



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

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

<i>Dips and Sides</i>	<i>: Beetroot Relish (3), Hummus (3) , Whipped Truffle Butter (4), Greek Fetta (5), Mixed Olives (4)</i>	
<i>Meat</i>	<i>: Veal &amp; Pork Meatballs (12), Spanish Chorizo (10), Crumbed Prawns with Avocado Salsa (10), Grilled Haloumi (8), Confit Pork Belly (14)</i>	

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## SECONDI

<b>DUCK DUO</b> - Pan Roasted Confit Duck Legs, Duck and Mushroom Cappelletti Pasta with Sage Butter, Rocket and Fresh Parmesan	30
<b>PORK TRIO</b> - Japanese Crumbed Pork Fillet, Confit Pork Belly with Apple Sauce and Pork Tortellini with Puttanesca Sauce	34
<b>KING FISH</b> - Pan Roasted Miso and Soy Glaze Hiramasa King Fish with Garlic Black Rice and Sauteed Spring Vegetables	32
<b>LAMB RACK</b> - Pan Roasted Lamb Rack with Olive Oil Mash and Sauteed Spring Vegetables with Mint & Pea Puree	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 Pork Ribs slow cooked for 8 hours basted in our signature Housemade BBQ Sauce, served with Chips or Salad	36
<b>BEEF DUO</b> - Grilled Eye Fillet and Slow Cooked BBQ Smoked Beef Ribs Served with Potato Gratin and Red Wine Jus	35
<b>SUMMER CHICKEN</b> - Pan Roasted Half Small Chicken with Grilled Stone Fruit, Cous cous and a Swiss Chard and Orange Salad	30
<b>VEAL FUNGHI</b> - Veal Scallopini with Creamy Mixed Mushroom Sauce Roasted Duck Fat Kiffler Potato and Asparagus	36

## CLASSIC PASTA

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<b>KAVA SPECIAL</b>	26
<i>Fettucini with Prawns, Prosciutto and Cherry Tomatoes on a Avocado Mascarpone Sauce</i>	
<b>FETTUCINI CARBONARA</b>	22
<i>Fettucini with Mushrooms, Bacon and Parmesan on a Creamy Mascarpone Sauce</i>	
<b>FETTUCINI TRUFFEL CARBONARA</b>	25
<i>Fettucini with Pancetta Creamy Truffle Mascarpone Sauce topped with a Fried Egg and Fresh Pecorino Cheese</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 ALLA ZAFFERANO</b>	27
<i>Squid Ink Linguini pasta with Prawns, Spinach and Chilli on Rose Sauce</i>	
<b>NERO VONGOLE</b>	25
<i>Squid Ink 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>	

## HAND PRESS 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 Ragù, Basil, Parsley and Parmesan</i>	
<b>VEGETARIAN RAVIOLI (V)</b>	24
<i>Ravioli with Egg Plant and Bocconcini Filling on a Creamy Pesto Sauce</i>	
<b>VEAL AGNOLOTTI</b>	27
<i>Agnolotti with Veal Mushrooms and Truffle Oil filling on a Creamy Mushroom Sauce, Rocket and Fresh Parmesan</i>	
<b>TORTELLINI DI POLLO</b>	26
<i>Tortellini with Chicken and Almonds filling on a Rose Sauce Toasted Almond</i>	
<b>CINQUE FORMAGGI RAVIOLI</b>	26
<i>Ravioli with Mascarpone, Bocconcini, Gorgonzola, Ricotta &amp; Parmesan on Light Nap Sauce</i>	

## PIZZA BIANCHE

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

## 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>TARTUFATA</b>	23
<i>Truffle Paste Base with Mushroom, Baked Prosciutto, Roquette, Provola Cheese and Fresh Parmesan</i>	
<b>POLLO</b>	23
<i>Tomato Base with Chicken, Chorizo, Capsicum and Red Onion topped with Mozzarella</i>	
<b>SMOKED SALMON AND AVOCADO</b>	23
<i>Tomato Base with Smoked Salmon and Avocado Slices topped with Roquette and Olive Oil topped with Mozzarella</i>	
<b>CALZONE VEGO (V)</b>	27
<i>with Roasted Capsicum, Olives, Spanish Onions, Artichokes and Basil served with Garden Salad</i>	
<b>CALZONE CLASSIC</b>	27
<i>with Ham, Mushrooms, Capsicum, Pepperoni and Bacon served with Garden Salad</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>QUATTRO DI FUNGHI</b>	24
<i>White Cream Based with Mixed of Enoki, King Oyster and Field Mushroom topped with Mozzarella</i>	
<b>SPECK &amp; BRIE</b>	24
<i>Tomato base with Mozzarella Baked Speck and Brie Cheese</i>	
<b>BEEF AND REEF (HALF CALZONE)</b>	27
<i>Half Beef with Caramelised Onions and Half Marinated Seafood</i>	
<b>GORGONZOLA &amp; NOCI</b>	22
<i>Tomato Base with Italian Blue Cheese, Walnut and Baked Pears</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 and Olives with a Balsamic Dressing*

### **CAPRESE SALAD (V)**

*Cherry Tomatoes, Bocconcini with Basil Pesto Dressing*

## DESSERT

11.5

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### **CRÈME BRULEE (GF)**

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

### **AFOGATTO TRIFFLE ( ADD A SHOT FRANGELICO +4)**

### **TIRAMISU**

### **PEACH CRUMBLE**

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

## KIDS MENU

14

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### **FISH AND CHIPS**

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

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