

Cavallino tasting menu

Chefs welcome.

Brisee tart, scallops tartare, chives, black garlic

paired with Tenuta Sant Anna Prosecco DOC

Tartare di manzo GF

Australian Wagyu beef tartare, w/fried egg yolk,

Avruga caviar and micro herbs salad

paired with Costa Ariento Lugana DOCG

Gnocchi di zucca

House made potato gnocchi, butternut squash cream, crispy pancetta, balsamic vinegar reduction

paired with Siddura Nudo Rose DOCG

Lamb cutlets GF

chard grilled lamb cutlets, sauteed brussel sprouts, lamb jus

paired with Costa Arient Valpolicella Ripasso DOCG

Chocolate Mousse

70% dark chocolate mousse, raspberry variation and choco crumble GF

paired with Moscato D'astiDOCG

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

Menu
Spring

Antipasti

Cestino del Pane 16
Rosemary focaccia, gnocco fritto, evo oil (to share)
gluten free upon request

Gamberoni 25 GF
Char grilled WA king prawns, cherry tomato, black garlic,
chilli, crustacen bisque and parsley oil

Zuppetta di cozze e vongole 25
Mussels and clams in a rich garlic, chilli, parsley and white
wine sauce, grilled bread

Burrata 25 GF
La Stella Burrata, San Danielle

Tartare di manzo 30 GF
Australian Wagyu beef tartare, w/fried egg yolk, Avruga
caviar and micro herbs salad

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

Fritto misto 26 GF
Southern baby calamari, gamberi, zucchine, carrot, herb
and lime mayonnaise

Pasta & Riso

Risotto all’ astice, WA Lobster 45 GF
Aged carnaroli, jerusalem artichokes cream, lobster, lemon
balm and crustacean bisque

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

Tortelletti di verdure 29
House made tortelletti, ricotta, grana, veggies ragu w/ confit
cherry tomatoes, grana cream, crispy tuscan kale

Gnocchi di zucca 28
House made potato gnocchi, butternut squash cream, crispy
pancetta, balsamic vinegar reduction

Secondi

Bistecca 48 GF
300g Riverina Dry aged Black Angus striploin, rosemary and
garlic sauce, roasted potatoes

Pork belly 38 GF
Crispy skin slow cooked pork belly with black pudding emulsion,
celeriac and glazed Dutch carrot and pork jus

lamb cutlets 38 GF
Chard grilled lamb cutlets, sautéed brussel sprouts, lamb jus

Spatchcock 38 GF
Roasted spatchcock “alla diavola”, English mustard and
smoked paprika breadcrums crust

Catch of the Day MP

Steak for 2 MP

Contorini

Beetroot salad 12 GF
Goat cheese crumble, caramelized hazelnuts

Rocket and pear salad 12 GF
w/grana Padano flakes

Broccolini 12 GF
With garlic, chilly and provolone

French fries 10

Pizza

Margherita 22
San Marzano, fior di latte,

Rustica 29
Fior di latte, roasted potatoes, Italian sausage

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

Diavola 26
San Marzano, fior di latte, hot salami

Calzone 27
San Marzano, fior di latte, smoked ham, mushroom

Mediterranea 30
Fior di latte, cherry tomatoes, olives, prawns, lemon zest, rocket

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

Cavallino 30
San Marzano, fior di latte, burrata, speck , rocket, balsamic glaze

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

Hawaiian 26
San Marzano, fior di latte, smoked ham, pineapple

Supreme 28
San Marzano, fior di latte, mild salami, artichoke, capsicum,
mushroom, olives

Naia 26
San Morzano, fior di latte, french fries

Gluten free pizza base 5
Vegan cheese 3

Whilst all reasonable care is taken to accommodate guest dietary needs, we cannot guarantee that our food will be free of allergens. All credit and debit cards incur a 1% surcharge, AMEX 1.95%. Please note, a surcharge of 10% will apply on Sundays and 15% on public holidays. Group bookings of 10 and over HAVE A MINIMUM SPEND REQUIREMENT OF \$65PP or may incur a 10% service charge