

CARDINIA HOTEL

STARTERS

GARLIC BREAD (V)	\$9
GARLIC BREAD w/ CHEESE (V)	\$14
SOUP OF THE DAY (AGF)	\$9
BRUSCHETTA (V)	\$13
Tomato, caramelised onion, feta, basil, balsamic, ciabatta Add-on guacamole +\$4	
ARANCINI (V, N)	\$13
Basil pesto, bocconcini and mushroom, chilli tomato jam	
TEMPURA CORN FRITTERS (V)	\$13
w/ guacamole, sour cream, chilli & lime seasoning	
FRIED CHICKEN	\$15
Crispy coating of our own secret spices, honey mustard	
THAI CHICKEN SPRING ROLLS (3) (N)	\$13
Peanut dipping sauce, cucumber pickle salad	
PORK BELLY BITES	\$16
Tossed in ginger & chilli soy glaze	
MAC & CHEESE CROQUETTES (V)	\$14
Three-cheese mix, red pepper relish	
CALAMARI (AGF)	\$16
Lime & pepper seasoning, aioli, rocket and apple salad	
SWEET POTATO WAFFLE FRIES (V)	\$14
w/ chipotle mayo	
Add loaded toppings	\$18
Salsa fresca, guacamole, feta, & w/ chipotle mayo	
Add Fried chicken +\$7	

HOUSE SPECIALTIES

CHICKEN SCALLOPPINE (AGF)	\$29
Pan fried chicken tenderloins, bacon, mushrooms & white wine cream sauce, potato mash, & broccolini	
SEAFOOD STEW	\$29
Mussels, prawns, calamari, fennel, tomato & chilli concasse, w/ crusty garlic bread	
NASI GORENG (N)	\$30
Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	
SALMON	\$33
Pan seared fillet cooked medium, Bangladesh inspired mash potato, charred broccolini, mild coconut curry sauce	
GARLIC PRAWNS (AGF)	\$31
Creamy white wine & garlic sauce, steamed rice	
PRADEEP'S BEEF ROGAN JOSH (AGF)	\$26
Cooked in mild fragrant spices, w/ naan bread, basmati rice, pappadums	
MOROCCAN CHICKEN TAGINE (N)	\$28
Aromatic braised chicken & vegetables, green olives, almonds, cous cous, yoghurt, flat bread	
OPEN LAMB SOUVA	\$33
8 hour slow cooked shoulder, flat bread, Greek salad, chips, tzatziki	
PORK RIBS	\$42
Char-grilled, slaw, chips, Chef's signature BBQ sauce	

PASTA & RISOTTO

GARDEN HARVEST RISOTTO (V, AGF)	\$26
Peas, broccolini, spinach and pumpkin, shaved parmesan	
Add Chicken or Prawn +\$8	
LAMB RAGU	\$29
Slow braised lamb in a tomato & vegetable sauce, fettuccine, rocket, spinach, parmesan	
CHICKEN AND MUSHROOM PENNE (N)	\$25
Creamy basil & cashew pesto sauce	
PAN FRIED GNOCCHI (V, N)	\$28
Sun dried tomatoes, mushroom, spinach, broccolini, pine nuts, chilli flakes, sage, burnt butter sauce	
RAVIOLI (V)	\$28
Hand-made spinach & ricotta parcels, napoli sauce, fresh basil, parmesan	

Gluten free penne available as an alternative. Please ask our friendly staff

Castello's PUB CLASSICS

CHICKEN PARMA	\$30	LIME PEPPER CALAMARI	\$27	BRISKET BURGER	\$28
Leg ham, Napoli sauce, 3 cheese melt, steakhouse chips, house salad		Flash fried, steakhouse chips, house salad, lime, aioli		6 hour slow cooked BBQ pulled beef, honey mustard slaw, cajun cheese sauce, onion crisps, pickle, steakhouse chips	
CHICKEN SCHNITZEL	\$27	ROAST OF THE DAY (AGF)	\$28	CASTELLO'S CHICKEN BLAT BURGER	\$27
Hand crumbed chicken breast, steakhouse chips, house salad		Roasted potatoes, pumpkin, seasonal vegetables, gravy		Southern fried chicken breast, bacon, avocado, lettuce, tomato, aioli, chips	
FISH & CHIPS	\$28	BEEF BURGER	\$26		
Beer battered barramundi, steakhouse chips, house salad, lemon, tartare sauce		Angus beef patty, bbq sauce, American cheese, bacon, lettuce, tomato, burger mayo, pickles, chips			

