

CROYDON HOTEL

STARTERS

- GARLIC BREAD** (VGN) \$9
- GARLIC BREAD w/ CHEESE** \$14
- SOUP OF THE DAY** with bread (AGF) \$9
- AVOCADO BRUSCHETTA** (V) \$16
Tomatoes from our **Yoder Smoker**,
fetta, basil, balsamic, on sourdough
- VEGAN BAO BUNS x2** (VGN) \$14
Hoisin mushrooms, jackfruit,
Sriracha mayo, coriander, sesame seeds
- LIME PEPPER CALAMARI** \$16
Flash fried calamari, aioli, & lemon
- ARANCINI x 4** (V) \$14
Pumpkin & sage risotto rice balls, w/ aioli
- ROLLED TACOS** (VGN, AGF) \$13
Corn tortillas, vegetable filled, crispy fried,
guacamole
- BUFFALO WINGS** \$14
Cooked in our Yoder Smoker, w/ either
Frank's Hot sauce or Sweet Chipotle BBQ
- PRAWN SPRING ROLLS x 3** \$16
w/ sweet soy & chilli dipping sauce
- LOADED SWEET POTATO WAFFLE FRIES** (V) \$16
Sour cream, guacamole, salsa fresca
- PORK RIBLETS** \$16
w/ sweet Chipotle BBQ sauce, coleslaw

HOUSE SPECIALTIES

- CHICKEN SCALOPPINE** (AGF) \$29
Pan fried chicken tenderloins, bacon,
mushrooms & white wine cream sauce,
potato mash, & broccolini
- BARRAMUNDI FILLET** (AGF) \$32
Potato rosti, broccolini, roasted medley tomatoes,
chimichurri
- SEAFOOD FETTUCCINE** \$33
Prawns, calamari, fish, mussels, cherry tomatoes,
olive oil, chilli & garlic emulsion
- SPANISH PRAWN RISOTTO** (AGF) \$28
Chorizo, peppers, red onion, tomatoes,
w/ parmesan cheese **Add chicken \$8**
- VEGAN STIR FRY NOODLES** (VGN) \$26
Japanese Udon, fried tofu, & Asian greens,
w/ yakisoba sauce
- CHICKEN & PRAWN NASI GORENG** (AGF) \$30
Indonesian fried rice, wok tossed Asian vegetables,
broccolini, wombok, garlic, chilli, ginger, coriander,
fried shallots, & fried egg
- NASI GORENG** (VGN, AGF) \$26
Indonesian fried rice, tofu, wok tossed Asian
vegetables, broccolini, wombok, garlic, chilli,
ginger, coriander, fried shallots
- CHEF'S SPECIAL CURRY** (AGF) \$28
w/ fragrant turmeric rice, naan bread, and raita
- OPEN LAMB SOUVA** \$34
Slow cooked shoulder on our Yoder Smoker,
flat bread, Greek salad, chips, tzatziki
- BBQ PORK RIBS** \$39
½ rack USA style ribs, sweet Chipotle BBQ sauce,
coleslaw, chips, grilled corn

BURGERS

- ANGUS BEEF BURGER** (AGF) \$26
Cheddar cheese, lettuce, tomato, pickles,
tomato relish, aioli, milk bun **Add bacon+\$2**
 - DOUBLE STACK CHICKEN BURGER** \$28
Louisiana fried chicken, caramelised onions, cheddar
melt, lettuce, pickles, Sriracha mayo,
milk bun **Add bacon +\$2**
 - PULLED PORK BURGER** (AGF) \$26
Cooked in our **Yoder Smoker**, spiced BBQ
sauce, cheddar cheese, house slaw, milk bun
 - MONSTER BURGER 3.0** \$30
Angus beef patty, hash browns, egg, bacon, cheddar
cheese, pickles, BBQ sauce,
American mustard, milk bun
 - VEGAN BURGER** (VGN) \$28
Grilled veggie patty, lettuce, smoked tomato, vegan
cheese, tomato relish, aioli, vegan bun,
w/ sweet potato waffle fries
- All burgers are served with steak fries**
Gluten free bun available +\$3

PARMAS

**All parmas come with steak fries
& house salad**

- CHICKEN PARMA** \$30
Leg ham, napoli sauce,
3 cheese melt
- CROYDON PARMA** \$34
Italian meatballs, Napoli sauce,
mozzarella, fresh basil
- MEXICANA PARMA** \$34
Chilli beans, corn chips, 3 cheese melt,
guacamole, sour cream, jalapenos
- BREAKY PARMA** \$34
Bacon, fried egg, hash brown,
3 cheese melt, hollandaise sauce
- STYLIZE YOUR PARMA** \$2 (each)
Corn chips, eggs, bacon, chilli beans,
guacamole, sour cream, hash brown

