

STARTERS

GARLIC BREAD / WITH CHEESE ~ \$8.0 / 9.0

OYSTERS ~ \$3.5 / 4.0 EACH

NATURAL OR KILPATRICK **GF**

THREE CHEESE ARANCINI BALLS ~ \$14.50

PANKO CRUMBED THREE CHEESE RICE BALLS, SERVED W/ OUR HOME-MADE TOMATO RELISH **VEG**

CHICKEN LIVER PATÉ ~ \$14.50

INFUSED W/ BACON, SERVED W/ TOASTED BREAD

SAGANAKI ~ \$14.0

SERVED W/ A SLICE OF LEMON **GF/VEG**

SCALLOPS IN HALF SHELL ~ \$15.0

BUTTER GRILLED SCALLOPS, CHARRED ASPARAGUS, PROSCIUTTO & TOASTED PINE NUTS **GF**

DUCK, LEEK & MUSHROOM

SPRING ROLLS ~ \$14.0

SERVED W/ A ROASTED GARLIC & BALSAMIC AIOLI

GRAZING PLATE ~ \$28.0

CHICKEN LIVER PATÉ, TWO CHEESE, SELECTION OF COLD MEAT, CRACKERS & FRESH FRUIT

PARMAS

WHO DOESN'T LOVE A PARMA?

CLASSIC PARMA ~ \$25.00
NAPOLI, HAM & MOZZARELLA CHEESE

BREKKIE PARMA ~ \$27.00
BÉCHAMEL, SPINACH, BACON, AVOCADO, MELTED CHEESE & A FRIED EGG

BURGERS

ALL SERVED ON A MILK BUN

VT BURGER ~ \$26.5

OUR HOMEMADE GROUND BEEF PATTY, SHREDDED LETTUCE, TOMATO, BACON, AMERICAN STYLE CHEESE SAUCE, A DILL PICKLE MAYO W/ HAND CUT ROSEMARY SALTED CHIPS

MINIATURE PORK SLIDERS (3) ~ \$25.5

SLOW COOKED PORK BELLY IN A RED WINE & APPLE REDUCTION W/ ROQUETTE & CURLY FRIES

SPICY BUTTERMILK FRIED CHICKEN BURGER ~ \$24.50

SOAKED IN BUTTER MILK OVERNIGHT COATED IN OUR SPECIAL HERBS & SPICES, SERVED W/ LETTUCE, PICKLES, CRISPY BACON W/ A SRIRACHA MAYO & CHIPS

GOOD OLD FAVOURITES

BEEF CHEEK ~ \$32.0

SLOW COOKED, SERVED ON A CREAMY CAULIFLOWER PUREE W/ BROCCOLINI & RED WINE JUS

BUSHMAN'S LAMB SHANK ~ \$29.0

SLOW BRAISED LAMB SHANK COOKED W/ HEARTY VEGETABLES & ROSEMARY IN A RICH RED WINE SAUCE SERVED W/ MASHED POTATO & FRENCH BEANS

GOOD OLD BANGERS & MASH ~ \$25.5

SERVED W/ CREAMY MASH POTATO & A ONION GRAVY

MAINS

SEAFOOD PAELLA \$27.5

A MIXTURE OF PAN FRIED SPICES, CHERRY TOMATOES, CAPSICUM, GREEN PEAS, CHORIZO, FISH, CALAMARI, MUSSELS & CHARRED KING PRAWNS COOKED IN A NAPOLI SAUCE TOPPED W/ FRESH LEMON & SPRING ONIONS **GF**

LIME PEPPER OR CRUMBED CALAMARI ~ \$25.0

LIGHTLY FRIED CALAMARI W/ CHIPS, HOUSE SALAD, TARTARE & LEMON

A MINI SEAFOOD MIXTURE ~ \$28.5

BATTERED FISH, CRUMBED CALAMARI, TWO PANKO CRUMBED PRAWNS, ONION RINGS, TARTARE, LEMON & CHIPS

FISH OF THE DAY

REFER TO DAILY SPECIALS

SLOW BRAISED LAMB RAGU & POTATO GNOCCHI ~ \$25.0

SLOW BRAISED LAMB SHOULDER, COOKED IN A RICH RED WINE SAUCE W/ HEARTY VEGETABLES & HOME-MADE POTATO DUMPLINGS

PIZZA

THREE CHEESE & MUSHROOM PIZZA ~ \$23.0

GARLIC BÉCHAMEL, SPRING ONIONS, MARINATED MUSHROOMS, A BLEND OF THREE CHEESES, WHITE TRUFFLE OIL & ARUGULA

ROASTED CAULIFLOWER & ROSEMARY RISOTTO ~ \$23.5

SLOW ROASTED CAULIFLOWER & ROSEMARY WITH GARLIC, CARAMALISED ONION COOKED IN A CREAM & VEGETABLE STOCK W/ GOATS CHEESE FINISHED W/ WHITE TRUFFLE OIL **GF/VEG**

LAMB, BEETROOT & ROQUETTE SALAD ~ \$27.50

MARINATED LAMB COOKED PINK, CHARRED BABY BEETS, ROQUETTE, TOASTED WALNUTS, GOATS CHEESE, PICKLED RADISH FINISHED W/ A BALSAMIC GLAZE **GF**

