

FORESTERS ARMS HOTEL

"Our family's favourite way to eat is to fill a table with sharing style plates, from breads and starters, to meats, pastas, salads, & sides. This along with a drink and some laughter, create great food & good times." *Sam Castello* – Owner, *The Castello Group*

SHARING BREADS & STARTERS

Ideal for sharing, feeding up to 2 people

GARLIC BREAD – 8
(w/ cheese add +2)

TOMATO BRUSCHETTA – 12
w/ tomato, roasted peppers
& red onion, basil VEG

SWEET POTATO WEDGES – 10
w/ green goddess sauce VEG

LIME PEPPER CALAMARI – 15
served w/ lemon, tartare sauce

PORK BELLY BITES – 14
tossed in Italian sweet & sour sauce

ROSEMARY FOCACCIA – 10

Italian flatbread w/ balsamic & evo
(add today's house dip +3) VEG

CAULIFLOWER FRITTERS – 10
crispy battered cauliflower bites
w/ date & chilli relish VEG GF

SOUTHERN FRIED CHICKEN – 12
crispy coating of our own secret spices,
garlic aioli, bbq sauce

NONNA'S MEATBALLS – 14
veal & pork meatballs, italian herbs,
napoli sauce, ricotta, focaccia

PASTA & RISOTTO

These Italian staples are lovingly prepared from recipes passed down

CHICKEN & MUSHROOM RISOTTO GF – 22

PENNE & MUSHROOM BOLOGNESE – 20
slow cooked mushroom & tomato sauce VEG

BEEF LASAGNE – 24
w/ rocket & parmesan salad,
balsamic dressing

HOUSE MADE GNOCCHI – 22

roasted pumpkin, peas, parmesan,
creamy pesto sauce V
(add chicken or prawns +6)

BRAISED LAMB RISOTTO – 24
slow cooked lamb shoulder, in tomato
& peppers, parmesan GF

GRILL

Choose any 2 small sides & 1 sauce to accompany your grill item

ANGUS PURE PORTERHOUSE 250g – 32

HAZELDENES CHICKEN – 28
w/ lemon & herb marinade

ANGUS PURE SCOTCH FILLET 300g – 35

CATCH OF THE DAY – 32
fennel, citrus, & rocket

SAUCES

mushroom gravy peppercorn gravy red wine gravy garlic butter (extra sauce +2)

HOUSE SPECIALTIES

BRAISED LAMB RAGU — 27

slow cooked lamb shoulder, in tomato & peppers, served w/ soft creamy polenta & broccolini GF

CHICKEN SCALOPPINE — 27

pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce & potato mash GF

CHICKEN SCHNITZEL — 22

hand crumbed chicken breast w/ chips & house salad

CHICKEN PARMIGIANA — 25

w/ chips & house salad

BEER BATTERED FISH & CHIPS — 25

w/ chips, house salad, lemon, tartare sauce

NEW ORLEANS PULLED PORK SLIDERS — 18

smoked garlic aioli, pickled cabbage slaw, chips

JUMBO CRUMBED PORK COTOLETTA — 27

w/ Italian potato & fennel salad

SALADS

WARM MEDITERRANEAN

ANTIPASTI SALAD — 18

char grilled vegetables, peppers, feta, fennel, red onion, cherry tomatoes, rocket, spinach, tangy herb vinaigrette VEG GF

CAESAR SALAD — 18

cos lettuce, crispy bacon, croutons, anchovies, shaved parmesan, poached egg, w/ a house made dressing

ADD ONS

southern fried/grilled chicken OR lime pepper calamari — 6

SIDES

Small / Large sizes available, large can feed up to 2 people

CAULIFLOWER MORNAY 4 / 8

SEASONAL VEGETABLES VEG GF 4 / 8

CLASSIC POTATO MASH V GF 4 / 8

BOWL OF CHIPS V GF 4 / 8

GARDEN SALAD VEG GF 4 / 8

SENIORS MENU

All senior meals \$12 — please refer to specials sheet

SENIOR STARTERS — 5

garlic bread
garlic bread w/ cheese
tomato bruschetta
soup of the day
Nonna's meatballs
cauliflower fritters

SENIOR DESSERT OF THE DAY — 5

DESSERT

"Because you know you really want to..."

STICKY DATE PUDDING — 10

LOADED WARM CHOCOLATE FUDGE BROWNIE — 10

APPLE CRUMBLE — 10

PAVLOVA GF — 10

INDIVIDUAL CAKE OF THE DAY — 10

Castello's

~ great food, good times ~

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