



# Las CHiCAs

203 Carlisle Street, Balaclava  
9531 3699

## *Welcome*

Las Chicas continues to be a Balaclava institution for over two decades, dishing up delicious breakfasts and wholesome lunches. In 2023 we decided to launch our family friendly night style dining.

We source fresh, local and sustainable produce for the majority of our menus. Our fresh cheeses are made here in Melbourne, but to stick to tradition, our flour, San Marzano tomatoes and other cheeses come direct from Italy.

Our menu has been designed to share smaller or larger plates and pizzas. The kitchen will send out the plates when ready communal style. Prefer not to share? Just let us know.

Pizza's draw influence from Northern Italy. We import our flour and only use whole wheat type 1, which gives you a light crispy based and is easier to digest.

*1.4% surcharge on all card transactions*

*15% surcharge on public holidays*

*5% surcharge on weekends*

**AVAILABLE FOR FUNCTIONS & OFF-SITE CATERING.  
HEAD TO OUR WEBSITE FOR MORE INFORMATION**

 @laschिकासafe

 @LasChicasBalaclava

[WWW.LASCHICAS.COM.AU](http://WWW.LASCHICAS.COM.AU)

**CHEFS SELECTION \$65 PP 4 COURSE MIN 4 PEOPLE. GROUPS 8 OR MORE ON THIS MENU**

**SMALL**

- MIXED MARINATED OLIVES (VG/GF)** 8  
Orange, rosemary
- ARANCINI (V) 3 pieces** 14  
Mushroom & Taleggio horseradish aioli
- FRESH BURATTA (V/GF)** 18  
Heirloom tomato, apple balsamic, spring onion
- CALAMARI FRITTE (DF)** 17  
Fennel slaw, charred lime, aioli
- YELLOW FIN TUNA CRUDO (DF/GF)** 22  
Mango & tomato salsa, avocado, anchovies, balsamic
- MEATBALLS (GF) 3 pieces** 15  
Pork & fennel, buffalo mozzarella, spiced napoli

**LARGER**

- RICOTTA GNOCCHI (V)** 26  
House-made, seasonal greens, shaved parmesan, herbs
- LINGUINI (DF)** 30  
Tiger prawns jalapeno, garlic, EVOO, rocket, pangrattato  
*GF Pasta available + \$2*
- FUSILLI** 29  
Slow roasted lamb shoulder ragu, basil pesto, stracciatella  
*GF Pasta available + \$2*
- CHICKEN SCHNITZEL** 28  
Parmesan crusted, Italian slaw, heirloom tomato, buffalo mozzarella
- STEAK (GF)** 40  
Black Angus Porterhouse 300gms, Fries, bearnaise

**(GF)** GLUTEN FRIENDLY **(V)** VEGETARIAN  
**(VG)** VEGAN **(DF)** DAIRY FREE **(NF)** NUT FREE

**PIZZA**

- Gluten free and dairy free available* +2
- MARGARITA (V)** 22  
San Marziano tomato, Flor Di Latte, basil, EVOO
- ESTIVA (V)** 24  
San Marziano tomato, buffalo mozzarella, cherry tomatoes, pesto
- FUNGI (V)** 27  
Flor Di Latte, Taleggio, porcini & portobello mushroom, truffle oil, thyme
- MEDITERRANEAN (V)** 26  
San Marziano tomato, Flor Di Latte, grilled eggplant, zucchini, capsicum, taleggio, confit garlic
- FOUR CHEESE (V)** 26  
Flor Di Latte, taleggio, gorgonzola, montegrappa, rocket
- ANCHOVIES' (V)** 25  
San Marziano tomato, Flor Di Latte, anchovies, red onion, olives, garlic infused EVOO, oregano
- SOVRAMONTE** 28  
San Marziano tomato, Flor Di Latte, roasted potato, pancetta, Stracciatella, basil
- PROSCIUTTO** 28  
San Marziano tomato, Flor Di Latte, prosciutto, cherry tomatoes, shaved parmesan, rocket
- SALAMI** 28  
San Marziano tomato, Flor Di Latte, hot salami, gorgonzola, red onion
- CAPRICCIOSA (VG/GF)** 27  
San Marziano tomato, Flor Di Latte, free range ham, mushroom, artichokes, olives oregano
- EXTRAS**
- Buffalo mozzarella 5
- Anchoives 3
- Olives 3
- Prosciutto 6
- Vegan cheese 2
- Gluten Free base 2



