

Dear Guests,

We believe that customer satisfaction gives a restaurant staying power, that's why at Casper & Gambini's we do our best to keep our guests content.

Our all day menu choices are peerless, extensive and well balanced consisting of hearty bites, gourmet meals, signature desserts, award winning coffee and specialty beverages.

We offer an innovative and globally inspired menu accomplished by pairing unmatched quality with addictive flavors, to provide tastes for every lifestyle and qualify Casper & Gambini's as a destination location for our customers.

Thank you,
Casper & Gambini's team

BREAKFAST MENU

Whether it's fresh salmon, all-natural eggs, freshly baked bread or pastries, a bowl of house-made granola topped with fresh fruits, or an award winning coffee, there are lots of great-tasting reasons to love mornings at Casper & Gambini's



EGG
BENEDICT

C&G CLASSICS

FRESHLY BAKED CROISSANT

Chocolate, cheese or thyme 13.00
Nutella, crème pâtissière, homemade raspberry or apricot jam 16.00

TRADITIONAL LABNEH 38.00

Labneh, extra virgin olive oil, fresh cucumber, mint, black olive, freshly baked thyme flavored flatbread

HALLOUMI WRAP 38.00

Grilled halloumi, olive tapenade, crispy romaine lettuce, fresh mint, cucumber and tomato wrapped in freshly baked soft flour tortilla - Petite mesclun salad, lemon vinaigrette

★ GRILLED CHEESE MELT 42.00

Swiss, cheddar and mozzarella cheese mixed with grilled courgette, black olive, roasted pepper and onion, served on freshly baked whole wheat pain de mie topped with fried egg and side mesclun salad

★ SALMON BAGEL 56.00

Smoked Scandinavian salmon with crispy beef bacon, scrambled eggs, mesclun and horseradish mayo on freshly toasted sesame bagel, with lemon vinaigrette and side mesclun salad

★ CROISSANDWICH 38.00

Freshly baked croissant smoked turkey breast, scrambled eggs, mixed greens, with lemon vinaigrette and side mesclun salad

GAMBINI'S OMELETTE 44.00

Your choice of Swiss, mozzarella or goat cheese filling with crispy beef bacon and homemade hash brown potatoes, egg whites or whole eggs, sundried tomato

EGG BENEDICT 42.00

Poached eggs, smoked turkey, wilted spinach on freshly baked ciabatta bread with Hollandaise sauce and side chips

PERFECT PANCAKES 38.00

Fluffy homemade pancakes with fresh fruit and your choice of maple syrup, honey or house-made chocolate sauce

★ Our Specialty

STARTERS & SIDES

Craving a satisfying treat or a light meal? Choose from our selection of healthful starters and shareables. We promise you'll come back for more.

EDAMAME 32.00

Simply edamame beans in the shell, briefly boiled, sprinkled with rock salt, toasted sesame and soya sauce

PARMESAN MEATBALLS 42.00

Fresh meatballs served with ratatouille, parmesan tuiles and our special house sauce

CRAB BITES 38.00

Crabmeat and shrimps, served on a bed of thinly sliced toasted bread with house side salad

CRUSTED PARMESAN EGGPLANT 49.00

Lightly fried parmesan crusted eggplant slices with mozzarella, fresh basil and roasted tomato sauce

GRILLED BABY CALAMARI 52.00

Grilled marinated baby calamari with wild rocket leaves, Grana Padano parmesan and our chef's special sauce

★ C&G CRISPY PRAWNS 45.00

Tender prawns wrapped with golden brown crisps, served on a bed of white rice and fresh avocado with honey soya dressing

★ FIG & CHAVIGNOL CROSTINI 42.00

Fresh Tangy goat cheese "Crottin de Chavignol" paired with fig, caramelized apple and crispy fresh mixed greens tossed with walnuts, pine nuts, balsamic vinegar and grissini

CHICKEN TENDERS 44.00

Crispy chicken tenders seasoned in panko crumbs, served golden with honey-mustard dip

