
CATERING

ORDER FORM

AVAILABLE ONLINE

OR ENQUIRE WITHIN



FRESH COLD PRESSED JUICES

ORANGE.....	\$10
APPLE.....	\$8
GREEN LIFE.....	\$12
apple, lemon, spinach, celery, ginger	

SMOOTHIES

SUPER GREEN.....	\$12
banana, spinach, mango, avocado	
BERRY BLAST.....	\$12
mixed berries, banana, yoghurt, honey	
TROPICAL TWIST.....	\$12
mango, pineapple, banana, coconut flakes	

Add \$2
CHIA SEED
HEMP SEED
ALMOND

ALL SMOOTHIES ARE AVAILABLE WITH
YOUR CHOICE OF MILK

TRADING HOURS

Breakfast and Lunch
Monday-Friday 7am-3pm
Dinner Friday 5pm-9pm

Evening and Weekend
Functions by Arrangement

Gift Vouchers Available
Corporate Catering Available

SHANIKAS CARRUM DOWNS

11 Levida Drive Carrum Downs 3201
tel. 97082355

shanikascarrumdowns.com.au



BREAKFAST

Served from 7:00am to 11:00am

FRUIT TOAST / SOURDOUGH

Served with butter, jam, vegemite or honey..... \$10

EGGS ON TOAST

two fried free-range eggs.....	\$12
two poached free-range eggs.....	\$12
three scrambled free-range eggs.....	\$14

SIDES

bacon, spicy sausage.....	\$6
spinach, hollandaise, tomato relish, tomato, hash brown, mushrooms.....	\$4.50
smoked salmon.....	\$9

CANADIAN BREAKFAST

free-range scrambled eggs, croissant, maple bacon,
bourbon glazed fruit compote..... \$22

CHILI ITALIAN

chili scrambled eggs, croissant, sriracha hollandaise,
chorizo, chili salsa..... \$22

BREAKFAST BRUSCHETTA

two free-range poached eggs, avocado, bacon,
fresh tomato, onion, basil, spring onion salsa.... \$22

SMASHED AVOCADO

smashed avocado, two free-range poached eggs on
sourdough with cherry tomatoes, crumbled feta
and beetroot puree..... \$22

BIG BREAKFAST

two free-range eggs, bacon, mushroom, tomato
relish, spinach, tomato, sausage, hash brown.... \$24

ITALIAN OMELETTE

spicy pork sausage, shallots, capsicum, tomato,
cheese and rocket..... \$22

EGGS BENEDICT

free-range poached eggs, bacon, avocado,
hollandaise, sesame..... \$22

TWISTED SALMON

free-range poached eggs, smoked salmon,
spinach, hollandaise on sourdough..... \$24

BLUEBERRY PANCAKES

pancake stack, chocolate soil, maple flavoured
fresh blueberries, topped with
vanilla ice cream..... \$18

STARTERS

GARLIC, PARMESAN BREAD..... 4 pcs \$8
add tasty cheese... \$2

BRUSCHETTA
diced tomato, spring onion, basil
and olive oil..... 4 pcs \$12

ARANCINI
pork, pea and gorgonzola rice balls..... 4 pcs \$12

CEVAPPI
served in a house made sauce with
crusty bread..... \$18

GAMBERI DI MARE
grilled prawns, charred asparagus, sauce infused
with dijon and pomegranate, toasted almonds... \$23

HOT ANTIPASTO (perfect to share)
Italian sausage, olives, calabrese salami, potato,
mushrooms, spinach, capsicum and brie warmed
in an oregano infused olive oil..... \$33

KIDS MENU

(strictly 10 years of age or under)

