Capsicum, Spanish Onions, Artichokes, Olives and Mushrooms topped with Fresh Spinach and Mozzarella</i>	
SICILIA	22
<i>Tomato Base with Bocconcini, Mushroom, Anchovies, Chorizo, Cherry Tomatoes, Olives, Basil and Roasted Capsicum topped with Mozzarella</i>	
BROCCOLINI (V)	22
<i>Tomato base with Broccolini, Asparagus, Mushroom, Red Onion topped with fresh Spinach topped with Mozzarella</i>	
PROVOLA	22
<i>White Cream Base with Provola Cheese and Baked Pancetta</i>	
PROSCIUTTO BUFALA	23
<i>Tomato Base with Prosciutto, Buffalo Mozzarella, Roquette and Olive Oil</i>	

PREMIUM PIZZA

KAVA SPECIAL	23
<i>Tomato Base with BBQ Pulled Pork, Red Onions and Roasted Capsicum topped with Mozzarella</i>	
CHICKEN GOURMET	23
<i>White Cream Base with Mozzarella, Spanish Onions, Chicken, Artichokes, Mushrooms and Bacon topped with Cracked Pepper and Parmesan</i>	
TARTUFO	23
<i>Tomato Base with Provolone Cheese, Mushroom, Truffle and Parmesan</i>	
TARTUFATA	23
<i>Truffle Paste Base with Mushroom, Baked Prosciutto, Roquette, Provolone Cheese and Fresh Parmesan</i>	
POLLO	23
<i>Tomato Base with Chicken, Chorizo, Capsicum and Red Onion topped with Mozzarella</i>	
SMOKED SALMON AND AVOCADO	23
<i>Tomato Base with Smoked Salmon and Avocado Slices topped with Roquette and Olive Oil topped with Mozzarella</i>	
CALZONE VEGO (V)	24
<i>with Roasted Capsicum, Olives, Spanish Onions, Artichokes and Basil served with Garden Salad</i>	
CALZONE CLASSIC	24
<i>with Ham, Mushrooms, Capsicum, Pepperoni and Bacon served with Garden Salad</i>	
CALZONCINO & CAPRESE	24
<i>with Onions, Mushroom, Ham with fresh Caprese Salad, fresh bocconcini, Basil, Tomato and Olive Oil</i>	
ITALIAN SUPREME	24
<i>Tomato Base with Bacons, Mushrooms, Cherry Tomatoes and Prawns topped with Mozzarella</i>	
FRUTTI DI MARE	26
<i>Tomato Base with Squids, Baby Clam, Mussels, Salmon and Tiger Prawns topped with Mozzarella</i>	
QUATTRO DI CARNE	24
<i>Tomato Base with Mozzarella, Smoked Ham, Chorizo and Bacon topped with Prosciutto</i>	
QUATTRO DI FUNGHI	24
<i>White Cream Based with Mixed of Enoki, King Oyster and Field Mushroom topped with Mozzarella</i>	
SPECK & BRIE	24
<i>Tomato base with Mozzarella Baked Speck and Brie Cheese</i>	
FUNGHI E PANCETTA	24
<i>Tomato base with Field Mushroom, Italian Pancetta topped with Truffle Oil and Parmesan</i>	
BEEF AND REEF (HALF CALZONE)	26
<i>Half Beef with Caramelised Onions and Half Marinated Seafood</i>	
GORGONZOLA & NOCI	22
<i>Tomato Base with Italian Blue Cheese, Walnut and Baked Pears</i>	

EXTRAS

3 each

GLUTEN FREE OPTIONS

4.5

PASTA

PAN FRIED GNOCCHI (V)	26
<i>House made Potato Gnocchi with Cherry Tomatoes, Spinach, Basil, Parsley and Parmesan on a Garlic Butter sauce</i>	
BEEF CHEEK GNOCCHI	27
<i>House made Potato Gnocchi with Slow Cooked Beef Cheek Ragu, Basil, Parsley and Parmesan</i>	
GNOCCHI SALMONE	26
<i>House made Potato Gnocchi with Smoked Salmon, Asparagus and Baby Capers topped with Parmesan on a Rose Sauce</i>	
KAVA SPECIAL	26
<i>Fettucini with Prawns, Prosciutto and Cherry Tomatoes on a Avocado Mascarpone Sauce</i>	
DUCK RAGU	26
<i>Fettucini with Slow Cooked Duck Ragu, Parmesan and Pangritata</i>	
FETTUCINI CARBONARA	22
<i>Fettucini with Mushrooms, Bacon and Parmesan on a Creamy Mascarpone Sauce</i>	
SPAGHETTI AGLIO AULIO (V)	19
<i>Spaghetti wiith Roasted Mushrooms, Garlic, Chilli and Parsley on a Olive Oil Base</i>	
SPAGHETTI ALLA MARINARA (RED OR WHITE)	27
<i>Spaghetti with Fresh seafood (Prawns, Fish and Mussels) with a touch of Chilli, Garlic, White Wine and a Napoletana sauce</i>	
SPAGHETTI MEATBALL	25
<i>Spaghetti with Housemade Veal and Pork Ricotta Meatballs and White Wine on a Napoletana Sauce</i>	
NERO LINGUINI	27
<i>Squid ink Linguini pasta with sauteed Shark Bay Crabs and Basil on a Napoletana Sauce</i>	
NERO ALLA ZAFFERANO	27
<i>Squid Ink Linguini pasta with Prawns, Spinach and Chilli on Rose Sauce</i>	
VONGOLE	25
<i>Linguini Pasta with Baby Clams, Garlic and Chilli on a White Wine Sauce</i>	
PENNE EL DIABLO	24
<i>Penne with hot Spanish Chorizo, Dry Chilli, Red Onion Basil and Manchego Cheese on Napoletana Sauce</i>	
PENNE VODKA	23
<i>Penne with Bacon, Spring Onions and Vodka on a Rose Sauce</i>	
PESTO PENNE	24
<i>Penne with Chicken, Roasted Pumpkin and Spinach on a Pesto Cream Sauce</i>	
SPINACH FETTUCINI PRIMAVERA	24
<i>Spinach Fetturicni with Spinach, Mushroom, Sundried Tomatoes, Asparagus and Ricotta on a Nap Saice</i>	
LAMB SPINACH FETTUCINI	26
<i>Spinach Fettuccini with Slow Cooked Lamb Shoulder Ragu with Parsley and Parmesan</i>	

SALAD

15

ITALIAN COLESLAW (V, GF)

Red and White Chiffonade cabbage, Red Onion, Carrot, Cucumber, Parsley, Lemon Aioli and grated Parmesan

ROQUETTE SALAD (V)

Pear and Roquette Salad with Parmesan and Toasted Almonds with a Balsamic Dressing

GARDEN SALAD (V, GF)

Mesclun mix, Cherry Tomatoes, Red Onion, Carrot, Cabbage, Cucumber, Olives with a Balsamic Dressing

GREEK SALAD (V)

Cherry Tomatoes, Cucumber, Fetta Cheese and Mixed Olives with a Wine Vinegar Sauce

DESSERT

11.5

CRÈME BRULEE (GF)

VANILLA PANNA COTTA WITH BERRY COULIS (GF)

AFAGATTO TRIFLE (ADD A SHOT FRANGELICO +4)

TIRAMISU

RHUBARB CRUMBLE

Check display fridge for our selection of cake

KIDS MENU

14

FISH AND CHIPS

SPAGHETTI (NAPOLETANA SAUCE OR BOLOGNAISE)

DEEP FRIED CRUMBED CHICKEN TENDERLOIN WITH CHIPS