HALLOUMI & TOMATO 35.00

Grilled halloumi, marinated cherry tomato, fresh basil pesto and sundried tomato

NACHOS 48.00

House-made tortilla chips covered with melted cheese blend and jalapeños. Comes with sides of sour cream, guacamole and our special tomato sauce

CRISPY CALAMARI 42.00

Panko breaded calamari, herbs, homemade tartar sauce

FRENCH FRIES 23.00

Potato fries with ketchup dip

★ Our Specialty



FIG & CHAVIGNOL
CROSTINI



URAMAKI

SUSHI & ROLLS

A unique fusion of Asian flavors highlights creative and healthy ingredients, using the finest fresh fish and vegetables.

-  **URAMAKI**
Crispy Crazy
Crab, carrot, panko crispy, mayo
-  **Crab Roll**
Shrimps, Avocado, crab wrap
-  **Philadelphia Roll**
Smoked Salmon, avocado, cream cheese
-  **C&G Roll**
Warm tempura shrimp, panko crispy, wasabi flakes, mayo teriyaki sauce
-  **Boston**
Fresh salmon, fresh tuna, avocado and home-made sauce
-  **Alaskan**
Crab mix, salmon mix and panko crispy
-  **Tuna Roll**
Salmon, white fish, tuna
-  **Geisha**
Salmon, avocado wrap, crab mix
-  **Flying Salmon**
Salmon, shredded crab, carrot
-  **Crispy Shrimp**
Shrimps, panko crispy

-  **Crispy Tuna**
Tuna, white fish, salmon, panko crispy
-  **Crispy Salmon**
Salmon, panko crispy, spices
-  **Tanlai**
Crab, shrimps, salmon, panko crispy
-  **Volcano**
Salmon, white fish, tuna, tobico
-  **Mango Roll**
Shrimps, mango wrap, exotic glaze

6 pieces	56.00	12 pieces	102.00
9 pieces	82.00	18 pieces	149.00

SALADS

- CRISPY CALIFORNIA** 53.00
Crab, carrot, cucumber, cabbage, avocado, panko crispy
- CRISPY SALMON** 64.00
Diced Salmon, crab, panko crispy

HOUSE-MADE SOUPS

Fresh, hot, flavorful.
Our soups are cooked slowly just for you.



TOMATO BASIL SOUP

- WILD MUSHROOM SOUP** 42.00
A creamy vegetarian soup bursting with flavorful pieces of wild mushroom, fresh leek and special seasoning
- CHICKEN NOODLE SOUP** 38.00
Fresh poached chicken with home-style egg noodles, seasonal vegetables, special herbs and herb chicken broth
- TOMATO BASIL SOUP** 35.00
A hearty vegetarian soup made with roasted tomato, fresh basil and garlic croutons

GARDEN SALADS

It's simple – fresh ingredients, unique combinations and delicious all natural dressings. Taste the difference of our distinctive flavors in every crisp bite!

