

Longbeach 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 | |
| NACHO CHEESE PICKERS (v) | \$14 |
| w/ sour cream & guacamole | |
| BANG BANG CAULIFLOWER (vgn, agf) | \$12 |
| Battered & fried bites, w/ sweet 'n' spicy dipping sauce | |
| BUFFALO WINGS | \$15 |
| Tossed in either Buffalo hot sauce, or house BBQ sauce, w/ a side of blue cheese dressing | |
| 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 | |
| LOADED STEAKHOUSE FRIES | |
| w/ smokey BBQ sauce, and liquid cheese sauce | \$16 |
| Add fried chicken | +\$9 |
| ROLLED TACOS (vgn, agf) | \$13 |
| Corn tortillas, vegetable filled, crispy fried, guacamole, salsa fresca | |
| LIME PEPPER CALAMARI (agf) | \$16 |
| Flash fried, goddess sauce w/ lemon | |

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, n, agf) | \$25 |
| Creamy wild mushrooms, cashew, pesto, cherry tomato, & baby spinach, w/ Arborio rice Add chicken or prawns | +\$7 |
| SEAFOOD MARINARA BUCATINI | \$33 |
| Hand-made pasta, prawns, mussels, fish pieces, fried calamari, cherry tomato, wild mushrooms, spinach, parsley w/ seafood bisque | |
| CURRY OF THE WEEK | \$29 |
| Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments | |
| VEAL & PORK MEATBALLS W/ GNOCCHI | \$32 |
| Spinach, cherry tomatoes, sour cream & caper sauce, parmesan | |
| DUO OF BEEF & PUMPKIN RAVIOLIS | \$24 |
| Cherry tomato, olives, zucchini, capsicum, eggplant, spinach, fetta cheese, w/ Napoli sauce | |
| CHICKEN & PRAWN NASI GORENG (n) | \$30 |
| Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg | |
| LAMB OSSO BUCCO | \$34 |
| Slow cooked in red wine, seasonal vegetables, creamy mash potato | |
| VEGAN FRIED RICE (vgn, agf) | \$24 |
| Tofu, wombok, capsicum, onion, carrot, green beans, broccolini | |

BURGERS

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|--|-------------|
| ANGUS BEEF | \$27 |
| Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun, steak fries | |
| Add bacon | +\$2 |
| CRISPY CHICKEN | \$27 |
| Southern fried, slaw, guacamole, BBQ & cheese sauces, milk bun, steak fries | |
| Add bacon | +\$2 |
| TOFU BURGER (vgn) | \$26 |
| Vegan schnitzel, fried tofu, slaw, rocket, tomato kasundi, vegan bun, sweet potato waffle fries | |
| Add onion rings to your burger | +\$7 |

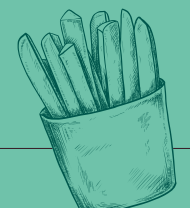
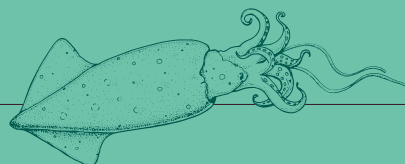
PIZZA

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|---|-------------|
| MARGHERITA (v) | \$19 |
| Tomato base, mozzarella, bocconcini, fresh basil | |
| SEAFOOD | \$27 |
| Garlic & tomato base, mussels, fish pieces, fried calamari, cherry tomato, onion, mozzarella | |
| VERDURE (v) | \$24 |
| Tomato base, eggplant, capsicum, zucchini, tomato, rocket leaves, mozzarella | |
| HONEY SOY CHICKEN (v) | \$26 |
| BBQ base, fried chicken, bacon, capsicum, onion, mozzarella | |

Castello's

PUB CLASSICS

| | | | | | |
|---|-------------|---|-------------|--|-------------|
| CHICKEN PARMA | \$32 | LIME PEPPER CALAMARI | \$30 | BEER BATTERED FISH & CHIPS | \$30 |
| Leg ham, Napoli sauce, 3 cheese melt, steak fries, house salad | | Steak fries, house salad, lemon, goddess sauce | | House salad, lemon, tartare sauce | |
| CHICKEN SCHNITZEL | \$28 | ROAST OF THE DAY (agf) | \$30 | VEGAN SCHNITZEL (vgn, agf) | \$24 |
| Hand crumbed chicken breast, steak fries, house salad | | Roasted potato & medley of seasonal vegetables, w/ gravy | | Sweet potato waffle fries, vegan aioli, tomato kasundi, house salad | |



Longbeach Hotel

SALAD BOWLS

CAESAR (agf)..... \$22

Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing

GARDEN OF EDEN (vgn, agf)..... \$22

Saffron hummus, mixed leaves, cherry tomato, cucumber, onion, carrot, fried chickpeas

Add on - Fried or grilled chicken or lime pepper calamari..... \$7 each

CHOOSE A SIDE

GARDEN SALAD (agf, vgn)..... \$6

STEAK FRIES W/ AIOLI..... \$9

LEMON POTATOES (v)..... \$8

SEASONAL VEGETABLES (vgn, agf)..... \$8



SENIORS MENU

20% DISCOUNT OFF ANY PLATED MAIN MEALS, 7 days LUNCH & DINNER

2 COURSE ADD \$5 (for entree or dessert +\$1)

3 COURSE ADD \$11 (for both entree & dessert)

ENTRÉE

CAULIFLOWER FRITTERS (vgn, agf)

SOUP OF THE DAY (agf)

TOMATO BRUSCHETTA +\$2

GARLIC BREAD W/ CHEESE +\$2

PREMIUM MAINS

CHICKEN PARMA

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

BARRAMUNDI FILLET (agf)

Herb crusted, potatoes, cherry tomatoes, olives, spinach, pesto hollandaise

MINUTE PORTERHOUSE STEAK (agf)

Cooked medium, w/ salad, chips, & your choice of sauce

\$20

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

ROAST OF THE DAY (agf)..... \$18

w/ medley of seasonal roasted vegetables & gravy

PENNE BOLOGNESE (agf)..... \$14

Australian Angus beef, Napoli sauce, w/ parmesan

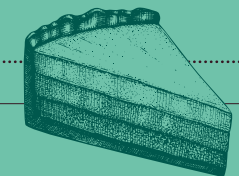
VEGAN PASTA OF THE DAY (vgn)..... \$14

Check specials sheet

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