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SALAD BOWLS

- ANCIENT GRAIN SALAD** (V, N)\$25
Quinoa, freekeh, cucumber, red onion,
pomegranate, soft herbs, almonds, pepitas,
currants, feta, tangy dressing
- CAESAR SALAD** (AGF)\$20
Cos, bacon, croutons, anchovies, parmesan,
poached egg, anchovy dressing
- MEXI-CALI SALAD** (V)\$24
Cos, corn fritters, guacamole, peppers, tomato,
red onion, pepitas, ranch sauce, corn chips
- ADD FRIED CHICKEN, GRILLED CHICKEN,**+\$7 ea
OR LIME PEPPER CALAMARI TO YOUR SALAD

CHOOSE A SIDE

- GARDEN SALAD** (AGF, VGN)\$6
- MASH POTATO** (V)\$6
- SIDE OF STEAKHOUSE CHIPS**\$8
- SEASONAL VEGETABLES** (AGF)\$6

DESSERTS

- ULTIMATE ICE CREAM SUNDAE** (N)\$14
hot fudge sauce, oreos, marshmallow, popcorn,
whipped cream, peanuts
- CHURROS**\$12
Hot Spanish fritters, w/ chocolate sauce,
caramel dipping sauce, vanilla ice cream
- STICKY DATE PUDDING**\$12
w/ butterscotch sauce, vanilla ice cream
& custard
- ETON MESS** (AGF)\$12
Crisp and soft meringue, mascarpone cream,
berry compote, toasted coconut, mint

SENIORS MENU

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

STARTERS

- GARLIC BREAD**
- SOUP OF THE DAY**
- ARANCINI**
- CORN FRITTERS** (V)
- GARLIC BREAD W/ CHEESE** +\$2
- TOMATO BRUSCHETTA** (V) +\$2

PREMIUM MAINS

- MINUTE PORTERHOUSE STEAK** (AGF)
Cooked medium, w/ chips, salad,
& your choice of sauce
- GRILLED BARRAMUNDI FILLET** (AGF)
w/ roast potatoes, broccolini,
garden salad, lemon
- CHICKEN PARMA**
w/ chips & salad

MAINS

- ROAST OF THE DAY** (AGF)
- BEER BATTERED FISH & CHIPS**
w/ salad and tartare
- LIME PEPPER CALAMARI**
w/ chips & salad, aioli
- CHICKEN SCHNITZEL**
w/ chips & salad
- CAESAR SALAD** (AGF)
w/ grilled chicken or calamari
- VEGAN PASTA OF THE DAY** (VGN)

\$5

\$20

\$15

DESSERTS

- PAVLOVA** (AGF)\$6
whipped cream, seasonal fruit
- DESSERT OF THE DAY**\$6
- VANILLA ICE CREAM** (AGF)\$3

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

CARDINIA HOTEL

PREMIUM STEAKS & SHARING PLATTERS

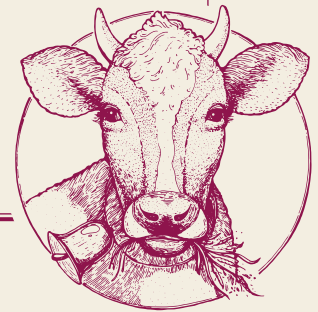
AT CASTELLOS, WE PRIDE OURSELVES ON SOURCING EXCEPTIONAL
QUALITY PRODUCE TO MAKE EVERY DISH TASTE GREAT.

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.

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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SHARING PLATTERS

STARTER GRAZING BOARD\$39

Mac & cheese bites, arancini, sticky pork belly, lime pepper calamari, red pepper relish, aioli, & cheesy garlic bread

SEAFOOD GRAZING BOARD\$65

Beer battered fish, lime pepper calamari, garlic prawns, chips, house salad, lemon, tartare, aioli

AMERICANA GRAZING BOARD\$72

Char-grilled pork ribs, crispy fried chicken, corn fritters, honey mustard slaw, chips, Chef's signature BBQ sauce, 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

SAUCES+\$2

ALL ARE GLUTEN FRIENDLY

Wild mushroom sauce
Garlic butter
Creamy pepper sauce
Red wine gravy