- BRESAOLA SALAD** 69.00
Thinly sliced dry cured beef, served with Grana Padano parmesan, wild arugula, fresh mushroom, orange with balsamic vinegar
- ASIAN SESAME CHICKEN** 62.00
Spicy roasted chicken breast, mixed leaves, toasted sesame seeds, ginger pickles, fresh chives and wonton crisps tossed with sesame vinaigrette
- SANTA FE CHICKEN** 62.00
Tender chicken breast roasted to perfection, mozzarella, mango chutney, corn, red beans, guacamole, tortilla crisps, tomato and mango red-chili dressing
- GOAT CHEESE SALAD** 54.00
Goat cheese croutons, fresh beetroot, rocket leaves, mesclun, cherry tomato, cucumber, toasted hazelnuts and pine-nuts with balsamic vinaigrette dressing
- LEMON QUINOA** 62.00
Quinoa, chickpeas, fresh mesclun salad, tomato, cucumber, mint and thyme, drizzled with lemon and extra virgin olive oil
Add grilled salmon or shrimp 15.00
- PRAWN & COUSCOUS** 66.00
Grilled prawn, artichoke, olive, mixed green, pepper marmalade, rocket leaves, mint, dried apricot and raisin, couscous and citrus dressing
- CHICKEN CAESAR** 59.00
Tender chicken breast, baby gem and homemade garlic croutons topped with grated Grana Padano parmesan and Caesar dressing
- SMOKED SALMON SALAD** 72.00
Slices of Scandinavian smoked salmon, ricotta cheese, capers, fine beans, grilled green asparagus, artichoke, potato and fresh rocket leaves, with parmesan dressing
- SLIM LINE CHICKEN** 56.00
Grilled Chicken breast, light mozzarella cheese, homemade garlic croutons, tomato, crisp iceberg lettuce, vegetable garden and citrus aioli dressing
- CRAB & AVOCADO** 59.00
Perfectly marinated crab, avocado salsa, mixed greens, rocket leaves, cherry tomato and saffron vinaigrette dressing. Add shrimp 15.00
- HALLOUMI & VEGETABLES** 59.00
Grilled halloumi, roasted vegetables, fresh rocket leaves, grilled asparagus, mint, basil and citrus dressing
- THE GREEK** 54.00
Feta, cherry tomato, cucumber, red onion, oregano, olives, crisp romaine lettuce, mesclun greens, lemon-Dijon dressing
- SPINACH CHICKEN SALAD** 64.00
Grilled tender chicken breast, smoked turkey and emmental cheese slices, beef bacon strips, spinach, avocado, toasted almonds, cherry tomato, fresh basil, mesclun and balsamic dressing
- JAPANESE SALAD** 55.00
Teriyaki chicken, noodles, vegetables, herbs, chili, sesame, ginger pickles, Japanese dressing. Add shrimp 15.00

PASTA & RISOTTO

PENNE ARRABIATA 58.00

House-made pomodoro sauce, red chili, fresh basil, Grana Padano parmesan with extra virgin olive oil drizzle
Add shrimp 15.00, add chicken 13.00

★ **SEAFOOD BARLEY RISOTTO** 76.00

Fresh sautéed prawn and baby calamari with lemon, basil, cherry tomato, celery and sweet red pepper, tossed with creamy barley

CHICKEN PESTO PASTA 64.00

Sautéed chicken medallions in a unique blend of basil pesto, Grana Padano and toasted pine nuts, tossed with fusilli pasta and fresh cream drizzle

GRILLED ASPARAGUS CHEESE RAVIOLI 66.00

Grilled asparagus, cheese and mushroom filled ravioli, house special four-cheese sauce, Grana Padano and fresh basil garnish

LASAGNA BOLOGNESE AL FORNO 68.00

Oven baked homemade pasta layered with C&G's authentic Bolognese sauce, béchamel, Grana Padano parmesan and mozzarella.



LASAGNA BOLOGNESE
AL FORNO

HOUSE SPECIALS

For all of our specialties, we use the best Australian beef and the freshest seafood, chicken and vegetables.

BEEF TENDERLOIN 135.00

Certified Australian beef tenderloin charcoal-grilled served with mashed potato, seasonal vegetables and herb-butter jus

★ **WILD SALMON** 115.00

Salmon fillet pan-roasted with fennel and olive, paired with potato, butter glazed baby carrot, spinach and lemon butter sauce

CASPER'S CHICKEN ESCALOPE 88.00

Crisp chicken breast, smoked turkey and mozzarella served with mashed potato, seasonal vegetables and creamy cheese sauce

★ **PRAWN & CRAB CAKES** 86.00

Breaded prawn and crab meat cake with steamed fresh vegetables, Thai curry sauce and mixed greens

★ **SEA BREAM FILLET** 95.00

Pan-seared sea bream fillet served with saffron basmati rice, sautéed green beans, artichoke, olive, tomato and lemon-garlic butter sauce

★ **CHICKEN UNDER A BRICK** 92.00

Special herbs marinated half chicken served with roasted potato, seasonal vegetables and homemade sauce

VEAL ESCALOPE 98.00

Breaded veal, Viennese style, served with French fries, cherry tomato and a balsamic rocket salad

★ Our Specialty

BREAD & SPREADS

All of our sandwiches are house-made with freshly baked bread, the finest meats, cheeses and veggies!

