

# VICTORIAN TAVERN

## SHARING BREADS & STARTERS

<b>GARLIC BREAD (V)</b>	\$9
<b>GARLIC BREAD w/ CHEESE (V)</b>	\$14
<b>GARLIC BREAD w/ CHEESE &amp; BACON</b>	\$16
<b>SATAY CHICKEN SKEWERS (N)</b>	\$16
Char-grilled, Indonesian spicy peanut sauce (4)	
<b>SPANISH PRAWN SKEWERS</b>	\$18
Garlic, smoked paprika, olive oil, lime, charred bread (3)	
<b>TANDOORI CHEESE SKEWERS (AGF, V)</b>	\$15
Paneer, capsicum, red onion, cucumber raita (4)	
<b>ARANCINI (N)</b>	\$14
Proscuitto, pesto, and mozzarella risotto balls, tomato sugo, parmesan (4)	
<b>VEGGIE TAQUITOS (AGF, V)</b>	\$14
Vegetable filled, guacamole, sour cream, salsa fresca (3)	
<b>PORK BELLY BITES</b>	\$16
w/ creamy coleslaw, char siu sauce	
<b>TRIO OF SLIDERS</b>	\$22
Pulled pork, Angus beef & cheese, peri peri chicken	
<b>Add basket of fries +\$7</b>	
<b>CALAMARI</b>	\$16
Flash fried, lime pepper seasoning, aioli, rocket	
<b>POTATO WEDGES</b>	\$13
w/ sour cream, sweet chilli sauce	
<b>BOWL OF CHIPS</b>	\$11
w/ aioli	

## POTS AND PANS

<b>CHICKEN &amp; CHORIZO RISOTTO (AGF)</b>	\$26
Cherry tomatoes, peppers, Spanish onion, parmesan	
<b>SEAFOOD LINGUINE</b>	\$33
Prawns, calamari, fish, mussels, cherry tomatoes, olive oil, chilli & garlic emulsion	
<b>VEGETABLE LASAGNE ROTOLO (V)</b>	\$24
Rolled fresh pasta, ricotta & vegetables, baked lasagne style, w/ tomato sugo	
<b>GNOCCHI LAMB RAGU</b>	\$32
House made potato dumplings, slow cooked lamb in tomato & red wine jus, parmesan	
<b>CHICKEN SCALLOPPINE (AGF)</b>	\$29
Pan fried chicken breast, bacon, mushroom & white wine cream sauce, mash, broccolini	
<b>PAELLA</b>	\$34
Saffron infused rice w/ prawns, calamari, fish, mussels, Spanish chorizo, capsicum, & green beans	
<b>NASI GORENG (N)</b>	\$33
Indonesian fried rice w/ chicken & prawn skewers, wombok, capsicum, carrot, & fried egg	
<b>OPEN LAMB SOUVA</b>	\$33
8 hour slow cooked shoulder, flat bread, Greek salad, chips, tzatziki	
<b>PORK BELLY</b>	\$35
Roasted chats, cauliflower gratin, green beans and port wine jus	
<b>FISH OF THE DAY</b>	\$33
Please see today's special sheet	
<b>CHEF'S CURRY (AGF)</b>	\$29
Cooked in mild fragrant spices, w/ naan bread, basmati rice, pappadums	
<b>BBQ PORK RIBS</b>	\$39
½ rack USA style ribs, maple glazed BBQ sauce, coleslaw, chips, grilled corn	

Castello's

## PUB CLASSICS

<b>CHICKEN PARMA</b>	\$30	<b>AMERICAN BEEF BURGER</b>	\$26	<b>LIME PEPPER CALAMARI</b>	\$28
Leg ham, Napoli sauce, 3 cheese melt, steakhouse chips, house salad		Angus beef patty, American cheese, jalapeno aioli, bacon, lettuce, tomato, pickles, steakhouse chips		Flash fried, steakhouse chips, house salad, lime, aioli	
<b>CHICKEN SCHNITZEL</b>	\$27	<b>FRIED CHICKEN BURGER</b>	\$28	<b>MEXI-CALI VEGGIE PARMA (VGN)</b>	\$26
Hand crumbed chicken breast, steakhouse chips, house salad		Fried chicken breast, bacon, coleslaw, grilled pineapple, melted cheese, Castello's special sauce, steakhouse chips		Vegan schnitzel, enchilada sauce, jalapenos, vegan cheese, Tex-Mex corn chip salad	
<b>FISH &amp; CHIPS</b>	\$28	<b>ROAST OF THE DAY</b>	\$28	<b>PHILLY CHEESE STEAK SANDWICH</b>	\$33
Beer battered barramundi, steakhouse chips, house salad, lemon, tartare sauce		Baked & steamed seasonal vegetables, gravy		Thinly sliced beef, green peppers, onion, melted cheese, ranch sauce, on Turkish, steakhouse chips	

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## SALADS

**GRAINS & SEEDS SALAD** .....\$22

Roasted pumpkin, paneer, rocket, quinoa,  
pepita, sunflower seeds, pomegranate dressing

**ATHENA GREEK SALAD** .....\$22

Crisp cos lettuce, marinated feta, olives,  
cherry tomatoes, onion, cucumber, lemon  
& herb dressing

