



Winner of the,
Northern/ New England Restaurant and catering
“Award for excellence”
In the Contemporary Australian Restaurant section
winners of 2011, 2012 & 2013

2012 Bidvest
‘Contemporary Australian Formal restaurant’
Winner

Our experienced team would like to take this
opportunity to thank you for choosing Cascada
Restaurant

Enjoy the evening

Restaurant Manager-

John Mittra

Head Chef/Kitchen manager-

William Frost

Assistant Chef

Dorothy Scharkie



Entree

Breads & starters

Garlic & cheese	\$8.50
Herb/garlic	\$8.50
Grilled Turkish with chef's own Dip	\$10.50
Bruschetta	\$10.50

Broken Bay Oysters

Natural	1/2 Dozen \$18	Dozen \$ 30.00
Mornay	1/2 Dozen \$19	Dozen \$ 32.00
Kilpatrick	1/2 Dozen \$20	Dozen \$ 34.00

Crumbed coconut prawns \$17.00

Lightly coconut coated king prawns
Shallow fried till golden brown served on a bed of jasmine rice finished
with a drizzle of our own Cascada mango aioli.

Salt & pepper calamari \$17.00

Tender pieces of fresh calamari fried in chef's spices, served
with rocket pear & parmesan salad with Cascada mango
aioli

Garlic cream prawns \$17.00

Pan seared prawns sauté in a creamy garlic source finished
with steamed rice



Main Course

Pasta's

- Carbonara \$21.
Served with garlic, bacon, mushroom, creamy white wine reduction topped with shaved parmesan
- Arrabiata \$21.
made with garlic, Spanish onion, red wine, kalamata olives, bacon, shallots & chilli
- Spaghetti Bolognese \$18
Slow cooked Italian style bolognas served with your choice of penne or spaghetti
- Spinach & ricotta ravioli \$21
Spinach & ricotta ravioli cooked in a creamy rose source topped with shaved parmesan
- Wild mushroom risotto \$20
enoki, oyster, wood ear & shitake, mushrooms w/ peas, shallots, parmesan
- Lasagne \$18
Served with chips and salad

From the fryer

- Classic chicken schnitzel \$18.50
Served with mash & veg or Chips & Salad
- Hawaiian style parmy \$21
Chicken schnitzel topped with ham, pineapple, Napoli, mozzarella cheese served with chips and salad
- The angry bird parmy \$21
Chicken schnitzel topped with Napoli, jalapenos, mozzarella, sour cream & guacamole served with chips & salad



Crumbed cutlets **\$24.90**
Shallow fried Crumbed lamb cutlets served with mash & veg

Main serve Crumbed coconut prawns **\$22.50**
Lightly coconut coated king prawns, Shallow fried till golden brown served on a bed of jasmine rice finished with a drizzle of our own cascada mango aioli.

Main serve salt & pepper Calamari **\$26.00**
Tender pieces of fresh calamari fried in chef's spices, served with roquette pear & parmesan salad with Cascada mango aioli

From the grill

400g rib fillet **\$29.50**
Grain fed rib fillet char grilled to our liking served with your choice of garden salad & chips

500g T-bone **\$34.50**
Succulent 500g T-bone cooked to your liking served with steamed garden veg & creamy mash potato

250g fillet Mignon **\$29.50**
250g eye fillet wrapped with bacon slow cooked to your liking served with a balsamic felled mushroom

Bangers & mash **\$23.50**
Locally sourced gourmet sausages served with creamy mash potato, smashed green peas finished with red wine jus

From the sea

Beer battered flathead **\$18.50**
Beer battered flathead fried to perfection served with our house made tartare sauce freshly made garden salad and beer battered chips

Pan seared Barramundi Fillet **\$26.50**
Potato gratin steamed veg finished with a Lemon butter beurre-blanc



Crispy Skin Salmon

\$32

Cooked to your liking, served on a vibrant rocket, pear & parmesan salad topped with a basil infused vinaigrette

Half Lobster Mornay

\$38.50

Half a lobster mixed with a delicious creamy Mornay sauce with potatoes and char-grilled vegetables

From the garden

wild field mushrooms

\$13.50

Balsamic & creamy Persian infused fetta served on field Mushrooms

Garden Salad

\$10.50

Mixed green leafed Lettice, Spanish onion, cucumber, roman tomatoes, red & green capsicum

Caesar salad

\$12.50

Crispy cos Lettice, fried bacon, croutons, shaved parmesan finished with our cascada caesar dressing

Greek salad

\$12.50

Mixed green leaf salad, Spanish onion, cucumbers, kalamata olives, fetta cheese

Mediterranean salad

\$11.50

Assortment of roast & chargrilled Mediterranean veg tossed in our inhouse made roasted pine nuts & basil pesto.....

Pizza

Margarita

\$17.50

Napoli, slice tomato, baby bocconcini mozzarella & fresh basil

Ham & pineapple

\$18

Napoli, champagne ham, pineapple & mozzarella



Meat Lovers	\$21
Napoli, bacon, ham, shredded beef, chicken, pepperoni & BBQ	
Pepperoni	\$19
Napoli Italian herbs, pepperoni, mozzarella	
Vegetarian	\$18
Napoli, mozzarella, eggplant, zucchini, Spanish onion, capsicum	

Kids menu

All Kids meals \$14

Spaghetti Bolognese

Chicken nugget and chips

Fish and chips

Desserts

All desserts \$12.50

Sticky date pudding & ice-cream

Individually baked sticky date pudding served with French vanilla bean ice cream

Chocolate mud cake & ice-cream

Pavarian chocolate mud cake served with French vanilla bean ice cream

Ice-cream

Chocolate, strawberry, caramel, vanilla

Chef's spell

Ask your waitress for specials