\$15 each

CHICKEN STRIPS AND CHIPS

SPAGHETTI BOLOGNESE

PENNE CARBONARA

all kids meals include a dessert of vanilla
ice cream & chocolate topping

**PLEASE ADVISE OF ANY SPECIAL
DIETARY REQUIREMENTS OR
REQUESTS. DISHES MAY CONTAIN
TRACES OF NUT AND/OR EGG PRODUCT.**

SALADS AND MAINS

CAESAR SALAD
cos lettuce, crispy bacon, herbed croutons, shaved
parmesan, home-made dressing, free-range
poached egg, anchovies..... \$18
Add
chicken... \$8 4 prawns... \$12 smoked salmon... \$9

CHICKEN AND PROSCIUTTO SALAD
with pine nuts, avocado, rocket, spanish onions,
pumpkin, cherry tomatoes topped with red wine
vinaigrette..... \$26

MOROCCAN LAMB SALAD
lamb tenderloins on a bed of mix leaves, roast
pumpkin, chickpeas, pickled carrots, cherry
tomatoes, Danish feta drizzled with mint and
cumin yoghurt..... \$28

LEMON PEPPER CALAMARI
calamari lightly dusted with lemon pepper served
with rocket, parmesan and tomato salad with
tartare sauce..... \$27

SWEET CHILI BEEF
beef strips, onion, snow peas, capsicum, sweet chili
sauce served with rice pilaf..... \$27

SOUTHERN STYLE CHICKEN
chicken breast sliced, New Orleans spiced honey
sauce, cajun rice pilaf on a cos leaf..... \$27

CHICKEN SCALLOPINE
chicken breast sliced, mixed mushrooms, rosemary
cream and chardonnay sauce with rocket and
parmesan salad..... \$27

TASMANIAN SALMON
served with mixed vegetables and potatoes tossed
with herb butter topped with a sumac chili and
lemon reduction..... \$33

VEAL COTOLETTA
herb crumbed veal medallions served with
caramelized onion, bacon mash topped with rocket
and creamy mushroom sauce..... \$37

PORTERHOUSE 300gms
cooked to your liking served with italian salad and
chips with mushroom sauce..... \$46

EYE FILLET 220gms
Gippsland's eye fillet cooked to your liking served
with triple cooked potatoes, grilled broccolini,
sautéed mushrooms and port wine jus..... \$56

PASTAS

VEGETABLE RISOTTO (VEGETARIAN)
char grilled marinated vegetables, pumpkin,
mushrooms, pesto tossed with arborio rice
drizzled with balsamic glaze..... \$25

CHICKEN RISOTTO
chicken, sun dried tomato, bacon, mushrooms in a
white wine cream sauce topped with rocket and
parmesan..... \$26

ROMANO
chicken, roasted capsicums, spanish onions,
napolitana, tasty cheese, cream and pesto with
tagliatelle pasta..... \$26

SPAGHETTI MEATBALLS
house-made pork and beef meatballs, mixed
herbs, napoli sauce tossed with spaghetti..... \$27

PENNE SICILIANA
hot calabrese salami, kalamata olives, bacon with
chili and napoli sauce..... \$26

BEEF AND GORGONZOLA RISOTTO
beef strips, mushrooms, peas with red wine and
creamy risotto topped with a port wine jus..... \$27

GNOCCHI POLLO FUNGHI
home-made gnocchi tossed with chicken,
mushrooms, wild mushrooms and
white wine cream sauce..... \$27

GNOCCHI RAGU
slow cooked beef with hearty vegetables, herbs
and napoli sauce tossed with house made
gnocchi..... \$33

PRAWN RISOTTO
creamy risotto tossed with asparagus, green
peas, pancetta topped with grilled chermoula
prawns..... \$33

SEAFOOD SPAGHETTI BIANCO
an array of seafood tossed with olive oil, tomatoes,
spinach topped with lemon wedge..... \$33

TORTELLONI DE VITELLO ALLA SALVIA
veal scallopine pan-fried with creamy mushroom
sauce served on a mound of buttered tortellini
pasta tossed with crispy pancetta sage and
parmesan..... \$35