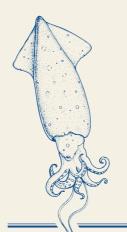
STATULEOS		
GARLIC BREAD (v)\$9		
GARLIC BREAD w/ CHEESE \$14		
SOUP OF THE DAY (AGF)\$9		
BRUSCHETTA (v) \$14 Tomato, parmesan cheese, onion, & garlic, w/ basil & balsamic glaze on Turkish		
BAKED BRIE (v, N) \$16 w/ tawny port fig sauce, pistachio, cranberries and toasted Turkish bread for dipping		
BANG BANG CAULIFLOWER (VGN, AGF) \$12 Battered & fried bites, w/ sweet 'n' spicy dipping sauce		
FRIED CHICKEN BAO \$16 Steamed bao buns w/ sweet chilli, Sriracha mayo, coriander, sesame seeds (x2)		
COCONUT PRAWNS (AGF,V) \$16 Crispy fried coating, w/ lime, ginger, & coriander dipping sauce		
ARANCINI (V,N) \$14 Pumpkin & mozzarella risotto balls w/ cashew basil pesto		
POTATO WEDGES \$13 w/sweet chilli & sour cream		
LOAD SWEET POTATO WAFFLE FRIES \$16 Sour cream, guacamole, salsa fresca Add fried chicken +\$8		
ROLLED TACOS (VGN, AGF) \$13 Corn tortillas, vegetable filled, crispy fried, guacamole, corn salsa		
LIME PEPPER CALAMARI (AGF) \$16 Flash fried, goddess sauce w/ lemon		



HOUSE SPECIALTIES

CHICKEN SCALOPPINE (AGF) Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, potato mash, & broccoli	\$30 ini
RISOTTO (v, AGF)	······\$25
PRAWN, MUSHROOM & TRUFFLE FETTUCCINE Hand-made pasta, prawn, wild mushrooms, spinach, cherry tomatoes, parsley w/ truffle cream sauce	**************************************
CURRY OF THE WEEK Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments	********\$29
Red wine based slow cooked beef, seasonal vegetables, potato gnocchi, sage, pangrattato, fresh herbs parmesan	
VEGAN FRIED RICE (VGN, AGF) Fried tofu cubes, wombok, capsicum, carrot, onion, bok choy tossed w/ saffron rice	\$24
NASI GORENG (N) Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	\$30
MALAYSIAN PORK BELLY (AGF) Soy braised pork, Steamed rice, bok choy salad, fried shallots	*********\$30
BBQ PORK RIBS Full rack of slow cooked ribs in Smokey BBQ sauce. Served w/seasoned steakhouse chips & salad	*********\$45





CHICKEN PARMA \$30
Leg ham, Napoli sauce, 3 cheese melt,
steakhouse chips, house salad

CHICKEN SCHNITZEL --\$27 Hand crumbed chicken breast, steak fries, house salad

BEER BATTERED FISH & CHIPS House salad, lemon, tartare sauce

ROAST OF THE DAY (AGF)\$2	28
Roasted potato & medley of	
seasonal vegetables, w/ gravy	

LIME PEPPER CALAMARI\$28 Steak fries, house salad, lemon, goddess sauce

VEGAN SCHNITZEL (VGN, AGF)\$24	
Sweet potato waffle fries, vegan aioli,	

house salad

























































SALAD BOWLS	
CAESAR (AGF) \$22 Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	
GREEK SALAD (v, AGF) \$22 Lettuce, tomato, onion, cucumber, black olives & fetta cheese w/ house dressing	
Add fried OR grilled chicken, +\$8	j

SIDE DISHES

GARDEN SALAD (VGN, AGF)	6
SEASONAL VEGETABLES (VGN, AGF)	8
LEMON POTATOES (,v)	8
STEAK FRIES w/aioli	69

BURGERS AND PIZZA

Add onion rings to your burger +\$7

ANGUS BEEF & BACON BURGER
Cheddar cheese, lettuce, tomato, pickles,
tomato relish, aioli, milk bun, steak fries

