



# Kava Café

*At Kava Café .....Your satisfaction is our remedy*

## DINNER MENU

### OPENING HOURS

Wed - Sat : 17.00 - 21.30

[www.kavacafe.com.au](http://www.kavacafe.com.au)



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## ENTRÉE

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<b>GARLIC AND ROSEMARY BREAD (V)</b>	9
<b>PAN FOCACCIA GARLIC BREAD</b>	10
<i>with Olives &amp; Tomatoes</i>	
<b>MUSHROOM ARANCINI</b>	12
<b>SALT AND PEPPER SQUID</b>	15
<b>PAN SEARED SCALLOPS, CRISPY BACON, CAULI PUREE AND TOMATO SALSA</b>	18
<b>CHILLI MUSSELS (GF) *extra hot available</b>	20
<b>MAKE YOUR OWN ANTIPASTO (Wood Fire Bread 5)</b>	
<i>Dips and Sides</i>	<i>: Beetroot Relish (3), Hummus (3) , Whipped Truffle Butter (3), Danish Fetta (4), Mixed Olives (3)</i>
<i>Meat</i>	<i>: Veal &amp; Pork Meatballs (12), Crispy Pork Belly (14), Beef Carpaccio (12), Spanish Chorizo (8), Crumbed prawns with Avocado Salsa (9), Grilled Haloumi (6), Melanzane Parmigiana (9)</i>

## SECONDI

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<b>SUMMER DUCK (GF)</b>	30
<i>Pan Seared Duck Breast Smoked in Apple Wood with Rocket, Fennel, Pear, Fetta and Grapes Salad and Potato Gratin</i>	
<b>SADDLE TAIL SNAPPER (GF)</b>	31
<i>Pan Fried Saddle Tail Snapper with sauteed Spinach and Asparagus served with Caponata</i>	
<b>PORK COTOLETTA</b>	33
<i>Pan Fried Crumbed Pork Cutlet with Roasted Kiffler Potato and Green Beans</i>	
<b>PAN ROSTED LAMB RACK (GF)</b>	34
<i>Pan Roasted Lamb Rack with White Bean Puree , Steam Brocollini and Pistachio Salsa Verde</i>	
<b>VEAL SALTIMBOCCA (GF)</b>	36
<i>Pan fried Veal Scaloppini, Pancetta, Sweet Potato Puree and Asparagus with a white wine sauce</i>	
<b>EYE FILLET (GF)</b>	38
<i>Premium Eye Fillet with Potato Galette and Italian Coleslaw with a Red Wine Jus</i>	
<b>SMOKEY BABY BACK RIBS (GF)</b>	35
<i>Full Rack Smoked BBQ Back Ribs slow cooked for 8 hours basted in our signature Housemade BBQ Sauce, served with Sweet Potato Chips or Salad</i>	

## PASTA

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

## SALAD

15

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### **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*

### **RAW SALAD (V, GF)**

*Baby Courgette, Asparagus, Radish, Mint, Dill, with a Lemon Dressing*

### **GREEK SALAD (V)**

*Tomato Medley, Cucumber, Fetta Cheese and Mixed Olives with a Wine Vinegar Sauce*

