



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
BEEF CHEEK & PEA ARANCINI	12
SALT AND PEPPER SQUID	15
BRUSCHETTA	
<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
<i>Smoked Salmon, Ricotta, Fennel and Lemon Rind</i>	14
CHILLI MUSSELS (GF) *extra hot available	20
MAKE YOUR OWN ANTIPASTO (Wood Fire Bread 6)	

Dips and Sides : Beetroot Relish (3), Hummus (3) , Whipped Truffle Butter (4), Greek Fetta (5),
Mixed Olives (4)

Meat : Veal & Pork Meatballs (12), Spanish Chorizo (10), Crumbed Prawns with Avocado
Salsa (10), Grilled Haloumi (8), Confit Pork Belly (14)

SECONDI

CONFIT PORK BELLY - Crispy Confit Pork Belly with Colcannon Potato, Seared Scallops served with Apple Sauce and Rocket Grapefruit Salad	30
DUCK RISOTTO - Traditional Rissoto with Shred Duck Meat, Porcini Mushroom, Spinach topped with Duck Skin Pangritato and Parmesan	28
SAFFRON RISOTTO - Traditional Rissoto with Saffron Griled Egg Plant, Grilled Courgette, Fresh Garden Pea with Rocket and Parmesan	26
SEAFOOD BOUILLABAISSSE - Seafood Stew with Salmon. Prawn Cutlet, Clam, Scallop, Mussel, Baby Squid In Saffron & Tomato Broth, Baby Potato and Fresh Herbs	32
LAMB SHANK - Slow Cooked Lamb Shank with Red Wine, Mash Potato and Sauteed Vegetable	29
EYE FILLET - Premium Eye Fillet with Truffle Chips and Italian Coleslaw with a Red Wine Jus	38
BABY BACK RIBS - Full Rack Smoked BBQ Pork Ribs slow cooked for 8 hours basted in our signature Housemade BBQ Sauce, served with Potato Gratin and Coleslaw	36
BEEF DUO - Grilled Eye Fillet and Slow Cooked BBQ Smoked Beef Ribs Served with Potato Gratin and Red Wine Jus	35
VEAL FUNGHI - Veal Scallopini with Creamy Mixed Mushroom Sauce Roasted Duck Fat Kiffler Potato and Asparagus	36

CLASSIC PASTA

KAVA SPECIAL	26
<i>Fettucini with Prawns, Prosciutto and Cherry Tomatoes on a Avocado Mascarpone Sauce</i>	
FETTUCINI CARBONARA	22
<i>Fettucini with Mushrooms, Bacon and Parmesan on a Creamy Mascarpone Sauce</i>	
FETTUCINI CREAM COURGETTE	24
<i>Fettucini with Prawn, Cream Mascarpone Courgette with Spinach, Fresh Grated Parmesan and Courgette Chips</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>	
CRAB LINGUINE	25
<i>Fresh Blue Swimmer Crab Meat with Garlic, Chilli, Cherry Tomatoes, Basil, Parsley and Spinach on Linguine Pasta</i>	
DUCK RAGU	26
<i>Linguine with Slow Cooked Duck Ragu, Parmesan and Pangritata</i>	
NERO ALLA ZAFFERANO	27
<i>Squid Ink Linguini pasta with Prawns, Spinach and Chilli on Rose Sauce</i>	
NERO VONGOLE	25
<i>Squid Ink 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 Parmesan on Napoletana Sauce</i>	
PENNE CHICKEN EL VODKA	24
<i>Penne with Chicken, Bacon, Spring Onion on Housemade Special Rose Sauce</i>	
PENNE BOAR RAGU	24
<i>Penne with Slow Cooked Wild Boar Ragu, Pancetta, Basil, Parsley and Parmesan</i>	
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>	

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

CRÈME BRULEE (GF)**VANILLA PANNA COTTA WITH BERRY COULIS (GF)****AFOGATTO TRIFFLE (ADD A SHOT FRANGELICO +4)****TIRAMISU****RHUBARB CRUMBLE**

Check display fridge for our selection of cakes

KIDS MENU

14

FISH AND CHIPS**SPAGHETTI (NAPOLETANA SAUCE OR BOLOGNAISE)****DEEP FRIED CRUMBED CHICKEN TENDERLOIN WITH CHIPS**