

CARDINIA HOTEL

STARTERS.

STARTER GRAZING BOARD **\$46**
Mac & cheese bites, corn arancini, pork belly sliders, lime pepper calamari, red pepper relish, aioli & cheesy garlic bread

GARLIC BREAD (v) **\$9**

GARLIC BREAD W/ CHEESE (v) **\$14**

GARLIC, CHEESE & BACON BREAD **\$16**

SOUP OF THE DAY (AGF) **\$9**

BRUSCHETTA (v) **\$16**
Tomato, onion, fetta, basil, balsamic, on Turkish bread
Add-on guacamole **+\$4**

ZUCCHINI FRITTERS (v) **\$13**
w/ tzatziki

BUFFALO WINGS **\$15**
Tossed in either Buffalo hot sauce, or BBQ sauce, w/ a side of blue cheese dressing

THAI CHICKEN SPRING ROLLS (3pcs) **\$13**
w/ sweet chilli sauce

CORN ARANCINI (3pcs) **\$14**
Sweet corn, jalapeno & cheddar rice balls w/ aioli

MAC & CHEESE CROQUETTES (v) **\$14**
Three-cheese mix, red pepper relish

FRIED CHICKEN TACOS (2pcs) **\$15**
Crispy breast in chef's spices, slaw, guacamole, chipotle mayo, flour tortillas

PORK BELLY SLIDERS (2pcs) **\$16**
Grilled, w/ apple slaw & sriracha maple glaze

CALAMARI (AGF) **\$16**
Lime & pepper seasoning, aioli, w/ salad of rocket, green apple, red onion

POTATO WEDGES (v) **\$14**
w/ sweet chilli & sour cream

LOADED WEDGES TOPPINGS **+\$5ea**
Choose a topping from:

- **Lasagne style** – Bolognese sauce, mozzarella, parmesan
- **Chicken Gyros** – grilled breast pieces, aioli, tomato, red onion, lemon, oregano
- **Smoked pulled brisket** – spiced BBQ sauce, cheddar sauce, pickled onions

Add-on to loaded wedges – extra sour cream **+\$2**

HOUSE SPECIALTIES.

CHICKEN & PRAWN NASI GORENG (AGF) **\$30**
Indonesian fried rice, cabbage, capsicum, carrot & fried egg

TERIYAKI SALMON (AGF) **\$35**
Pan seared fillet w/ Japanese marinade, lime & chilli rice, wok tossed Asian greens

CASTELLOS LAMB HSP **\$35**
Our famous steakhouse fries, topped w/ 8 hour slow cooked shoulder + BBQ & garlic sauces, flat bread, Greek salad, tzatziki

GARLIC PRAWNS (AGF) **\$33**
Creamy white wine & garlic sauce, steamed rice

PRADEEP'S CHICKEN TIKKA MASSALA (AGF) **\$28**
Mildly spiced, w/ naan bread, basmati rice, pappadums, mint raita

LAMB SHANK (AGF) **\$34**
Braised in tomato & root vegetables, mash potato, baby peas, gremolata

SEAFOOD CIOPPINO **\$38**
A San Francisco style stew of mussels, prawns, calamari, clams, fish pieces, tomato, chilli, garlic, lemon, olive oil, w/ char-grilled bread

SALADS.

CAESAR (AGF) **\$22**
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing

MEDITERRANEAN NOURISH BOWL (v, AGF) **\$25**
Beetroot humus, roasted pumpkin, broccoli, chick peas, quinoa, spinach, fried kale, fetta, & pepita seeds
Add-on avocado **+\$3**

THAI BEEF SALAD (AGF) **\$28**
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion & cucumber, w/ cashews, soft herbs & Thai dressing

Add fried chicken, grilled chicken or lime pepper calamari to your Caesar or Nourish bowl **+\$8ea**

STEAK & RIBS.

All steaks are char-grilled to your liking, w/ chips & salad & choice of sauce.

AMERICAN BBQ PORK RIBS FULL RACK **\$48**
w/ our own Kansas City style BBQ sauce, smashed crispy fried chats, slaw & pickles.

300GM PORTERHOUSE **\$44**
150 DAY grain fed, Yearling Marble Score 2+

300GM SCOTCH FILLET **\$48**
Yearling MSA Graded

Add-on garlic prawns (4pcs) **+\$8**
Sauces: all are gluten friendly **extra sauce +\$2**
Wild mushroom sauce, garlic butter, creamy pepper sauce, red wine gravy

SIDES.