## DESSERT

11.5

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### **CRÈME BRULÉE (GF)**

### **VANILLA PANNA COTTA WITH BERRY COULIS (GF)**

### **AFAGATTO TRIFLE ( ADD A SHOT FRANGELICO +4)**

### **HOUSEMADE STRAWBERRY CHEESECAKE**

### **NUTELLA PIZZA**

+3.5

*Nutella base with Bananas, Toasted Almonds topped with Vanilla Ice Cream*

*\*Check display fridge for our selection of cake\**

## KIDS MENU

14

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### **FISH AND CHIPS**

### **SPAGHETTI ( NAPOLETANA SAUCE OR BOLOGNAISE )**

### **DEEP FRIED CRUMBED CHICKEN TENDERLOIN WITH CHIPS**

## PIZZA BIANCHE

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<b>BIANCA (V)</b>	14
<i>Olive Oil, Garlic and Cheese Base topped with Dry Oregano</i>	
<b>NANCY</b>	18
<i>Olive Oil, Garlic and Cheese Base with Anchovies, Cherry Tomatoes topped Fresh Roquette</i>	
<b>PROSCIUTTO BIANCA</b>	19
<i>Olive Oil, Garlic and Cheese Base with Fresh Prosciutto, Roquette, Cherry Tomatoes, Bocconcini topped with Mozzarella and Parmesan</i>	
<b>CARBONARA</b>	22
<i>Cream Base with Pancetta, Egg, Parmesan and Black Peppers</i>	
<b>ORTOLANA (V)</b>	21
<i>with Zucchini, Eggplant, Capsicum and Basil</i>	

## CLASSIC ITALIAN STYLE

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<b>MARGHERITA (V)</b>	18
<i>Tomato base with Mozzarella and Bocconcini topped with Fresh Basil and Olive Oil</i>	
<b>RUSTICA</b>	20
<i>Tomato base with Bacon, Field Mushrooms and Ricotta topped with Mozzarella</i>	
<b>CAPRICCIOSA</b>	21
<i>Tomato base with Artichokes, Ham and Olives</i>	
<b>PROSCIUTTO</b>	22
<i>Tomato base with Mozzarella topped with Prosciutto, Rocket and Fresh Grated Parmesan</i>	
<b>CARLOFORTINA</b>	22
<i>Tomato base with Pesto, Tuna, Cherry Tomatoes and Bocconcini topped with Mozzarella</i>	
<b>VEGETARIANA (V)</b>	21
<i>Tomato base with Roast Capsicum, Spanish Onions, Artichokes, Olives and Mushrooms topped with Fresh Spinach</i>	
<b>SMOKEY HAWAIIAN</b>	19
<i>Tomato base with Triple Smoked Ham and Pineapples topped with Mozzarella</i>	
<b>PUMPKIN DELIGHT (V)</b>	20
<i>Salsa Verde base with Mozzarella, Roast Pumpkin, Fetta and Pine Nuts topped with Fresh Spinach</i>	
<b>SICILIA</b>	20
<i>Tomato Base with Bocconcini, Anchovies, Chorizo, Cherry Tomatoes, Olives, Basil and Roasted Capsicum topped with Mozzarella</i>	

## PREMIUM PIZZA

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<b>KAVA SPECIAL</b>	21
<i>Tomato Base with BBQ Pulled Pork, Red Onions and Roasted Capsicum topped with Mozzarella</i>	
<b>ASPARAGI</b>	22
<i>Tomato Base with Asparagus, Egg and Parmesan</i>	
<b>CHICKEN GOURMET</b>	22
<i>White Wine and Garlic Cream Base with Mozzarella, Spanish Onions, Chicken, Artichokes, Mushrooms and Bacon topped with Cracked Pepper and Parmesan</i>	
<b>SALMONE</b>	23
<i>Tomato Base with Smoked Salmon and Cream</i>	
<b>CALZONE VEGO (V)</b>	23
<i>with Roasted Capsicum, Olives, Spanish Onions, Artichokes and Basil served with Garden Salad</i>	
<b>CALZONE CLASSIC</b>	24
<i>with Ham, Mushrooms, Capsicum, Pepperoni and Bacon served with Garden Salad</i>	
<b>BEEF AND REEF (HALF CALZONE)</b>	24
<i>Half Beef with Caramelised Onions and Half Marinated Seafood</i>	
<b>ITALIAN SUPREME</b>	24
<i>Tomato Base with Bacons, Mushrooms, Cherry Tomatoes and Prawns topped with Mozzarella</i>	
<b>FRUTTI DI MARE</b>	24
<i>Tomato Base with Squids, Mussels, Prawns and Marinated Fish.</i>	
<b>QUATTRO DI CARNE</b>	24
<i>Tomato Base with Mozzarella, Smoked Ham, Chorizo and Bacon topped with Prosciutto</i>	