

• SENIORS MENU •

STARTERS \$3 MAINS \$15.90 DESSERT \$3

STARTERS

DUO OF DIPS (V) (GF AVAIL)
SERVED W TOASTED TURKISH BREAD

VEGETABLE SPRING ROLLS (V)

SERVED W SOY SAUCE

GARLIC BREAD (V)

SOUP OF THE DAY

MAINS

PENNE BOLOGNESE

TRADITIONAL SLOW COOKED & TOPPED W SHAVED PARMESAN

HERB, MUSTARD & LEMON
CRUSTED BARRAMUNDI FILLET
SERVED ON SAUTÉED CHAT POTATOES,
BABY SPINACH, CONFIT GARLIC &
HOLLANDAISE SAUCE

BEER BATTERED BARRAMUNDI

SERVED W CHIPS, SALAD
& TARTARE SAUCE

CHICKEN & MUSHROOM RISOTTO
W SAUTÉED ONION, GARLIC, BABY
SPINACH, SPRING, ONION,
BUTTER & WHITE WINE

LAMBS FRY & BACON
SERVED W MASH POTATO,
GRAVY & STEAMED GREENS

ROAST OF THE DAY

SERVED W ROAST POTATOES,
VEGETABLES & GRAVY

PENNE CHICKEN PASTA
W CHICKEN, SALAMI, RED ONION &
BABY SPINACH, FINISHED IN A CREAM
CHEESE SAUCE

CAESAR SALAD

W COS LETTUCE, BACON, CROUTONS,
ANCHOVIES, PARMESAN, CAESAR
DRESSING & A POACHED EGG

DESSERTS

PAVLOVA W BERRY COMPOTE
PINEAPPLE & HONEY PUDDING
W VANILLA ICE-CREAM

IF REQUIRED, PLEASE SEE STAFF
FOR ITEMS THAT CAN BE ORDERED
GLUTEN FREE

• KIDS MENU •

KIDS UNDER 12 - \$9.50
INCLUDES A FREE DRINK.

