

TO SHARE

CHICKEN WINGS (6) ~ \$12.5
W/ A CHOICE OF BLUE CHEESE,
BARBEQUE OR SPICY BUFFALO SAUCE

PUMPKIN & FETA ARANCINI (3) ~ \$10.5
W/ GARLIC AIOLI **VEG**

CHARCUTERIE ~ \$25.5

FEATURING A SELECTION OF
CURED MEATS, OLIVES, GOATS
CHEESE, SMOKED CHEDDAR,
BEETROOT RELISH
& ACCOMPANYING BREAD

MAC & CHEESE CROQUETTES (4) ~ \$11.5
W/ GARLIC AIOLI **VEG**

**HOUSE MADE CHICKEN LIVER,
PORT WINE & BRANDY PATE ~ \$12.5**
W/ TOASTED SOURDOUGH

FLAT BREAD

GARLIC, OLIVE OIL, SUMAC SALT,
SHAVED PARMESAN **VEG** ~ \$8.5

PEACH, BLUE CHEESE, GARLIC,
MACADAMIA & BALSAMIC GLAZE **VEG** ~ \$10.5

PORTOBELLO MUSHROOM,
SHAVED PARMESAN, TRUFFLE OIL **VEG** ~ \$12.5

MAINS

CHAR GRILLED SALMON STEAK ~ \$28.5
COOKED MEDIUM RARE, OLIVE TAPENADE,
SALSA VERDE & THINLY SLICED FRESH CRISPY
RADISH ON ROASTED CHAT POTATOES WITH A
LEMON MYRTLE DUST **GF**

SLOW BRAISED BEEF RAGU ~ \$26.5
FLAVOURED WITH RED WINE, TOMATOES,
ONION, GARLIC, CARROTS & CELERY. PAN
TOSSED W/ HOUSE MADE POTATO GNOCCHI
SERVED W/ SHAVED PARMESAN CHEESE

MUSCLE, PRAWN & SQUID LINGUINI ~ \$28.5
PAN TOSSED IN AN OLIVE OIL INFUSED
W/ FRESH CHILLI, GARLIC, BASIL &
CHERRY TOMATOES & FINISHED W/
SHAVED PARMESAN CHEESE

**CHICKEN MUSHROOM
& AVOCADO RISOTTO ~ \$26.5**
PAN TOSSED WITH ARBORIO RICE IN A CREAMY
GARLIC WHITE WINE DRIZZLED W/ TRUFFLE
OIL TOPPED W/ SHAVED PARMESAN **GF**

OTWAY PORK BELLY \$28.5
SERVED ON A BED OF CREAMY POTATO MASH,
CAMELISED ONION JAM & ACCOMPANIED
W/ A FIG & APPLE COMPOTE **GF**

KIDS MENU ~ \$9.0

INCLUDES A COMPLIMENTARY SOFT DRINK

FISH & CHIPS FRIED OR GRILLED

CRUMBED CALAMARI & CHIPS

CHICKEN NUGGETS & CHIPS

**MINI CHICKEN PARMA W/ CHIPS
SALAD OR VEGETABLES**

**CHICKEN SCHNITZEL W/ CHIPS
SALAD OR VEGETABLES**

ROAST OF THE DAY

**HOME MADE POTATO GNOCCHI
W/ NAPOLI SAUCE**

SIDES ~ \$6.0

ADD A SIDE TO COMPLIMENT YOUR MEAL

**BOWL OF CHIPS, SUMAC SALT & SERVED
W/ SIDE A SIDE OF GARLIC AIOLI **VEG****

BOWL OF HOUSE SALAD **VEG**

BOWL OF BUTTERED GREENS **VEG**

BOWL OF CREAMY POTATO MASH **VEG**

STEAKS

OUR STEAKS ARE GRAIN FED TO
MAXIMISE FLAVOUR & TENDERNESS
THEN CHAR GRILLED TO YOUR LIKING.

EACH CUT OF BEEF IS UNIQUE TO THE PART
OF THE ANIMAL IT COMES FROM RESULTING
IN A DIFFERENT TASTE & TEXTURE
AS EACH MUSCLE IS WORKED DIFFERENTLY

250G PORTERHOUSE — \$32.0 **GF**

300G SCOTCH FILLET — \$35.0 **GF**

350G RUMP STEAK — \$35.0 **GF**

STEAK SAUCES

PORTOBELLO MUSHROOM \$2.0

GREEN PEPPERCORN \$2.0

RED WINE GRAVY \$2.0

BLUE CHEESE \$5.0 **GF**

SALSA VERDE \$3.0 **GF**

TRUFFLE & ANCHOVY BUTTER \$3.0 **GF**

ALL OUR STEAKS ARE SERVED WITH A CHOICE
OF ROASTED CHATS, CHIPS OR MASH POTATO
& HOUSE SALAD OR BUTTERED GREENS.