**Add Fried OR Grilled chicken,** .....+\$7ea  
**OR lime pepper calamari**

## SIDES

**BASKET OF CHIPS (v)** .....\$7

**GARDEN SALAD (VGN, AGF)** .....\$6

**CAULIFLOWER GRATIN (v)** .....\$8

**SEASONAL VEGETABLES (AGF, V)** .....\$8

**CLASSIC POTATO MASH (AGF, V)** .....\$6

**GARLIC CHATS (AGF, V)** .....\$7

**CREAMY COLESLAW (AGF, V)** .....\$6

## DESSERTS

**STICKY DATE PUDDING** .....\$12

Butterscotch sauce, vanilla bean ice cream

**CHOCOLATE BROWNIE (AGF)** .....\$12

w/ vanilla bean ice cream

**SPANISH CHURROS** .....\$12

w/ chocolate sauce, raspberry sorbet

**OREO & CHOCOLATE FUDGE SUNDAE** .....\$12

**COCONUT & LIME CHEESECAKE (VGN, AGF, N)** .....\$12

cashew crumble base, w/ mango sorbet

**DESSERT GRAZING PLATTER FOR 2 (N)** .....\$26

Churros, eclairs, chocolate coated strawberries,  
brownie skewers, coconut & lime cheesecake slice

## SENIORS MENU

20% discount off any plated main meal, lunch & dinner

### STARTERS

**GARLIC BREAD**

**SOUP OF THE DAY**

**ARANCINI**

**GARLIC BREAD W/ CHEESE** +\$2

**\$5**

### MAINS

**ROAST OF THE DAY (AGF)**

**BATTERED FISH & CHIPS**

w/ salad, lemon, tartare

**LIME PEPPER CALAMARI**

w/ chips, salad, lime, aioli

**CHICKEN SCHNITZEL**

w/ chips & salad

**GRAIN & SEED SALAD (AGF)**

w/ chicken or calamari +\$4

**VEGETABLE LASAGNE ROTOLO (v)**

**\$15**

### PREMIUM MAINS

**MINUTE PORTERHOUSE STEAK (AGF)**

Chips, salad, & choice of sauce

**GRILLED BARRAMUNDI FILLET (AGF)**

w/ seasonal vegetables, lemon & herb butter

**CHICKEN PARMA**

w/ chips & salad

**\$19**

### SENIOR DESSERTS

**\$7**

*Castello's*

~ great food, good times ~

(VGN) – vegan (v) – vegetarian (AGF) – available gluten friendly (N) – contains nuts

Our kitchen will make every effort to meet your dietary requirements where possible.  
Please talk to our staff before placing your order.

**15% surcharge will apply  
on all public holidays**

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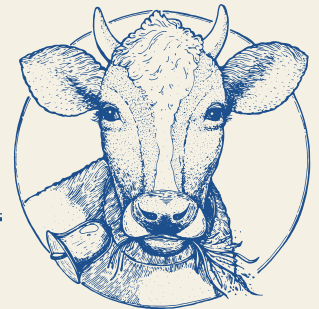
## PREMIUM STEAKS & SHARING PLATTERS

AT CASTELLOS, WE PRIDE OURSELVES ON SOURCING EXCEPTIONAL  
QUALITY PRODUCE TO MAKE EVERY DISH TASTE GREAT.

Working closely with Thomas Farms, our loyal and hard-working meat supplier, we bring you carefully selected cuts of premium steaks, which have been sourced from their farms direct to your plate. All steaks are char-grilled to your liking, with chips & salad, or chats & green beans.

Our sharing platters are a great way to sample crowd-pleasing items from across our menu, and generously proportioned to graze on for 2.

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~ great food, good times ~



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## SHARING PLATTERS

### STARTER GRAZING BOARD .....\$42

Arancini, sticky pork belly, veggie taquitos,  
lime pepper calamari, sweet & spicy aioli,  
guacamole, sour cream, & cheesy  
garlic bread

### SEAFOOD GRAZING BOARD .....\$65

Beer battered fish, lime pepper calamari,  
Spanish steamed mussels, chips, house salad,  
lemon, tartare, aioli

### CASTELLOS CLASSICS GRAZING BOARD \$69

Our famous chicken parma, beef & cheese  
sliders, lime pepper calamari, USA pork  
riblets, chips, house salad

### MEAT FEAST GRAZING BOARD .....\$76

Roasted pork belly, crispy fried chicken,  
slow cooked lamb, BBQ chorizo, slaw,  
flat bread, chips, condiments

## CHAR-GRILLED STEAKS

### PORTERHOUSE .....\$42

**300GM**

Thomas Farms Supreme.  
Yearling Marble Score 2+

### SCOTCH FILLET .....\$45

**300GM**

Thomas Farms Classic.  
Yearling MSA Graded

### RIB EYE ON THE BONE .....\$54

**400GM**

Gippsland Angus, grass fed

**Add-on garlic prawns (4 pieces) +\$8**

### SAUCES .....+\$2

**ALL ARE GLUTEN FRIENDLY**

Wild mushroom sauce  
Garlic butter  
Creamy pepper sauce  
Red wine gravy