THE FAMOUS C&G CLUB SANDWICH 64.00

Tender chicken breast or roast beef, grilled to perfection served with smoked beef bacon, smoked turkey, fried egg, Swiss cheese, crisp lettuce, sliced tomato, pickled cucumber and C&G's club sauce on freshly toasted pain de mie, served with French fries

★ **PROVOLONE STEAK SANDWICH** 69.00

Slow-grilled certified Australian beef tenderloin, served with smoked beef bacon, melted provolone cheese, crisp lettuce, tomato and horseradish mayo on toasted ciabatta flavored with cheese, served with French fries

★ **TOSCANA FOCACCIA** 44.00

Grilled vegetables, lollo rosso, sliced tomato, mayo, Grana Padano parmesan, rocket leaves and pesto on Tuscan-style with rosemary and black olives focaccia served with French fries

CHICKEN QUESADILLAS 64.00

Grilled chili chicken breast strips, three-cheese blend, roasted pepper, fresh mushroom and coriander leaves melted in grilled tortillas. Comes with sides of sour cream, guacamole and tomato salsa, served with French fries

THE CHICKEN PRESS 57.00

Grilled chicken breast, smoked beef bacon, Swiss cheese, mushroom, sun-dried tomato and mayonnaise on freshly toasted ciabatta, served with French fries

HALLOUMI PRESS 54.00

Light halloumi, sun-dried tomato, rocket leaves, fresh basil and tomato on freshly toasted ciabatta, served with side salad

SMOKED SALMON 67.00

Fresh Scandinavian smoked salmon, light cream cheese, crisp lettuce, caper and lemon on freshly baked multi-grain baguette, served with side salad

CHICKEN FAJITA WRAP 55.00

Seared fajita spiced chicken, sautéed pepper and onion, mozzarella, crisp lettuce, guacamole and sour cream on warm freshly baked flour tortilla, served with French fries

★ **TURKEY SPECIAL** 57.00

Smoked turkey breast, fresh rocket leaves, parmesan and lemon-Dijon drizzle on freshly baked multi-grain baguette, served with side salad

★ **CAPRESE TARTINE** 54.00

Mozzarella cheese, roasted cherry tomato, sundried tomato and pesto filling wrapped in pizza dough, served with side salad

PHILLY CHEESE STEAK 62.00

Juicy prime Australian beef, fresh mushroom, mayo, bell pepper, crisp lettuce, tomato and onion sautéed and topped with melted provolone cheese on freshly baked white baguette, served with French fries

★ Our Specialty



PROVOLONE
STEAK SANDWICH

HANDCRAFTED BURGERS

All C&G's burgers are 100% Australian beef, custom ground, fresh never frozen and hand formed.

★ **A NEW GOOD MELT** 66.00

Prime Australian beef, melted provolone cheese, balsamic confit of onion and mushroom, rocket leaves, tomato, rustic mustard mayo, served with French Fries

★ **HOUSE BURGER** 62.00

Prime Australian beef, house special sauce, lettuce, onion and tomato with melted cheese on the top, served with French fries
Add eggs 5.00 - Add beef bacon 8.00

TEX-MEX BURGER 62.00

Prime Australian beef, jalapeños, guacamole, mature cheddar, tomato salsa, iceberg lettuce, onion, tomato, roasted pepper, lime cilantro mayo, served with French fries

CHICKEN GUACAMOLE BURGER 59.00

Grilled chicken breast topped with melted cheddar, caramelized onion and red pepper, lettuce, tomato, lime cilantro and guacamole, served with French fries