PUB CLASSICS

- CHICKEN SCHNITZEL** \$27
Hand crumbed chicken breast,
steak fries, house salad, w/ lemon
- LIME PEPPER CALAMARI** \$28
Lightly dusted, flash fried, steak
fries, house salad, lemon, aioli
- BEER BATTERED BARRAMUNDI** \$29
Steak fries, house salad, lemon, tartare
- ROAST OF THE DAY** (AGF) \$28
Roasted potato & medley of seasonal
vegetables, w/ gravy
- BANGERS & MASH** (AGF) \$26
English style pork sausages, mash,
caramelised onion, gravy, peas



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SALADS

- THAI BEEF SALAD (N)**\$26
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, w/ cashews & Thai dressing
- SMOKED LAMB SALAD (AGF)**\$29
Slow cooked shoulder from our **Yoder Smoker**, cous cous, baby spinach, onion, cherry tomatoes, olives, fetta, cucumber, w/ balsamic glaze
- ASIAN NOODLE SALAD (VGN, AGF)**\$23
Cabbage slaw, glass noodles, capsicum, rocket, w/ coriander ginger dressing
- CAESAR (AGF)**\$22
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing
- ADD GRILLED CHICKEN OR LIME PEPPER CALAMARI TO YOUR CAESAR OR ASIAN NOODLE SALAD**\$8

CHOOSE A SIDE

- GARDEN SALAD (AGF, VGN)**\$6
- WEDGES** w/ sour cream & sweet chilli\$13
- ROASTED VEGETABLES (AGF, VGN)**\$8
- SWEET POTATO WAFFLE FRIES** w/ aioli (v)\$13
- STEAK FRIES (v)** w/ gravy\$11
- WOK TOSSED GREENS (AGF, VGN)**\$9

DESSERTS

All desserts \$12 Add ice cream +\$2

- WAFFLES**
Belgian style, chocolate fudge sauce, vanilla ice cream, berry compote
- STICKY DATE PUDDING**
w/ butterscotch sauce & cream
- GLUTEN FREE CHOCOLATE MUD CAKE**
w/ vegan chocolate ice cream
- LEMON MERINGUE**
w/ cream

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 (VGN)**
- GARLIC BREAD W/ CHEESE +\$2**

- SOUP OF THE DAY (AGF/DF)**
- Check specials board

\$5

MAINS

- BEER BATTERED FISH & CHIPS**\$15
w/ house salad, tartare, lemon
- LIME PEPPER CALAMARI**\$15
Lightly dusted, flash fried, house salad, chips, aioli, lemon
- CHICKEN SCHNITZEL**\$15
House salad, chips, lemon
- CHICKEN PARMA**\$20
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
Broccolini w/ almonds, beetroot relish, chat potatoes, lemon
- MINUTE PORTERHOUSE STEAK (AGF)**\$20
Cooked medium, w/ salad, chips, & your choice of sauce

- THAI BEEF SALAD**\$18
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, w/ cashews & Thai dressing
- CAESAR SALAD**\$15
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing w/ grilled chicken
- FETTUCCINE BOLOGNESE**\$14
Australian Angus beef, napoli sauce, w/ parmesan
- VEGAN STIR FRY NOODLES (VGN)**\$16
Japanese Udon, fried tofu, & Asian greens, w/ yakisoba sauce
- BANGERS & MASH**\$16
Pork sausages, mash, caramelised onion, gravy, peas

DESSERTS

Refer to specials board

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

CROYDON HOTEL

PREMIUM STEAKS & SHARING PLATTERS

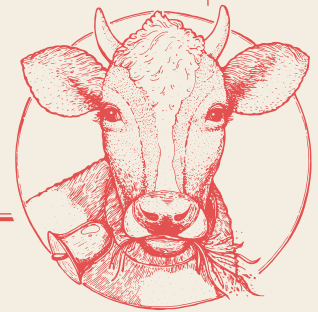
AT CASTELLOS, WE PRIDE OURSELVES ON SOURCING EXCEPTIONAL QUALITY PRODUCE TO MAKE EVERY DISH TASTE GREAT.

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 (v,AGF) \$39

Garlic & Cheese bread, arancini, vegan bao buns, crispy rolled tacos.

SURF & TURF GRAZING BOARD \$85

300gm porterhouse, cooked to your liking, Cajun skillet prawns & chorizo, lime pepper calamari, BBQ chicken wings, sweet potato waffle fries, house salad, aioli

SMOKED MEATS GRAZING BOARD \$78

BBQ pork ribs, buffalo wings, slow cooked lamb & fetta, flat bread, slaw, steakhouse fries, sweet Chipotle 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

RIB EYE on the bone \$54

400GM
Gippsland Angus
Grass fed

Add-on garlic prawns (4 pieces) +\$8

SAUCES +\$2

ALL ARE GLUTEN FRIENDLY

Wild mushroom sauce
Garlic butter
Creamy pepper sauce
Red wine gravy