MAINS

GRILLED BARRAMUNDI (GF)
W ROAST POTATOES & SALAD

BATTERED FISH & CHIPS
W SALAD

PENNE BOLOGNESE
W PARMESAN CHEESE

CHICKEN NUGGETS
W CHIPS

HOT DOG W CHIPS

CHEESE BURGER W LETTUCE,
tomato & chips

DESSERTS

\$2.00 EACH

DIXIE CUP ICE-CREAM
CHOCOLATE, VANILLA
OR STRAWBERRY

Castello's

LONGBEACH HOTEL

GREAT FOOD • GOOD TIMES

SHARE PLATES & STARTERS

GARLIC BREAD (V) 8

GARLIC BREAD W CHEESE (V) 10

SOUP OF THE DAY 7.5

DUO OF DIPS (V) 11

SERVED W TOASTED TURKISH BREAD

**LEMON PEPPER
CALAMARI – 15**

SERVED W AIOLI & LEMON

MUSHROOM ARANCINI (V) 10

SERVED W GOATS CHEESE
& TRUFFLE AIOLI

CHICKEN WINGS 13

SERVED W CHIPOTLE
MAYONNAISE

SAN CHOY BOW – 13

SERVED W PORK,
PRAWNS & CHICKEN

**SMOKED SALMON &
CRAB BRUSCHETTA – 15**

SERVED W SWEET CORN, HERB
MAYONNAISE & RED ONION

CASTELLO'S PIZZAS

NO ALTERATIONS TO PIZZA SELECTIONS BELOW

MARGHERITA (V) 16

W NAPOLI SAUCE, BOCCONCINI
CHEESE & FRESH BASIL

TANDOORI CHICKEN – 19

W NAPOLI SAUCE, CARAMELISED RED ONION, CHEESE,
AVOCADO PUREE & SOUR CREAM

PULLED PORK 19

W NAPOLI SAUCE, CHEESE, CARAMELISED
RED ONION & BBQ SAUCE

SALAMI – 19

W NAPOLI SAUCE, ROASTED CAPSICUM,
OLIVES & FINISHED W BASIL PESTO

SALADS

CAESAR SALAD 19

W COS LETTUCE, BACON,
CROUTONS, ANCHOVIES,
PARMESAN, CAESAR DRESSING
& A POACHED EGG

**SMOKED SALMON
NICOISE SALAD – 24**

W OLIVES, EGG, GREEN BEANS,
POTATO, TOMATO, MIXED LETTUCE,
& BALSAMIC VINAIGRETTE

VIETNAMESE SALAD (V) 19

W WOMBOK, RED CABBAGE, BEAN
SHOOTS, FRIED SHALLOTS, RICE
NOODLES, CARROTS & MINT

+ ADD GRILLED CHICKEN – 7

+ ADD LEMON PEPPER
CALAMARI – 7

CHOOSE A SIDE

FRIES W GRAVY – 8

SEASONED WEDGES (V) 11

W SOUR CREAM & SWEET CHILI

**BUTTERY MASHED
POTATO (V) – 5**

GARDEN SALAD (V) 5

**STEAMED
VEGETABLES (V) – 7**

CASTELLO'S BURGERS

OUR BURGERS ARE MADE WITH SOFT
MILK BUNS & SERVED WITH CHIPS

BLACK ANGUS BEEF BURGER 23

W BACON, CHEESE, MIXED
LETTUCE, TOMATO & MAYONNAISE

**GRILLED CHICKEN
BURGER – 22**

W AVOCADO PUREE, COLESLAW &
CHIPOTLE MAYONNAISE

VEGGIE BURGER (V) 21

W BABY SPINACH, TASTY CHEESE,
TOMATO & MAYONNAISE

FROM THE GRILL

300g GRASS FED PORTERHOUSE 39

SERVED W CHIPS & SALAD
OR VEGETABLES

200g GRASS FED EYE FILLET 42

SERVED W TRUFFLE OIL MUSHROOM
RAGU, PUMPKIN & POTATO GRATIN
DAUPHINOISE & BABY MIX CARROTS

HOUSE SPECIALTIES

& PUB FAVOURITES!

ROAST OF THE DAY – 22

W ROAST CHAT POTATOES,
SEASONED VEGETABLES & GRAVY

CHICKEN PARMIGIANA 24.9

SERVED W GARDEN SALAD OR
VEGETABLES & CHIPS

CHICKEN SCHNITZEL 23.9

SERVED W GARDEN SALAD
OR VEGETABLES & CHIPS

**BEER BATTERED
BARRAMUNDI – 26**

SERVED W CHIPS, GARDEN SALAD
& TARTARE SAUCE

CHICKEN & MUSHROOM RISOTTO 25

W SAUTÉED ONION, GARLIC, BABY
SPINACH, SPRING ONION, BUTTER
& WHITE WINE

LEMON PEPPER CALAMARI – 26

W CHIPS, GARDEN SALAD & AIOLI

KING SALMON 33

SAUTÉED SILVER BEET RELISH, GRILLED
POLENTA & BÉARNAISE SAUCE

PUMPKIN GNOCCHI (V) – 23

W ROASTED PUMPKIN, SPINACH,
MUSHROOMS & GOATS CHEESE

PORK BELLY – 26

W VIETNAMESE SLAW &
CHILI CARAMEL SAUCE

CHEF HANDUN'S CHICKEN CURRY 27

W COCONUT RICE, FLAT BREAD
& MANGO CHUTNEY

VEGAN THAI CURRY (V) – 22

W SEASONAL VEGETABLES IN
AN AROMATIC SAUCE SERVED
W STEAMED RICE

PORK & PRAWN NOODLE STIR FRY 27

WOK TOSSED W GARLIC, CHILI, SEASONAL
VEGETABLES & ASIAN SAUCE

**HERB, MUSTARD & LEMON CRUSTED
BARRAMUNDI FILLET – 28**

W RUSSIAN POTATO SALAD &
HOLLANDAISE SAUCE

PENNE CHICKEN PASTA 25

W CHICKEN, SALAMI, RED ONION
& BABY SPINACH, FINISHED IN A
CREAM CHEESE SAUCE

**GRILLED JERK
CHICKEN BREAST – 28**

W COCONUT RICE, MANGO,
AVOCADO, CHERRY TOMATOES,
RED ONION, CAPSICUM,
LIME & MINT SALSA