CRISPY CHICKEN BURGER \$28
Southern fried, bacon, slaw, guacamole,
BBO & cheese sauces, milk bun, steak fries

TOFU BURGER (VGN)\$20
Vegan schnitzel, fried tofu, slaw, rocket, tomato
kasundi, vegan bun, sweet potato waffle fries

MARGHERITA PIZZA (V)	***************************************	19
Tomato base, mozzarella, b	occoncini, fresh basil	

LAMB FETTA PIZZA \$	26
Roasted lamb fetta tomato olives peppers mozzare	lla

FUNGHI	BIANCO	PIZZA	(v))	 	 \$24
7						

Wild mushrooms, cherry tomato, bocconcini, sage, mozzarella

MIL	.AN	0	P	ZZ	Α	 	 	 -\$26
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Chorizo, fried chicken, peppers, onion, basil, mozzarella

SENIORS MENU -

Available 7 days, lunch & dinner

Also available, 20% off any plated main meal, lunch & dinner

2 Course - Add \$5 (for entree), add \$6 (for dessert) 3 Course - Add \$11 (for both entree & dessert)

ENTRÉE

GARLIC BREAD

SOUP OF THE DAY (AGF)

TOMATO BRUSCHETTA +\$2

CAULIFLOWER FRITTERS (VGN, AGF)

GARLIC BREAD W/ CHEESE +\$2

-MAINS

w/ house salad, tartare, lemon	\$16
Lime Pepper Calamari Lightly dusted, flash fried, house salad, goddess sauce, lemon	Ψ

CHICKEN SCHNITZEL	
House salad, chips, lemon	

CHICKEN PARMA	
Leg ham, Napoli sauce, 3 cheese melt,	
salad, & chips	

ROAST OF THE DAY (AGF) \$18 w/ medley of seasonal roasted vegetables & gravy

BARRAMUNDI FILLET (AGF)-----\$20

Herb crusted, potatoes, cherry tomatoes, olives, spinach, pesto hollandaise



Cooked medium, w/ salad, chips, & your choice of sauce

PENNE BOLOGNESE \$14

Australian Angus beef, Napoli sauce, w/ parmesan

VEGAN PASTA OF THE DAY (VGN)-----\$14

Check specials sheet

DESSERTS

PUDDING OF THE DAY

PAVLOVA

w/ cream & berry compote





\$17

\$20

(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



PREMIUM STEAKS & SHARING PLATTERS

AT CASTELLO'S, 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.

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



15% surcharge will apply on all public holidays

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

1	\sim	\sim sharing platters \sim
7) 	STARTER GRAZING BOARD \$42 Bang bang cauliflower, arancini, coconut prawns, onion rings, tomato relish, Sriracha aioli & cheesy garlic bread
	3	SEAFOOD GRAZING BOARD \$69 Grilled barramundi, lime pepper calamari, garlic prawns, chips, house salad, lemon, tartare, goddess sauce
		Chicken Scaloppine w/ mash potato, herb crusted Barramundi fillet, porterhouse steak sandwich, lemon potatoes, sweet potato waffle fries
		MEAT FEAST GRAZING BOARD \$79 Malaysian pork belly, BBQ chorizo sausage, sticky sweet & sour fried chicken, slow cooked lamb & fetta, bao buns, onion rings, Hellenic slaw, chips, honey mustard, sriracha aioli

CHAR-GRILLED STEAKS

PORTERHOUSE \$43 300GM Thomas Farms Supreme. Yearling Marble Score 2+
SCOTCH FILLET \$45 300GM Thomas Farms Classic. Yearling MSA Graded
EYE FILLET \$48 200GM Thomas Farms Classic. Prime Steer MSA Graded
Add-on garlic prawns (4 pieces) +\$8



Wild mushroom sauce Garlic butter Creamy pepper sauce Red wine gravy

