



LONG BEACH HOTEL

STARTERS

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- 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** \$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
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HOUSE SPECIALTIES

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- CHICKEN SCALOPPINE (AGF)** \$30
Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, potato mash, & broccolini
- RISOTTO (V, AGF)** \$25
Mushrooms, roasted pumpkin, & baby spinach, w/ Arborio rice **add chicken or prawns +\$8**
- PRAWN, MUSHROOM & TRUFFLE FETTUCCINE** \$32
Hand-made pasta, prawn, wild mushrooms, spinach, cherry tomatoes, parsley w/ truffle cream sauce
- CURRY OF THE WEEK** \$29
Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments
- BRAISED BEEF W/ GNOCCHI** \$33
Red wine based slow cooked beef, seasonal vegetables, potato gnocchi, sage, pangrattato, fresh herbs, parmesan
- VEGAN FRIED RICE (VGN, AGF)** \$24
Fried tofu cubes, wombok, capsicum, carrot, onion, bok choy tossed w/ saffron rice
- NASI GORENG (N)** \$30
Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg
- MALAYSIAN PORK BELLY (AGF)** \$30
Soy braised pork, Steamed rice, bok choy salad, fried shallots
- BBQ PORK RIBS** \$45
Full rack of slow cooked ribs in Smokey BBQ sauce. Served w/seasoned steakhouse chips & salad
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PUB CLASSICS

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- 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** \$29
House salad, lemon, tartare sauce
- ROAST OF THE DAY (AGF)** \$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

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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 & feta cheese w/ house dressing
- Add fried OR grilled chicken,** +\$8
OR lime pepper calamari

SIDE DISHES

- GARDEN SALAD** (VGN, AGF) \$6
- SEASONAL VEGETABLES** (VGN, AGF) \$8
- LEMON POTATOES** (, V) \$8
- STEAK FRIES** w/ aioli \$9

BURGERS AND PIZZA

Add onion rings to your burger +\$7

- ANGUS BEEF & BACON BURGER** \$28
Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun, steak fries
- CRISPY CHICKEN BURGER** \$28
Southern fried, bacon, slaw, guacamole, BBQ & cheese sauces, milk bun, steak fries
- TOFU BURGER** (VGN) \$26
Vegan schnitzel, fried tofu, slaw, rocket, tomato kasundi, vegan bun, sweet potato waffle fries
- MARGHERITA PIZZA** (V) \$19
Tomato base, mozzarella, bocconcini, fresh basil
- LAMB FETTA PIZZA** \$26
Roasted lamb, feta, tomato, olives, peppers, mozzarella
- FUNGI BIANCO PIZZA** (V) \$24
Wild mushrooms, cherry tomato, bocconcini, sage, mozzarella
- MILANO PIZZA** \$26
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

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

MINUTE PORTERHOUSE STEAK (AGF) \$20
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

MAINS

BEER BATTERED FISH & CHIPS \$16
w/ house salad, tartare, lemon

LIME PEPPER CALAMARI \$16
Lightly dusted, flash fried, house salad, chips, goddess sauce, lemon

CHICKEN SCHNITZEL \$17
House salad, chips, lemon

CHICKEN PARMA \$20
Leg ham, Napoli sauce, 3 cheese melt, salad, & chips

DESSERTS

PUDDING OF THE DAY

PAVLOVA
w/ cream & berry compote

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