## SIDES

**SEASONAL VEGETABLES (GF)** 15  
pesto, cashew cream

**MIXED GRAIN** 15  
raisins, cucumber, herbs, whipped feta

**LEAF SALAD (VG/GF)** 14  
lemon vinaigrette

**FRIES (V/GF)** 14  
herb salt, aioli

## AFTER

**BASQUE CHEESECAKE (GF)** 8  
strawberry, lemon myrtle

**PAVLOVA (GF)** 15  
mango, passionfruit, chai cream

**CALZONE** 15  
Nutella & banana  
Selection of Sorbets

**AFFAGATO** 12  
Espresso, vanilla ice-cream

*Add Frangelico, Kahlua, Sambuca +8*

**ESPRESSO MARTINI (VG/GF)** 20  
Kahlua, vodka, espresso

**EVOO** - Extra virgin olive oil

**Pangratalto** - Crispy breadcrumbs

**Stracciatella** - Soft cows made from Mozzarella curds and fresh cream

**Flor Di Latte** - Mozzarella cows milk

**Taleggio** - Cows milk wash rind cheese from Northern Italy

**Montegrappa** - Hard cows cheese, nutty with a sweet finish

## BEER / CIDER

Arquiteka Apple Cider 11

Peroni 0% 8

Great Northern Super Crisp 3.5% 9

Nastro Azzuro 'Peroni' 11

Estrella Damn 10

Birra Moretti 12.5

Furphy Original Ale 11

Stone & Wood Pacific Ale 12

## COCKTAILS

**BELLINI** 15

Peach nectar, Dunes & Green sparkling brut, fresh peach

**APEROL SPRITZ** 15

Aperol, Dunes & Green sparkling brut, soda, orange

**NEGRONI** 20

Campari, Sweet vermouth, Gin, orange

**ESPRESSO MARTINI** 20

Vodka, Kahlua, Espresso

## ITALIAN LIQUEURS

Aperol, Campari, Sweet Vermouth 10

Frangelico, White Sambuca 11

Amaro Montenegro 12.5

## NON-ALCOHOLIC

Cortese Originale 1959 Organic  
*Limonata, Blood Orange, Chinotto* 6

Coke, Coke Zero, Lemonade 5

Sparkling Water – Unlimited 5 Per Person

Orange juice freshly squeezed 9.5

DRINKS

**SPARKLING****DUNES AND GREENE BRUT NV  
CLAIRE VALLEY SA** 11/50

Crisp Sparkling with dry acidity

**RIVA DEL FRATI PROSECCO  
DOC TREVISO NV VENETO ITALY** 70

Aromatic fragrance, fruit intensity, semi dry

**PIPER – HEIDSIECK BRUT NV  
CHAMPAGNE FRANCE** 150

Toasted nuts, apples pears, well balanced finishing dry

**WHITE****LIZ HEIDENREICH RIESLING 2022  
CLAIRE VALLEY, SA** 13/55

Classic Watervale clean &amp; fresh, natural acidity great length

**CANTINA TOLLO ROCCA VENTOSA  
PINOT GRIGIO 2022 - ABRUZZO ITALY** 10/50

Citrus &amp; pears, great length, fresh acidity, dry finish

**BABICH 'BLACK LABEL SAUVIGNON  
BLANC 2022 – MARLBOROUGH NZ** 12/55

Ripe stone fruit, and mango hint of spice, minerality,

**CANTINE PRA SOAVE CLASSICO 'OTTO'  
DOC 2021 – VENETO ITALY** 75

100% Garganega Medium bodied, full of stone fruit, mineral tones

**DOMAINE LAROCHE PETITE CHABLIS  
2022 CHABLIS FRANCE** 95

Peaces, white flowers &amp; apples, medium bodied, citrus tangy acidity

**TORMARESCA CHARDONNAY IGT  
2022 PUGLIA ITALY** 60

Dominant notes of pineapple &amp; pulp fruits, savoury palate, soft balance freshness

**ROSE****HAHNDORF HILL 2022  
ADELAIDE HILLS SA** 12/55

Provence Style, palate is textural offset with naturally acidity dry finish

**RED****RIPOSTE PINOT NOIR 2022  
BY TIM KNAPPSTEIN ADELAIDE HILLS, SA** 13/65

Ripe cherry spices on nose, silky juicy palate, soft tannins

**CANTINA TOLLO MONTEPULCIANO  
DOP 2021 ABRUZZO, ITALY** 10/60

Red berries &amp; violets, spicy on the palate ripe dark fruit, soft balanced tannins

**CHIIONETTA DOGLIANA SAN LUIGI  
DOLCETTO DOCG 2021 – PIEDMONT, ITALY** 75

Organic, intense colour, full of red berries, good acidity, mild tannins

**BUCKSHOT VINEYARDS PRIMITIVO  
2020- HEATHCOTE, VIC** 14/65

A plush juicy mouthfeel, flavours of cherries, plums &amp; spice, soft long tannins

**CLARENDON HILLS 'DOMAINE  
CLARENDON' SYRAH 2022  
HILLTOPS MCLAREN VALE, SA** 70

Dark berries, graphite, roast meats, cool climate Syrah medium bodied natural acidity

**CANTINA VITICOLTORI SENESI  
ARETINI CHIANTI DOCG 2016 – TUSCANY, ITALY** 13/60

100 % Sangiovese Intense red colour, ripe plum &amp; cranberry, thick balanced, medium bodied