CHICKEN MOZZARELLA BURGER 64.00

Grilled chicken breast topped with breaded mozzarella, cheddar and Swiss cheese, onion rings, sautéed mushroom, crisp iceberg lettuce and tomato with mayonnaise, served with French fries

★ **GOURMET MINI SLIDERS** 68.00

Three different flavors of burger, Mediterranean with halloumi cheese, classic with provolone cheese and Mexican with avocado cream, mango and emental cheese, served with French fries



GOURMET MINI SLIDERS

TRADITIONAL PIZZA

Our pizzas are entirely hand-made the traditional way from all natural ingredients.

MARGHERITA 59.00

Mozzarella, Grana Padano parmesan, basil and tomato sauce

QUATTRO STAGIONI 69.00

Gouda cheese and mozzarella, fresh artichoke, eggplant, olive, mushroom, sun-dried tomato, oregano and tomato sauce

CLASSIC PEPPERONI 62.00

Beef pepperoni, mozzarella, fresh basil, oregano and tomato sauce

ITALIA CLASSIC 62.00

Smoked turkey, mozzarella, mushroom, fresh basil, olive, oregano and tomato sauce

GOAT CHEESE 66.00

Goat cheese, mozzarella, roasted vegetables, pesto, sundried tomato, basil, oregano and tomato sauce

★ Our Specialty

SIGNATURE DESSERTS

Satisfy your sweet tooth and treat yourself to one of our signature desserts! Enjoy after your meal or indulge and come in just for an assortment of delicious and irresistible pleasures! Ask your server for more choices in our Deli selection.



FRUITY RED VELVET

★ **BERNADETTE'S CHOCOLATE CAKE** 35.00

A chocoholic's dream! Rich and moist chocolate cake finished with Bernadette's secret chocolate sauce over the top, served with homemade vanilla bean ice cream

★ **TRIO CHOCOLATE MOUSSE** 38.00

Crispy cake topped with three luxurious layers of soft mousse: milk, white and dark Belgian chocolate covered with dark chocolate glaze, served with red fruit sorbet

APPLE TART 38.00

Caramelized apple baked to perfection beneath a sweet golden puff pastry, served with vanilla bean ice cream

★ **PAIN PERDU** 36.00

Rustic French brioche soaked with crème Anglaise, covered with caramel sauce and served with vanilla bean ice cream

CHOCOLATE FONDANT 36.00

Velvet smooth cake with a molten chocolate middle and vanilla bean ice cream

★ **WARM MOLTEN TART** 35.00

Delicious eruption of hot Belgian chocolate and vanilla sauce, served with vanilla bean ice cream

CARAMEL DATE PUDDING 38.00

Warm and gooey date pudding topped with caramel sauce, served with vanilla bean ice cream

★ **FRUITY RED VELVET** 38.00

Light, moist and rich layers of red velvet cake layered with creamy mascarpone cheese, served with a carpet of red fruit

ALL-NATURAL FROZEN YOGURT 32.00

Fat free yogurt ice cream, homemade granola and fresh seasonal fruits

★ **FRESH FRUIT SALAD** 34.00

Fresh seasonal fruits, vanilla bean syrup

HOMEMADE ICE CREAM 32.00

Homemade ice cream and all natural sorbets. Ask your server for today's refreshing flavors

CRUNCHY PROFITEROLE 35.00

Crunchy and fluffy puffs filled with smooth vanilla cream and covered with chocolate drizzle

MINI & INDULGENT

BANOFFEE PIE 22.00

Crunchy biscuit base, covered in a thick layer of toffee and slices of fresh caramelized banana topped with fluffy banana cream

SICILIAN TIRAMISU 24.00

Sponge cake with mascarpone and cacao nibs cream

CHOCOLATE FUDGE BROWNIES 22.00

Delicious chocolate fudge brownie mixed with cashews and hazelnuts pieces, smothered in rich Belgian chocolate fudge with homemade chocolate ice cream

★ Our Specialty

BEVERAGES

We have an extensive variety of beverages: Award winning coffee freshly brewed and roasted to perfection! Handcrafted ice tea and lemonades, freshly squeezed juices and 100% natural fruit smoothies. The choice is yours!

