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GARLIC BREAD8.0

GARLIC BREAD WITH CHEESE9.0

DUCK SPRING ROLLS..... 13.0
SLOW-BRAISED DUCK WITH WILD MUSHROOMS, ONION, RED CABBAGE, WOMBOK & HOISIN, SERVED WITH A SAFFRON AIOLI

THE SAMPLER..... 28.0
A TASTING PLATE OF DUCK SPRING ROLLS, BUFFALO CHICKEN WINGS, PANKO-CRUMBED ARANCINI BALLS & A DIP, SERVED WITH TURKISH BREAD



BUFFALO CHICKEN WINGS..... 14.0
HOT & SPICY, SERVED WITH A BLUE CHEESE SAUCE

ARANCINI BALLS 14.5
FILLED WITH CHICKEN, PUMPKIN, GARLIC, CARAMELISED ONION, PANKO-CRUMBED, SERVED ON A CAULIFLOWER PURÉE

BRUSCHETTA..... 16.5
DICED TOMATO, BALSAMIC SHALLOTS, PINE NUTS & ROQUETTE, FINISHED WITH GOATS CHEESE

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ALL OUR BURGERS ARE SERVED ON A BRIOCHE BUN

VT BURGER.....25.5
180G HOUSE-MADE BEEF PATTY WITH LETTUCE, TOMATO, MELTED CHEDDAR CHEESE, STREAKY BACON & CHIPOTLE AIOLI, SERVED WITH A SIDE OF SWEET POTATO CHIPS

CHICKEN BURGER.....24.0
GRILLED CHICKEN TENDERS WITH SPINACH, PORTOBELLO MUSHROOMS, CHEESE & SAFFRON AIOLI

VEGO23.5
CURRIED PUMPKIN, CARAMELIZED ONION, BLACK BEAN PATTY, KALE & HONEY-MUSTARD AIOLI

PULLED PORK.....25.5
SLOW-COOKED PORK LEG, AMERICAN-STYLE CHEESE WITH GRAVY & FRIED LEEK

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STEAKS ARE SERVED WITH CHIPS & SALAD OR POTATO & VEGETABLES

250G PORTERHOUSE 32.0

300G SCOTCH FILLET.....35.0

STEAK SAUCES
PEPPERCORN..... 1.0
MUSHROOM..... 1.0
RED WINE GRAVY..... 1.0
GARLIC BUTTER.....1.5
BLUE CHEESE.....5.0

FROM THE
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PUMPKIN & PORK RISOTTO GF.....24.0
PULLED PORK, GARLIC, CARAMELISED ONION, ROASTED PUMPKIN & GOATS CHEESE

DUCK & MUSHROOM RISOTTO GF.....26.0
SLOW-COOKED DUCK WITH GARLIC, WILD MUSHROOMS & SPINACH, FINISHED WITH TRUFFLE OIL

SPINACH & RICOTTA GNOCCHI V.....23.5
PAN-FRIED DUMPLINGS, PINE NUTS, CARAMELISED ONION, ZUCCHINI RIBBONS & SPINACH

CHICKEN PAELLA GF.....25.0
ARBORIO RICE, CHICKEN, ONION, GARLIC, CHILLI, CHORIZO SAUSAGE, CAPSICUM & PEAS IN A RICH VEGETABLE & TOMATO STOCK

FETTUCCINE CARBONARA22.5
SMOKEY BACON, GARLIC, CRACKED PEPPER, WHITE WINE & CREAM

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CAESAR SALAD 20.0
COS LETTUCE, BACON, PARMESAN CHEESE, CROUTONS & ANCHOVIES WITH OUR CHEF'S CAESAR DRESSING TOPPED WITH A POACHED EGG

ADD
GRILLED CHICKEN TENDERS4.5
LEMON PEPPER CALAMARI.....6.0

CHAR BROCCOLI & CHICKEN SALAD.....24.5
WITH ROASTED PUMPKIN, ROQUETTE & PINE NUTS WITH A HERB & LEMON DRESSING

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CHICKEN KIEV 27.5
BREAST FILLET FILLED WITH GARLIC BUTTER, DOUBLE-CRUMBED & OVEN-ROASTED, SERVED ON POTATO MASH WITH PAN-FRIED ZUCCHINI

SLOW ROASTED PORK BELLY 31.5
FREE RANGE OTWAY PORK WITH CRISPY SKIN, SERVED ON CHAT POTATOES, BABY CARROTS & CHARRED ASPARAGUS WITH BALSAMIC SHALLOTS & RED WINE JUS

