

Olive Tree Hotel

STARTERS

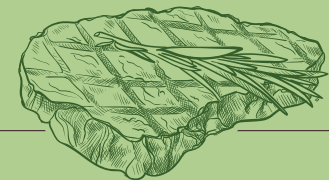
GARLIC BREAD (v)	\$9
GARLIC BREAD w/ CHEESE (v)	\$12
GARLIC BREAD w/ CHEESE & BACON	\$14
TOMATO BRUSCHETTA (v)	\$15
Tomato, onion & basil w/ parmesan, balsamic glaze & olive oil on sourdough	
PROSCIUTTO BRUSCHETTA	\$18
Italian air-dried ham, rocket, fetta, caramelised onion, cream cheese, balsamic glaze, & olive oil on sourdough	
TODAY'S SOUP	\$9
w/ sourdough	
LEMON SALT & PEPPER SQUID	\$16.5
Lightly dusted w/ lemon pepper, salt & semolina, served w/ salad & aioli	
MEXICAN CHEESY NACHOS (v)	\$16.5
Lime, coriander & tomato salsa w/ sour cream & guacamole	
SEASONED WEDGES (v)	\$15
w/ sweet chilli & sour cream	Add-on extra cheese & bacon +\$5
BUFFALO WINGS	\$15
Tossed in your choice of JD BBQ sauce <u>OR</u> Buffalo Hot sauce	

MAINS

SINGAPORE NOODLE STIR FRY (v)	\$21
Asian greens, egg noodles, carrots, spring onion, Singapore sauce, fried shallots	
Add-on	
Chicken breast <u>OR</u> Chinese BBQ pork <u>OR</u> Tiger prawns	+\$8
CHICKEN SCALLOPINI (agf)	\$31
Pan-seared chicken in a mushroom, garlic, wine & cream sauce on potato mash, broccolini	
ROAST OF THE DAY	\$27
w/ greens, roast vegetables & gravy	
LEMON SALT & PEPPER SQUID	\$28
w/ roasted garlic aioli, chips & salad	
BEER BATTERED BARRAMUNDI	\$28
Served w/ tartare, chips & salad	
GARLIC PRAWNS (agf)	\$33
w/ Jasmine rice, & garden salad	
SLOW COOKED LAMB SHOULDER (agf)	\$34
w/ potato mash, roasted vine tomatoes, & balsamic braised onions	
GRILLED BARRAMUNDI FILLET (agf)	\$34
Potato gratin, broccolini, blistered cherry tomatoes, cauliflower puree	

PASTA & RISOTTO

LINGUINI CARBONARA	\$23
Tossed w/ bacon, garlic, herbs & cream w/ parmesan	
RIGATONI BOLOGNESE	\$23
Napoli & meat sauce w/ parmesan	
POLLO FUNGHI RISOTTO	\$25
Chicken, mushroom, spinach, & parmesan	
TIGER PRAWN & CHILLI RISOTTO (agf)	\$26
White wine, chilli, garlic, leek, thyme, lemon, & broccolini	
PUMPKIN RISOTTO (v, agf)	\$23
Peas, broccolini, mushrooms, cherry tomatoes, & spinach, w/ parmesan	
POTATO GNOCCHI & LAMB RAGU	\$29
Slow cooked in tomato, root vegetables, & thyme, w/ parmesan	
LINGUINI SEAFOOD MARINARA	\$33
Prawns, squid, fish, mussels, clams, cherry tomatoes, olive oil, chilli & garlic emulsion	



Add-on garlic prawns OR salt & pepper squid +8ea

PREMIUM STEAKS

Carefully selected premium cuts which have been sourced from *Thomas Farms* paddocks, direct to your plate. All steaks are cooked to your liking, served with steakhouse chips, salad, & a sauce or condiment.

PORTERHOUSE 300G	\$43
Thomas Farms Supreme Yearling Marble score 2+	
SCOTCH FILLET 300G	\$45
Thomas Farms Classic Yearling MSA graded	

Castello's

PARMAS & BURGERS

AUSSIE OUTBACK	\$32
BBQ sauce, cheese, bacon, fried egg, & onion rings	
MEXICAN	\$31
Salsa, cheese, corn chips, guacamole, & sour cream	
BREAKY	\$33
Bacon, poached egg, hash brown, baby spinach, topped w/ hollandaise sauce	

TRADITIONAL	\$29
Ham, Napoli & cheese	
NAKED	\$27
Just crumbed chicken breast	
Stylize your PARMA!	\$2ea
Corn chips, eggs, bacon, guacamole, sour cream, pineapple, onion rings	

ANGUS BEEF BURGER	\$26
100% beef patty w/ cheese, tomato, bacon, lettuce, caramelised onion, our burger sauce & egg on a milk bun w/ steakhouse fries	
BRISKET BURGER	\$28
Slow cooked BBQ pulled beef, honey mustard slaw, American cheddar, onion rings, pickle, steakhouse chips	

All parmas served with steakhouse fries & house salad



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SALADS

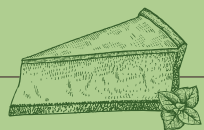
- CAESAR** \$18
Cos, bacon, croutons & Grana Padano w/ traditional dressing, poached egg & anchovies
Add-on grilled chicken OR salt & pepper squid..... +\$8
- THAI BEEF SALAD (n)** \$26
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, cashews & Thai dressing w/ Turmeric crisp
- TANDOORI CHICKEN STACK**..... \$26
Grilled, w/ potato rosti, salad greens, bacon, fetta, cucumber yoghurt

SIDES

- STEAKHOUSE CHIPS (v)**..... \$10
w/ aioli
- POTATO MASH (v ,agf)**..... \$8
- ROAST VEGETABLES (v)** \$8
- GARDEN SALAD (v ,agf)**..... \$8
- STEAMED VEGETABLES (v ,agf)**..... \$8

DESSERTS

- STICKY DATE PUDDING** \$12
w/ butterscotch sauce, cream & ice cream
- BAILEYS & BISCOFF PANNACOTTA**..... \$13
w/ biscoff curd, crumble, & white chocolate shard
- AFFOGATO (agf)**..... \$16
Shot of coffee, scoop of vanilla ice cream & your choice of shot: Kahlua, Baileys OR Frangelico
- BLUEBERRY CHEESECAKE**..... \$13
Berry compote, ginger crumble & tulle biscuit, vanilla ice cream



SENIORS MENU

ON PRESENTATION OF YOUR SENIOR'S CARD

ENTRÉE

- SOUP OF THE DAY w/dinner roll**
- GARLIC BREAD**
- GARLIC BREAD W/ CHEESE +\$2**

DESSERTS

- STICKY DATE PUDDING**
w/ ice cream
- ICE CREAM**
w/ topping
- TODAY'S DESSERT SPECIAL**



MAINS

- BATTERED FISH & CHIPS**
- TODAY'S ROAST**
w/ vegetables & gravy
- SPAGHETTI NAPOLI (v) OR BOLOGNESE**
- TODAY'S SENIOR SPECIAL**
- CHICKEN SCHNITZEL**
- CAESAR SALAD**
w/ grilled chicken



\$15

PREMIUM MAINS

- GRILLED BARRAMUNDI**
w/ chats, steamed seasonal vegetables, & hollandaise sauce
- CHICKEN PARMA**
w/ house salad & steakhouse chips
- MINUTE PORTERHOUSE STEAK**
Cooked medium, w/ house salad, steakhouse chips, & your choice of sauce

\$20

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**