

Cavallino tasting menu

Chefs welcome.

Brisee tart, scallops tartare, chives, black garlic

paired with Tenuta Sant Anna Prosecco DOC

Spiedini di manzo

chard grilled beef skewers w/porcini emulsion,
smoked salt

bottom mushrooms carpaccio

paired with Costa Ariento Lugana DOCG

Tortelletti di patate

**potato, nutmeg, burnt butter, crispy sage, saute
mix mushrooms**

paired with Siddura Nudo Rose DOCG

Filetto di Cervo

Venison fillet, char grilled king oyster mushroom, tonka
beans, rosemary jus

paired with Costa Ariento Valpolicella Ripasso DOCG

Chocolate Mousse

70% dark chocolate mousse, raspberry, pistachio ice
cream, chocolate feather GF

paired with Moscato D'asti DOCG

Coffee

Nardini grappa

FOOD 140 pp

WINE 75pp

Kindly note that our tasting menu is available for
minimum two guests and all guests on same table

Chef de Cuisine: Mattia Secchiero

Welcome to Cavallino

Step into the heart of Italy at our charming rustic Italian restaurant and pizzeria. Nestled in a tranquil woodland setting, our timeless design, complete with warm fireplaces and a wood-fired oven, creates an inviting atmosphere that feels like home.

Indulge in the authenticity of our handcrafted pizzas, expertly baked in a traditional wood-fired oven. Our a la carte menu, inspired by the rustic charm of Italian cuisine, is a celebration of time-honored recipes

Host your special events in our venue, where timeless design meets modern comfort. From weddings to corporate gatherings, and family events, our venue provides a picturesque backdrop for your celebrations. Whether you're here for a family dinner or a romantic evening, our rustic lodge sets the perfect mood.

At Cavallino, we invite you to savour the simplicity of authentic food, good company, and the timeless charm of our rustic Italian haven. Come join us and experience the essence of 'La Dolce Vita'

Grazie ed a presto!

CAVALLINO

RISTORANTE

PIZZERIA

FUNCTION CENTRE

1-3 YULONG AVENUE
TERREY HILLS

Antipasti

Cestino del Pane 19
Rosemary focaccia, gnocco fritto, garlic and herb butter, evoo (to share) gluten free upon request

Gamberone 25 GF
Char grilled WA king prawns, cherry tomato, black garlic, chilli, burnt lemon and parsley oil

Polipetti alla buzara 25 GF
Slow cooked baby octopus with grilled polenta GF

Burrata 25 GF
La Stella Burrata, San Danielle

Spiedini di manzo 25 GF
chard grilled beef skewers w/porcini emulsion, smoked salt button mushrooms carpaccio

Arancini 18
Aged carnaroli, fontina cheese, mushrooms, sun dried tomato pesto

King fish carpaccio 26 GF
Witlof and rock melon salad, parsley oil, red vein sorrel GF

Fritto misto 27 GF
Southern baby calamari, gamberi, , zucchini, carrots, herbs and lime mayonnaise GF

Pasta & Riso

Risotto allo scoglio 38 GF
Aged carnaroli, calamari, prawns, clams,mussels and crustacean bisque

Tagliatelle al ragu di anatra 28
GF available
House made tagliatelle, slow cooked duck ragu

Tortelletti di patate 29
potato, nutmeg, burnt butter, crispy sage, saute mix mushrooms

Lasagna di verdure 28
House made money bag lasagna, beschamel vegetable ragu, tomato sauce, pesto, grana padano fondue

Secondi

Bistecca 48 GF
300g Riverina Black Angus striploin, rosemary and garlic sauce, potato gratin

Beef cheek 38 GF
Riverina beef cheek served w/creamy mash potatoes and braised Tuscan kale, red wine jus

lamb shank 36 GF
slow cooked lamb shank w/ glazed Dutch carrots and chives emulsion, lamb jus

Filetto di cervo 54 GF
250g Venison fillet, grilled king oyster mushrooms, rosemary jus

Catch of the Day MP

Hand picked Steak for 2 MP

Contorini

Beetroot salad 18 GF
Goat cheese crumble, radish, caramelized hazelnuts

Rocket and pear salad 16 GF

Broccoli 17 GF
With anchovies and garlic toasted bread crumbs

French fries 12

Creamy mash potato 15 GF

Pizza

Margherita 22
San Marzano, fior di latte, basil

Italia 29
San Marzano, fior di latte, San Danielle, rocket, parmesan

Capricciosa 28
San Marzano, fior di latte, mushrooms, ham, artichoke, olives

Diavola 26
San Marzano, fior di latte, hot salami

Prosciutto e funghi 28
San Marzano, fior di latte, smoked ham, mushroom

Gamberi 30
Fior di latte, cherry tomatoes, garlic prawns, lemon zest, rocket

Contadina 28
San Marzano, fior di latte, capsicum, eggplant, zucchini, mushrooms, olives

Cavallino 29
San Marzano, fior di latte, burrata, speck , rocket

4 Salumi 28
San Marzano, fior di latte, ham, hot & mild salami, pancetta

Hawaiian 28
San Marzano, fior di latte, ham, pineapple

Supreme 29
San Marzano, fior di latte, mild salami, artichoke, capsicum, mushroom, olives

Naia 26
San Morzano, fior di latte, fries

Gluten free pizza base 5
Vegan cheese 3