Bistro menu

Salads

THAI BEEF SALAD (N) — $26
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, w/ cashews & Thai dressing

GREEK LAMB SALAD (AGF, N) — $32
Grilled lamb, cos lettuce, tomato, fetta, pine nuts, red onion, Ouzo soaked raisins, Greek yoghurt

PRAWN & AVOCADO SALAD (M) — $34
Chilled king prawns, avocado, salad leaves, cherry tomatoes, cucumber, red onion, coriander, chilli & lime dressing

CAESAR (AGF) — $24
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing

Add-on for Caesar
Grilled chicken or lime pepper calamari (I) — $8

Desserts — All $13

Add-on extra ice cream — +$2

CRÈME BRULEE (AGF)
Classic French vanilla set custard, w/ caramelised sugar crust

STICKY DATE PUDDING
w/ butterscotch sauce & ice cream

GLUTEN FREE CHOCOLATE BROWNIE (AGF)
w/ raspberry sorbet

LEMON MERINGUE GELATO (AGF)
Lemon & cream dome gelati, coated in crispy meringue, w/ a limoncello liquid centre

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

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5472_OCT26

Senior's menu

Available 7 days, lunch & dinner.
Also available, 20% off any plated main meal, lunch & dinner.
20% discount off any plated main meal, lunch & dinner.

Entrée — from $6

GARLIC BREAD (VGN)

SOUP OF THE DAY (AGF, DF)
Check specials board

GARLIC BREAD W/ CHEESE (V) — +$2

Mains — from $17

BEER BATTERED FISH & CHIPS (I) — $17
w/ house salad, tartare, lemon

LIME PEPPER CALAMARI (I) — $17
Lightly dusted, flash fried, house salad, chips, aioli, lemon

CHICKEN SCHNITZEL — $17
House salad, chips, lemon

ROAST OF THE DAY (AGF) — $19
w/ medley of seasonal roasted vegetables & gravy

THAI BEEF SALAD (N) — $19
Marinated beef strips, bean shoots, cherry tomatoes, cucumber, red onion, capsicum, & cashews, w/ Thai dressing

CAESAR SALAD — $19
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing w/ grilled chicken

FETTUCCINE BOLOGNESE — $17
Australian Angus beef, Napoli sauce, w/ parmesan

VEGAN SATAY STIR FRY (N, VGN) — $17
With rice noodles, tofu, peanuts, broccolini, capsicum, Asian slaw, vegan satay sauce

Premium Senior Mains — $23

BARRAMUNDI FILLET (AGF)
Pan fried chats, broccolini, lemon & dill butter sauce

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

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

Dessert — $7

Refer to specials board

Castello's

Croydon Hotel Menu

Bistro menu

Castello's

Starters

GARLIC BREAD (VGN) — $9

GARLIC BREAD W/ CHEESE (V) — $14

SOUP OF THE DAY (AGF) — $10
w/ bread

LIME PEPPER CALAMARI (AGF) (I) — $16
Flash fried calamari, aioli, & lemon

PORK EMPANADAS (3) — $15
Fried pastry parcels w/ pulled pork filling, & smokey tomato relish

MUSHROOM ARANCINI (4) (V) — $15
Crumbed porcini & Arborio rice balls, w/ vegan aioli, parmesan

SWEET POTATO CROQUETTES (4) (AGF, VGN) — $14
w/ saffron aioli

BANG BANG CHICKEN SKEWERS (4) — $13
w/ Sriracha aioli

DUCK SPRING ROLLS (3) — $15
w/ plum sauce

BUFFALO WINGS — $14
Cooked in our Yoder Smoker, w/ either Frank's Hot sauce or Sweet Chipotle BBQ

SMOKED SALMON BRUSCHETTA (I) — $18
Lightly smoked salmon, avocado, fetta, exotic leaves, on Turkish

OYSTERS (M)
Natural — $4.50 ea
Kilpatrick — $5 ea

LOADED STEAKHOUSE FRIES — $19
Choose one topping style from the following:
- Sour cream, guacamole, salsa fresca, taco seasoning (V)
- **Bacon & cheese, w/ BBQ sauce**
- Lasagne style = beef Bolognese, mozzarella, parmesan
- Beef chilli con carne, jalapenos, sour cream, corn chip crumbs
- Smoked pulled pork, spiced BBQ sauce, cheddar, pickled onions

Sharing platters

SEAFOOD GRAZING BOARD (M) — $84
Beer battered fish, lime pepper calamari, smoked salmon, oysters, chilled king prawns, prawn crackers, steakhouse chips, garden salad, & condiments

SURF & TURF GRAZING BOARD (AGF) (M) — $80
250gm porterhouse, cooked to your liking, Cajun skillet prawns & chorizo, lime pepper calamari, BBQ chicken wings, sweet potato fries, house salad, aioli

DIETARY KEY:
(ADF) Available dairy free | (AGF) Available gluten friendly | (AV) Available vegetarian
(AVGN) Available vegan | (N) Contains nuts | (DF) Dairy free | (V) Vegetarian | (VGN) Vegan

SEAFOOD ORIGINS:
(A) Australian | (I) Imported | (M) Mixed

5472_OCT26

Char-grilled steaks

Premium cuts, cooked to your liking, w/ steak fries, garden salad, & choice of sauce.

