

TASTING PLATES

TASTE OF HAVANA \$39

- *Maggie Beer pate, & toasted turkish bread
- *Blinis with smoked salmon & horseradish cream
- *Cuban style fresh local prawns
- *Daily Special Item

TASTE OF ITALY \$36

- *Changes daily, selection of hot & cold canapés please ask wait staff for details

A STARTER

TOASTED TURKISH BREAD \$10

extra virgin olive oil & balsamic

TRADITIONAL BRUSCHETTA \$12

2x toasted Italian bread topped with fresh aroma tomato, basil, olive oil & parmesan

PATE & TURKISH \$15

Maggie Beer pate with toasted turkish bread

MARINATED OLIVES \$8

premium olive oil, garlic & mild chilli, fetta

GARLIC BREAD \$8

lightly toasted with garlic butter

SEASONED CHIPS \$8

with aioli

HAVANA

RESTAURANT. BAR.

DUE TO THE DELIVERIES OF FRESH FOOD DAILY OCCASIONALLY CERTAIN DISHES MAY NOT BE AVAILABLE ONCE SOLD OUT IN THIS CASE OUR FRIENDLY STAFF WILL ADVISE YOU

ENTRÉE

| | |
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| GRILLED CHORIZO | \$14 |
| Char grilled Italian sausage | |
| HAVANA GARLIC PRAWNS | \$23 |
| WA king prawns sautéed in olive oil, garlic, chilli & white wine served on crostini | |
| FRESHLY SHUCKED OYSTERS | \$20 / \$40 |
| NATURAL with lemon LIME & VODKA granite KILPATRIC | |
| HAVANA MUSHROOM | \$20 |
| Char grilled field mushroom sautéed in garlic, olive oil & fresh basil, served with blanched asparagus & shaved parmesan | |
| LEMON PEPPER CALAMARI | \$18 |
| Fresh Northwest calamari, lightly crumbed & fried served with a garden salad | |
| EGGPLANT PARMIGIANA | \$18 |
| Oven baked layers of eggplant, mozzarella, basil & traditional tomato sauce | |
| ARANCINI | \$15 |
| A traditional recipe of aranchini ball served in napoletana sauce | |

GOURMET PIZZAS

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| HOT CASANOVA | \$24 |
| Traditional tomato sauce, cacciatore sausage bacon, mushrooms, tomato, fresh chilli & mozzarella | |
| HAVANA SEAFOOD | \$28 |
| Traditional tomato sauce, mixed seafood including prawn, squid, fish, mussels & mozzarella | |
| POLLO FANTASIA | \$24 |
| Avocado mayo, chicken, camembert spinach & parmesan | |
| SMASHING PUMPKIN | \$20 |
| Pumpkin, ricotta, pine nuts, caramelized onion & parmesan | |
| MARGHERITA | \$18 |
| Traditional tomato sauce, herbs & mozzarella | |
| CHEF'S SPECIAL | \$28 |
| Fresh tomato, mozzarella, mascarpone cheese topped with fresh rocket & proscuitto | |

PASTA

FRESH IN HOUSE

LINGUINI ARRABIATA \$27

WA Shark Bay crab with garlic, onion, chilli, Olives, tomato, capsicum, basil, olive oil & lemon in spaghetti

CHEF'S SPECIAL GNOCCHI \$22

Homemade potato dumplings in butter, sage & sundried tomato, with fresh parmesan

GNOCCHI WITH PRAWNS \$26

Homemade potato dumplings with prawns In a creamy basil pesto sauce

SPAGHETTI WITH CLAMS \$28

Fresh clams & scallops, garlic & olive oil & white wine tossed through spaghetti

HAVANA MARINARA \$31

Spaghetti with fresh seafood, prawns, calamari, scallops, mussels, clams, fish & finished off with Italian white wine

CANNELLONI \$22

Spinach & ricotta cannelloni with rich Italian tomato sauce with fresh parmesan

SEAFOOD PAELLA \$33

Fresh local seafood; calamari, fish, prawns, mussels, clams, cacciatore sausage & snow peas in saffron rice