COFFEE & LATTÉ

ESPRESSO, RISTRETTO OR LUNGO 16.00
Aromatic straight shot

DOPPIO 24.00
Double espresso shot

CAFÉ MACCHIATO 18.00
Espresso shot, foamed milk

CAPPUCCINO 28.00
Espresso, frothed milk

CAFÉ LATTÉ - LATTÉ LITE *UPGRADE TO MEGA* 28.00
Espresso, steamed milk, foam

CARAMEL LATTÉ 30.00
Latté, caramel sauce, fresh whipped cream

CAFÉ MOCHA *TRY IT WITH HAZELNUT* 30.00
Espresso shot, chocolate, steamed milk

BREWED COFFEE 26.00
Award-winning signature blend

LEBANESE COFFEE 16.00
Traditional as ever

INSTANT COFFEE 18.00
Classic, gold or decaf

★ **SALTED CARAMEL LATTÉ** 30.00
Espresso shot, steamed milk, homemade salted caramel sauce

BLENDS

FRESHLY SQUEEZED JUICES 30.00
Apple, Carrot, Orange or Carrot-Ginger

FRESH FRUIT SMOOTHIES 34.00
Strawberry, Kiwi-Apple, Strawberry-Banana, Mango, Red Berries

FRESH LEMONADES 28.00
Original, mint; on ice or frozen

★ **COOLERS** 28.00
Ginger Mojito, Pomegranate Mojito, Lemon Curacao, Berry Mix, Orange Mandarin

MINERAL WATER
Small 15.00
Large 30.00

SPARKLING WATER 15.00

SOFT DRINKS 15.00

ROASTED HAZELNUT PRALINE LATTÉ 30.00
Espresso shot, steamed milk, homemade roasted hazelnut praline sauce and caramel sauce

CHOCOLATE & BEYOND 24.00
Sensational Hot Chocolate/ Try it with orange
Low fat chocolate, milk, marshmallows

COOKIES'N CREAM 32.00
Chocolate chip cookies, milk, vanilla powder, whipped cream, chocolate biscuit flakes

MEGA LATTÉ 34.00
Double espresso shot, steamed milk, whipped cream, chocolate shavings

OREO LATTE 32.00
Espresso shot, steamed and foamed milk, chocolate cookies syrup, Oreo cookies

MOCHA CARAMEL LATTÉ 30.00
Low fat chocolate, espresso shot, sugar-free caramel, fat-free milk.

★ **MOCHA AFTER EIGHT** 30.00
Espresso shot, steamed milk, mint syrup, chocolate.

★ **THE MILKY-WAY** 34.00
Double espresso shot, chocolate, steamed milk, caramel sauce, whipped cream, chocolate shavings.

★ **MOCAFÉ COOL** 28.00
Mocafé, milk, ice

TEAS

TEAS 24.00
Revolution® Tea
Infused teas

HOMEMADE ICE TEA 26.00
Lemon/Peach

★ **BOMBAY CHAI ICE TEA** 26.00
Bombay Chai tea, sugar, lemon, star anise, cinnamon stick

★ **SOUTHERN MINT ICE TEA** 26.00
Southern mint tea, sugar, citrus, cinnamon stick, fresh mint

★ Our Specialty

We would like to extend our heartfelt gratitude to all our customers, franchisees and business partners for their continued support of Casper & Gambini's. We also wish to express our sincere appreciation to our team of highly talented people for their dedication, passion, and execution.

Together, our success will be assured as we further grow Casper & Gambini's leadership position in all markets that we operate in:

UAE
Lebanon
Kuwait
KSA
Egypt
Jordan
Qatar
Bahrain
Kurdistan
Oman
Nigeria