Add-on garlic prawns (M) +$8

300GM PORTERHOUSE — $45
150 day grain fed. Yearling marble score 2+

300GM SCOTCH FILLET — $49
Grain fed. Yearling MSA graded

Extra sauce +$2
Wild mushroom sauce | Garlic butter | Creamy pepper sauce | Red wine gravy
Sauces: all are gluten friendly

Parmas

All parmas come with steak fries & house salad.

CHICKEN PARMA — $32
Leg ham, Napoli sauce, 3 cheese melt

SICILIAN PARMA — $34
Hot salami, roasted peppers, olives, Napoli, 3 cheese melt

BOLOGNESE PARMA — $34
Beef ragu, Napoli sauce, mozzarella, fresh basil

MEXICANA PARMA — $34
Tomato salsa, corn chips, 3 cheese melt, guacamole, sour cream, jalapenos

AUSSIE PARMA — $34
Bacon, fried egg, 3 cheese melt, BBQ sauce

Menu add ons.

Bacon +$3 | Cheese +$2 | Egg (1) +$2 | Guacamole +$3 | Sour cream +$2
Garlic prawns (M) +$8 | Extra sauce +$2 Grilled or fried chicken +$8
Lime pepper calamari (I) +$8 | Extra steamed rice +$6 | Extra ham +$3
Extra beef patty +$8 | Hash brown +$3 | Corn chips +$2 | Extra naan bread +$3

Pub classics

CHICKEN SCHNITZEL — $30
Hand crumbed chicken breast, steak fries, house salad, w/ lemon

LIME PEPPER CALAMARI (I) — $31
Lightly dusted, flash fried, steak fries, house salad, lemon, aioli

BEER BATTERED BARRAMUNDI (I) — $31
Steak fries, house salad, lemon, tartare

ROAST OF THE DAY (AGF) — $32
Roasted potato & medley of seasonal vegetables, w/ gravy

Sides

GARDEN SALAD (AGF, VGN) — $6

BOWL OF WEDGES (V) — $13
w/ sour cream & sweet chilli

ROASTED VEGETABLES (AGF, VGN) — $10

SWEET POTATO FRIES (V) — $13
Aioli

STEAK FRIES (V) — $11
w/ gravy

WOK TOSSED GREENS (AGF, VGN) — $9

House specialties

CHICKEN SCALOPPINE (AGF) — $30
Pan fried chicken tenderloins, w bacon & mushrooms, white wine cream sauce, potato mash, broccolini

PORK BELLY — $36
Pumpkin mash, bok choy, apple slaw, sticky soy caramel

LAMB PAPPARDELLE — $32
Slow cooked Victorian lamb in tomato & root vegetables, parmesan

BARRAMUNDI FILLET (AGF) (I) — $34
Cauliflower puree, chats, green beans, tomato & corn salsa, herb oil

SALMON RISOTTO (AGF) (I) — $33
Lightly smoked salmon, asparagus, spinach, olive oil, lemon

SEAFOOD LINGUINE (M) — $33
Squid, prawns, barramundi, clams, mussels, w/ chilli, garlic, spinach, olive oil base

VEGAN SATAY STIR FRY (N, VGN) — $26
With rice noodles, tofu, peanuts, broccolini, capsicum, Asian slaw, vegan satay sauce
Add-on chicken +$8

CHICKEN & PRAWN NASI GORENG (AGF) (M) — $32
Indonesian fried rice, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots, & fried egg

NASI GORENG (AGF, VGN) — $26
Indonesian fried rice, tofu, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots

THAI CHICKEN CURRY (AGF) — $30
Fragrant & mild-medium spiced sauce w/ steamed rice, & Thai cucumber salad

SMOKED LAMB PLATE — $34
House-smoked lamb shoulder, flat bread, Greek salad, tzatziki, chips

Burgers

All burgers are served with steak fries | Gluten free bun available +$3

ANGUS BEEF BURGER (AGF) — $28
Cheddar cheese, lettuce, tomato, pickles, smokey tomato relish, aioli, milk bun
Add-on bacon +$3 | egg +$2

CAJUN CHICKEN BURGER — $29
Grilled breast fillet, pineapple, lettuce, cheese, tomato, Sriracha aioli, milk bun
Add-on bacon +$3 | egg +$2

PULLED PORK BURGER (AGF) — $28
Cooked in our Yoder Smoker, spiced BBQ sauce, cheddar cheese, pickled onions, house slaw, milk bun

DOUBLE DELUXE BURGER (AGF) — $36
Double Angus beef patty, egg, bacon, hash brown, double cheddar cheese, pickles, BBQ sauce, milk bun

VEGGIE BURGER (VGN) — $28
Grilled veggie patty, lettuce, tomato, vegan cheese, guacamole, aioli, vegan potato bun, w/ sweet potato fries