SWEET POTATO, SQUASH & KALE BUDDHA BOWL \$24.0

ROASTED CHICK PEAS, SWEET POTATO, SQUASH, KALE, CHARRED BEETROOT, SESAME & PUMPKIN SEEDS, SHREDDED COCONUT & MINT W/ A TAHINI SAUCE **GF VEGAN**

FISH & CHIPS ~ \$26.0

BEER BATTERED FISH & CHIPS, HOUSE SALAD, TARTARE & LEMON

SIDES

BAKED POTATOES \$5.0

SWEET POTATO CHIPS \$9.0

SIDE SALAD \$3.5

VEGETABLES \$5.5 **VEGAN**

ALL SAUCES ARE AN ADDITIONAL \$1.0

PORK BELLY \$32.0

OTWAY PORK BELLY, HAND CUT ROSEMARY SALTED POTATOES, CELERIAC PUREE, CHARRED SCALLOPS & HONEY GLAZED BABY CARROTS **GF**

ROASTED EGGPLANT ~ \$27.0

FILLED WITH SLOW COOKED JERUSALEM ARTICHOKE, BABY SPINACH, BAKED RICOTTA & GARLIC SERVED ON BEETROOT PUREE W/ A BALSAMIC GLAZE **GF/VEG**

CHARRED CALAMARI & APPLE SALAD ~ \$25.0

MIXED LETTUCE, BASIL, MINT, APPLE, GRILLED CALAMARI, CHERRY TOMATOES & FETTA CHEESE DRESSED W/ A RED WINE VINAIGRETTE **GF**

CHICKEN & PRAWN NASI ~ \$27.5

WOK TOSSED CHICKEN, PRAWNS, PEANUT SATAY SPICY RICE & JULIENNE VEGETABLES IN A SOY SAUCE, TOPPED W/ A FRIED EGG & SHALLOTS

CHARGRILLED

PORTERHOUSE 250G \$32.0

SCOTCH FILLET 300G \$36.0

CHOOSE A SAUCE

MUSHROOM PEPPER
RED WINE GRAVY
JUS **GF**
TRUFFLE BUTTER **GF**

THE VICTORIAN TAVERN MENU

PECKISH

MONDAY-FRIDAY

SOFT SHELL CRAB BURGER ~ \$17.0

SQUID INK BUN, RED CABBAGE SLAW & CHIMICHURRI SAUCE SERVED W/ CURLY FRIES

SHAKSHUKA ~ \$16.5

BAKED EGGS IN A SAUCE OF TOMATO, CAPSICUM, GREEN PEAS, ONION & DUKKAH SPICE, SERVED W/ CRUSTY BREAD **GF**

ADD: CHORIZO ~ \$3.0

LIME PEPPER CALAMARI ~ \$17.0

SERVED WITH CURLY FRIES, AIOLI & LEMON

AVO SMASH ~ \$17.0

TOASTED SOURDOUGH BREAD, SMASHED AVOCADO, ROQUETTE, CONFIT CHERRY TOMATOES FINISHED W/ CRUMBLLED FETTA **VEG**

ADD: BACON ~ \$3.0

EGG ~ \$1.0

SPANISH STYLE BAKED BEANS ~ \$16.0

HOME MADE BAKED BEANS IN A SPICY TOMATO SAUCE, CHORIZO, FETTA & CHARRED SOURDOUGH

KIDS

\$9.0

NUGGETS

HOT DOG

SAUSAGE ROLL

CALAMARI

FISH

PARMA

PENNE BOLOGNESE

ALL KIDS MEALS COME
W/ A FREE DRINK VOUCHER

SENIORS

2 COURSES
\$16.0

3 COURSES
\$19.0

ENTRÉE

SOUP OF THE DAY SERVED W/ A BREAD ROLL

MAINS ~ SERVED W/ CHIPS, SALAD OR VEGETABLES

DAILY ROAST

SERVED WITH BABY POTATOES, ROASTED PUMPKIN, GREEN BEANS & GRAVY

BANGERS & MASH

MASHED POTATO, ITALIAN BEEF SAUSAGE & AN ONION GRAVY

FISH & CHIPS

LIGHTLY BATTERED FISH & CHIPS SERVED W/ TARTARE & A LEMON

DESSERT

CHEF'S SPECIAL OF THE DAY

LIME PEPPER CALAMARI

LIGHTLY FRIED CALAMARI DUSTED WITH LIME PEPPER SEASONING, AIOLI & TARTARE

SLOW ROASTED CAULIFLOWER RISOTTO

CARAMALISED ONION, GARLIC, ROSEMARY COOKED IN A CREAMY VEGETABLE STOCK W/ PARMESAN CHEESE

RISsoles

HOME-MADE RISsoles SERVED W/ MASHED POTATO & ONION GRAVY

20% OFF ALL STANDARD MENU ITEMS FOR SENIORS

GF = GLUTEN FREE **VEG** = VEGETARIAN **VEGAN** = VEGAN

ALL MENU ITEMS SERVED AS DESCRIBED - NO ALTERATIONS

PLEASE INFORM YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

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f LIKE US ON FACEBOOK - VICTORIAN TAVERN

Castello's
~ great food, good times ~