PASTA AL FORNO \$22

Baked pasta with tomato & mozzarella, meat balls, cacciatore sausage & peas in napolitana sauce

PUTENESCA \$22

Spaghetti with anchovies, olives, capers, garlic, In fresh tomato & basil sauce

CHICKEN RISOTTO \$28

Chicken, porcini mushrooms & spinach in saffron rice

TIGER PRAWN RISOTTO \$30

Fresh local tiger prawns & crab meat with rocket & cream risotto

SALMON RIGATONI \$25

Tasmanian smoked salmon, shallots, capers & fresh cream in short pasta

MAiNS

HAVANA HALF CHICKEN \$35

Char grilled half chicken marinated with paprika, garlic, lemon served with mash & vegetables

PREMIUM VEAL PORTERHOUSE \$39

Veal escallops pan fried in a marsala cream sauce topped with local prawns & served with mash & vegetables

SLOW ROASTED DUCK \$42

Glazed in orange & balsamic sauce & set on parmesan risotto

FISH OF THE DAY \$MP

Grilled with olive oil & lemon served with mash & seasonal vegetables

LAMB CUTLETS \$36

Marinated & char grilled with mash & vegetables, finished with a red wine jus

CHAR GRILLED RIB EYE \$39

500g rib eye sliced & finished in fry pan with olive oil, garlic, chilli, oregano, herbs & topped with rocket & shaved parmesan

CHICKEN BREAST \$38

Stuffed with bacon, camembert cheese & baby spinach, garlic, served with mash & vegetables in a white wine cream sauce

FAMOUS CHILLI MUSSELS \$18 / \$28

Fresh local mussels with garlic, tomato, chilli & onions in white wine, served with crusty bread

FAMOUS EYE FILLET \$38

Char grilled MSA grade eye fillet with mash & vegetables topped with mushroom sauce

SERVES 2

HAVANAS SEAFOOD DELUX \$75

Mix of grilled fresh local seafood, including prawns, fish, calamari, mussels, scallops & oysters kilpatrick served with chips & salad

SiDES

PARMESAN, ROCKET & PEAR \$9

GARDEN SALAD \$8

tomato, roast capsicum, onion, olives, lettuce & cucumber with balsamic dressing

GREEK SALAD \$10

tomato, olives, feta, lettuce & cucumber

STEAMED & FRIED VEGIES \$8

changes daily

SEASONED CHIPS \$8

with aioli

DESSERTS

BANANA CHOCOLATE CRÈPE \$15

rich chocolate sauce, caramelized bananas
& ice cream

APPLE & RHUBARB CRUMBLE \$15

with vanilla ice cream

CARAMEL PANACOTTA \$12

with strawberries & chocolate flakes

HAVANA TIRAMISU \$15

Layers on delicious mascarpone cream,
rum, espresso, crumbed biscuit & chocolate

HAVANA PAFTE \$15

Home made nougat ice cream in chocolate
sauce

FAMOUS STICKY DATE \$15

Warm traditional sticky date pudding
with butterscotch sauce & vanilla ice cream

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NO SEPARATE BILLING THANK YOU

We accept Mastercard, Visa, Eftpos & 3%

SURCHARGE on AMEX. SORRY NO DINERS CARD

COFFEE

Flat white \$4.00

Cappuccino \$4.00

Latte \$4.00

Long black \$4.00

Espresso \$3.80

Short macchiato \$3.90

Double espresso \$4.40

Long macchiato \$4.40

Mocha \$4.80

Affogato \$6.50

Chai Latte (vanilla or spice) \$4.80

Hot Chocolate \$4.80

Hot White Chocolate \$4.80

LIQUEUR COFFEE

Cafe Havana \$14

rum, espresso, vanilla cream float

Espresso Media \$16

rum, tequila coffee liqueur, espresso,
steamed milk

Vienna \$16

kalua, baileys, double espresso, cream

Coco Havana \$14

vodka, nutela, cinnamon, choc, steamed milk

RUBRA TEAS \$4.20

English Breakfast

Lavender Grey

Honeydew Green

Peppermint Leaves

Cleopatra's Champagne (Camomile)

Lemongrass Ginger

Fruits Of Eden

Malabar Chai