BEEF CHEEKS 32.0
SLOW-COOKED, SERVED ON CAULIFLOWER PURÉE WITH BROCCOLINI & RED WINE JUS

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SPRING CHICKEN.....24.0
SPINACH, SEMI-DRIED TOMATO, SPANISH ONION, ROASTED PUMPKIN & FETA CHEESE

PULLED PORK PIZZA24.0
SLOW-COOKED PULLED PORK WITH ROASTED PUMPKIN, BALSAMIC SHALLOTS, SPINACH, CHEESE & BBQ SAUCE

VEGO23.0
ROASTED PUMPKIN, BEETROOT, EGGPLANT, ZUCCHINI & MUSHROOMS, TOPPED WITH ROQUETTE & PARMESAN

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LEMON PEPPER OR CRUMBED CALAMARI.....24.5
SERVED WITH CHIPS, SALAD, LEMON & AIOLI

FISH & CHIPS.....26.0
BEER-BATTERED FISH, SERVED WITH TARTARE SAUCE, LEMON & SALAD

BARRAMUNDI FILLET..... 27.0
OVEN ROASTED WITH CHAT POTATOES, SERVED WITH GREEN BEANS, GARLIC & WILTED SPINACH

WOK TOSSED SQUID 27.5
INFUSED OIL WITH GARLIC, CHILLI, GINGER, ASIAN GREENS & OYSTER SAUCE, SERVED ON JASMINE RICE

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CLASSIC25.0
CHICKEN BREAST SCHNITZEL TOPPED WITH TOMATO NAPOLI, HAM & MELTED MOZZARELLA CHEESE

SUPREME..... 27.0
CHICKEN BREAST SCHNITZEL TOPPED WITH BACON, MUSHROOMS, GARLIC BÉCHAMEL SAUCE, MELTED MOZZARELLA CHEESE & SPRING ONIONS

NEW YORKER..... 27.0
CHICKEN BREAST SCHNITZEL WITH TOMATO NAPOLI, BACON, MELTED MOZZARELLA, BATTERED ONION RINGS & A FRIED EGG

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MUSHROOM BRUSCHETTA17.0
GARLIC-INFUSED PORTOBELLO MUSHROOMS SERVED ON GRILLED TURKISH BREAD WITH WILTED SPINACH & A POACHED EGG

SOFT SHELL TACO 16.0
FILLED WITH SPICY FRIED CHICKEN, PICO DE GALLO & CHIPOTLE AIOLI

SEMI DRIED TOMATO & BROCCOLI FETTUCCINE 16.0
WITH GARLIC, CHILLI, OLIVE OIL, SPINACH & FETA CHEESE

PUMPKIN & KALE SALAD..... 16.5
BEETROOT, FRIED KALE, WALNUTS & GOATS CHEESE, FINISHED WITH A HERB OLIVE OIL DRESSING

B.L.T 16.0
GRILLED TURKISH BREAD WITH LETTUCE, CRISPY BACON & TOMATO, SERVED WITH A SIDE OF CHIPS

LEMON PEPPER CALAMARI17.5
LIGHTLY FRIED, DUSTED IN LEMON PEPPER, SERVED WITH AIOLI, CHIPS & SALAD

AVAILABLE MONDAY TO FRIDAY EXCLUDING PUBLIC HOLIDAYS



VICTORIAN TAVERN BISTRO MENU

S E N I O R S

2 COURSE 16.0

3 COURSE 19.0

STARTER

SOUP OF THE DAY
SERVED WITH A BREAD ROLL

MAINS

PIE OF THE DAY

ROAST OF THE DAY
SERVED WITH ROAST VEGETABLES,
SCALLOPED POTATO & GRAVY

PUMPKIN RISOTTO GF V
GARLIC, CARAMELISED ONION,
SPINACH & PARMESAN

CRUMBED CALAMARI
SERVED WITH TARTARE, LEMON,
CHIPS & SALAD

GRILLED CHICKEN TENDERLOINS
SERVED WITH MASHED POTATO,
VEGETABLES & GRAVY

AVAILABLE MONDAY TO FRIDAY
LUNCH ONLY 12.00PM - 2.30PM

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FETTUCCINE BOLOGNESE

FETTUCCINE CARBONARA

CHICKEN NUGGETS GF

CRUMBED CALAMARI

FISH & CHIPS
FRIED OR GRILLED

ALL
MEALS

\$9

GRILLED CHICKEN TENDERS

HOT DOG

CHEESE BURGER

**MINI CHICKEN PARMA
OR SCHNITZEL**

FOR CHILDREN 12 YEARS & UNDER

Castello's
~ great food, good times ~

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