



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

### **MAKE YOUR OWN ANTIPASTO (Wood Fire Bread 6)**

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<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 &amp; Pork Meatballs (12), Spanish Chorizo (10), Crumbed Prawns with Avocado Salsa (10), Grilled Haloumi (8), Lamb Meatball (12), Confit Duck Rillettes (14)</i>

## SECONDI

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

# 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>BEEF CHEEK GNOCCHI</b>	27
<i>House made Potato Gnocchi with Slow Cooked Beef Cheek Ragu, Basil, Parsley and Parmesan</i>	
<b>GNOCCHI SALMONE</b>	26
<i>House made Potato Gnocchi with Smoked Salmon, Asparagus and Baby 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 Ragu, 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 wiith 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 MEATBALL</b>	25
<i>Spaghetti with Housemade Veal and Pork Ricotta Meatballs and White Wine 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 PENNE</b>	24
<i>Penne with Chicken, Roasted Pumpkin and Spinach on a Pesto Cream Sauce</i>	
<b>SPINACH FETTUCINI PRIMAVERA</b>	24
<i>Spinach Fetturicni with Spinach, Mushroom, Sundried Tomatoes, Asparagus and Ricotta on a Nap Saice</i>	
<b>LAMB SPINACH FETTUCINI</b>	26
<i>Spinach Fettuccini with Slow Cooked Lamb Shoulder Ragu with Parsley and Parmesan</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*

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

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

## DESSERT

11.5

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### **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

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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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**BIANCA (V)** 14  
*Olive Oil, Garlic and Cheese Base topped with Dry Oregano*

**PROSCIUTTO BIANCA** 20  
*Olive Oil, Garlic and Cheese Base with Fresh Prosciutto, Roquette, Cherry Tomatoes, Bocconcini topped with Mozzarella and Parmesan*

## CLASSIC ITALIAN STYLE

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**MARGHERITA (V)** 18  
*Tomato base with Mozzarella and Bocconcini topped with Fresh Basil and Olive Oil*

**RUSTICA** 20  
*Tomato base with Bacon, Field Mushrooms and Ricotta topped with Mozzarella*

**PROSCIUTTO** 22  
*Tomato base with Mozzarella topped with Prosciutto, Rocket and Fresh Grated Parmesan*

**VEGETARIANA (V)** 22  
*Tomato base with Roast Capsicum, Spanish Onions, Artichokes, Olives and Mushrooms topped with Fresh Spinach topped with Mozzarella*

**SMOKEY HAWAIIAN** 21  
*Tomato base with Triple Smoked Ham and Pineapples topped with Mozzarella*

**PUMPKIN DELIGHT (V)** 21  
*Pesto base with Mozzarella, Roast Pumpkin, Fetta and Pine Nuts topped with Fresh Spinach*

**SICILIA** 22  
*Tomato Base with Bocconcini, Mushroom, Anchovies, Chorizo, Cherry Tomatoes, Olives, Basil and Roasted Capsicum topped with Mozzarella*

**BROCCOLINI (V)** 22  
*Tomato base with Broccolini, Asparagus, Mushroom, Red Onion topped with fresh Spinach topped with Mozzarella*

**PROVOLA** 22  
*White Cream Base with Provola Cheese and Baked Pancetta*

## PREMIUM PIZZA

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<b>KAVA SPECIAL</b>	23
<i>Tomato Base with BBQ Pulled Pork, Red Onions and Roasted Capsicum topped with Mozzarella</i>	
<b>CHICKEN GOURMET</b>	23
<i>White Cream Base with Mozzarella, Spanish Onions, Chicken, Artichokes, Mushrooms and Bacon topped with Cracked Pepper and Parmesan</i>	
<b>CALZONE VEGO (V)</b>	24
<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>	26
<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>	26
<i>Tomato Base with Squids, Baby Clam, Mussels, Salmon and Tiger Prawns topped with Mozzarella</i>	
<b>QUATTRO DI CARNE</b>	24
<i>Tomato Base with Mozzarella, Smoked Ham, Chorizo and Bacon topped with Prosciutto</i>	
<b>TARTUFO</b>	23
<i>Tomato Base with Provolone Cheese, Mushroom, Truffle and Parmesan</i>	
<b>QUATTRO DI FUNGHI</b>	24
<i>White Cream Based with Mixed of Enoki, King Oyster and Field Mushroom topped with Mozzarella</i>	
<b>SMOKED SALMON AND AVOCADO</b>	23
<i>Tomato Base with Smoked Salmon and Avocado Slices topped with Rocket and Olive Oil topped with Mozzarella</i>	
<b>POLLO</b>	23
<i>Tomato Base with Chicken, Chorizo, Capsicum and Red Onion topped with Mozzarella</i>	
<b>GORGONZOLA &amp; NOCI</b>	22
<i>Tomato Base with Italian Blue Cheese, Walnut and Baked Pears</i>	