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

MASH POTATO (v) **\$6**

SIDE OF STEAKHOUSE CHIPS **\$8**

SEASONAL VEGETABLES (AGF) **\$8**

SIDE OF ONION RINGS **\$8**

PASTA & RISOTTO.

MUSHROOM RISOTTO (v, AGF) **\$26**
Field & button mushrooms, rocket, truffle oil, shaved parmesan
Add-on chicken **+\$8**

PAPPARDELLE BEEF RAGU **\$32**
Slow braised beef in a tomato & vegetable sauce, spinach, parmesan

PENNE w/ CAJUN CHICKEN **\$27**
Breast pieces, roasted peppers, tomato, w/ a creamy Cajun spiced sauce

POTATO GNOCCHI (v, N) **\$28**
Roasted pumpkin, spinach, fetta, pine nuts, burnt butter, shaved parmesan

RAVIOLINI (v) **\$28**
Mozzarella & ricotta parcels, sun-dried tomatoes, mushroom, spinach, broccolini, chilli flakes, sage, Napoli sauce

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

PUB CLASSICS.

CHICKEN SCALOPPINE (AGF) **\$31**
Pan fried chicken tenderloins, bacon, mushrooms & white wine cream sauce, potato mash & broccolini

CHICKEN PARMA **\$32**
Leg ham, napoli sauce, 3 cheese melt, chips, house salad

SIGNATURE MEAT ME PARMA **\$38**
BBQ sauce, ham, roast pork, beef, bacon, 3 cheese melt, chips, salad
Add-on pineapple **+\$2**

CHICKEN SCHNITZEL **\$28**
Hand crumbed chicken breast, chips, house salad

FISH & CHIPS **\$30**
Beer battered Barramundi, w/ chips, house salad, lemon, tartare sauce

LIME PEPPER CALAMARI (AGF) **\$30**
Chips, house salad, lemon, aioli

ROAST OF THE DAY (AGF) **\$30**
Roasted potatoes, pumpkin, seasonal vegetables, gravy

DOUBLE BEEF BURGER **\$30**
2x Angus beef patties, cooked medium, bacon bbq sauce, double cheese, lettuce, tomato, pickles burger mayo & chips

BRISKET BURGER **\$28**
6 hour slow cooked BBQ pulled beef, honey mustard slaw, Cajun cheese sauce, pickle & steakhouse chips

CASTELLOS CHICKEN BURGER **\$29**
Panko fried chicken breast, bacon, pineapple, chipotle mayo, lettuce, chips
Add-on egg **+\$2.5 each**
Add-on onion rings **+\$4 each**

Castello's

DESSERT.

STICKY DATE PUDDING \$12
w/ butterscotch sauce, vanilla ice cream & custard

TROPICAL PANNACOTTA (AGF) \$12
w/ mango & passionfruit salsa & toasted coconut flakes

STICKY DATE PUDDING \$12
w/ butterscotch sauce, vanilla ice cream & custard

CHURROS \$12
Hot Spanish fritters, w/ chocolate sauce, caramel dipping sauce, vanilla ice cream

CHOC CHUNK BROWNIE SUNDAE (N) \$14
Vanilla ice cream, brownie pieces, hot fudge sauce, marshmallows, popcorn, whipped cream & peanuts

SENIORS MENU.

Available lunch & dinner (on presentation of your Senior's Card)
Also 20% off any plated main meal, lunch & dinner (specials menu not included).

STARTERS. FROM \$5ea

- GARLIC BREAD
- GARLIC BREAD +\$2
w/ Cheese
- TOMATO BRUSCHETTA (V) +\$2
- SOUP OF THE DAY
- ZUCCHINI FRITTERS (V)

DESSERT. FROM \$3ea

- PAVLOVA (AGF) +\$4
whipped cream, seasonal fruit
- DESSERT OF THE DAY +\$4
- VANILLA ICE CREAM (AGF)
w/ topping

MAINS. \$17ea

- BEER BATTERED FISH
w/ chips & salad, tartare
- LIME PEPPER CALAMARI (AGF)
w/ chips & salad, aioli
- ROAST OF THE DAY (AGF)

CHICKEN SCHNITZEL
w/ chips & salad

CAESAR (AGF)
w/ grilled chicken or calamari

VEGAN PASTA OF THE DAY (VGN)

THAI BEEF SALAD (AGF)

PREMIUM \$23ea

MAINS.

MINUTE PORTERHOUSE STEAK (AGF)
Cooked medium, w/ chips, salad & your choice of sauce

BARRAMUNDI FILLET (AGF)
Grilled, w/ roast potatoes, steamed vegetables, tartare sauce

CHICKEN PARMA
w/ chips & salad



(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**

castellos.com.au