BURGERS

ALL OUR BEEF BURGERS ARE GROUND IN HOUSE &
ARE SERVED IN A MILK BUN WITH A SIDE OF CHIPS.
(GLUTEN FREE BUNS ARE AVAILABLE)

TASTE OF SUMMER BURGER ~ \$18.5

180G HOUSE GROUND BEEF PATTY TOPPED
W/ MELTED CHEDDAR, LETTUCE, TOMATO,
CRISPY STREAKY BACON & A DELICIOUS
BEETROOT RELISH

THE CLASSIC BURGER ~ \$18.5

180G HOUSE GROUND BEEF PATTY TOPPED
W/ MELTED CHEDDAR, GRILLED ONIONS,
LETTUCE, TOMATO, DILL PICKLES &
A CREAMY DIJONNAISE MUSTARD

THE HOT BIRD BURGER ~ \$18.5

CRISPY FRIED CHICKEN TENDERS,
TOPPED W/ MELTED CHEDDAR, SPICY
JALAPEÑOS, LETTUCE, TOMATO &
A SMOKY CHILLI AIOLI

PUB FAVOURITES

FISH & CHIPS ~ \$24.5

SUSTAINABLY FARMED KARIBA BREAM
FILLETS SERVED GRILLED OR BATTERED
WITH A SIDE OF CHIPS, HOUSE SALAD,
LEMON & GARLIC AIOLI

SPICY CHORIZO PARMA ~ \$26.5

TOPPED W/ A RICH HOUSE MADE NAPOLI,
CHORIZO, SPICY JALAPEÑOS, MELTED
MOZZARELLA CHEESE & COVERED IN
CHEF'S HOUSE MADE HOT SAUCE. SERVED
W/ A SIDE OF CHIPS & HOUSE SALAD

LAMB OR CHICKEN SOUVLAKI ~ \$22.5

MARINATED IN GARLIC, OREGANO & LEMON
JUICE. SERVED IN AN OPEN PITTA W/
LETTUCE, TOMATO, RED ONION & HOUSE
MADE TZATZIKI W/ A SIDE OF CHIPS.
MIXED SOUVLAKI OPTION AVAILABLE

LIME PEPPER SQUID ~ \$24.5

SERVED W/ HOUSE SALAD, LEMON, SIDE
OF CHIPS & A SMOKED CHILLI AIOLI **GF**

CLASSIC CHICKEN PARMA \$23.5

TOPPED WITH A RICH HOUSE
MADE NAPOLI, VIRGINIAN
HAM & MELTED MOZZARELLA
CHEESE. SERVED W/ A SIDE OF
CHIPS & HOUSE SALAD

OUTBACK PARMA \$26.5

TOPPED WITH A RICH HOUSE
MADE NAPOLI, CRISPY
STREAKY BACON, GRILLED
ONIONS, MELTED MOZZARELLA
CHEESE & BARBEQUE SAUCE,
SERVED W/ A SIDE OF CHIPS
& HOUSE SALAD

VEGAN MENU

WHOLE PORTOBELLO MUSHROOM BURGER ~ \$18.5

TOPPED WITH SMASHED AVOCADO, TOMATO, LETTUCE, GRILLED ONIONS & MAYONNAISE
IN A SOURDOUGH BUN SERVED WITH A SIDE OF CHIPS. (GLUTEN FREE BUNS AVAILABLE)

WARMED SOURDOUGH ~ \$8.0

W/ ACCOMPANYING OLIVE OIL
BALSAMIC & DUKKAH

SAUTÉED GREENS ~ \$7.5

FLAVOURED W/ ONIONS, GARLIC &
LEMON TOPPED W/ MACADAMIA NUTS

HOUSE MADE FALAFELS ~ \$22.5

SERVED IN OPEN STYLE PITTA W/ LETTUCE,
TOMATO, RED ONION & HOUSE MADE
HUMMUS SERVED W/ A SIDE OF CHIPS

BOWL OF CHIPS ~ \$6.0

TOSSED THROUGH SMOKY PAPRIKA
& SUMAC SALT. SERVED W/ A SIDE
OF MAYONNAISE

**CHERRY TOMATO, MUSHROOM
& AVOCADO RISOTTO ~ \$26.5**

PAN TOSSED & BOUND IN ARBORIO
RICE W/ FRESH BASIL LEAVES **GF**

**SWEET POTATO, PUMPKIN &
CHICKPEA CURRY ~ \$22.5**

SERVED ON A BED OF JASMINE RICE **GF**

THE

FORESTERS ARMS HOTEL

MENU

GF = GLUTEN FREE **VEG** = VEGETARIAN **VEGAN** = VEGAN PLEASE INFORM YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES
ALL MENU ITEMS ARE SERVED AS DESCRIBED - NO ALTERATIONS ~ 10% SURCHARGE WILL APPLY ON ALL PUBLIC HOLIDAYS

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Castello's
~ great food, good times ~