

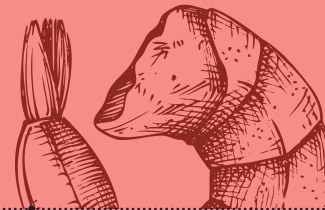
Victorian Tavern

STARTERS

GARLIC BREAD (v)	\$9
GARLIC BREAD w/ CHEESE (v)	\$14
GARLIC BREAD w/ CHEESE & BACON	\$16
ARANCINI (x4) (v, n)	\$14
Green pea & rocket pesto risotto balls, tomato sugo, parmesan	
TRIO OF DIPS (v)	\$16
Beetroot tzatziki, rocket pesto, & hummus w/ toasted Turkish bread	
VEGGIE TAQUITO (x3) (v, agf)	\$14
Vegetable filled corn tacos, guacamole, sour cream, salsa fresca	
PORK BELLY BITES	\$16
w/ creamy coleslaw, char siu sauce	
CALAMARI	\$16
Flash fried, lime pepper seasoning, aioli, rocket	
LOADED FRIES	\$16
Steakhouse chips w/ cheese sauce, bacon, BBQ sauce, ranch dressing	
POTATO WEDGES	\$13
w/ sour cream, sweet chilli sauce	
BOWL OF CHIPS	\$11
w/ aioli	
NACHOS (agf)	\$23
Corn tortilla chips, beef chilli con carne, cheese sauce, jalapenos, w/ sour cream, guacamole, & tomato salsa	

POTS & PANS

SINGAPORE NOODLE STIR FRY (v)	\$23
Asian greens, egg noodles, carrots, spring onion, Singapore sauce, fried shallots	
Add on - Chicken breast or Tiger prawns	+\$8
PAELLA	\$34
Saffron infused rice w/ prawns, calamari, fish, mussels, Spanish chorizo, capsicum, & green peas	
NASI GORENG	\$30
Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	
OPEN LAMB SOUVA	\$33
8 hour slow cooked shoulder, flat bread, Greek salad, chips, tzatziki	
PORK BELLY	\$35
Roasted chats, cauliflower gratin, green beans and port wine jus	
FISH OF THE DAY	\$33
Please see today's special sheet	
CHEF'S CURRY (agf)	\$29
Cooked in mild fragrant spices, w/ naan bread, basmati rice, pappadums	



PASTA & RISOTTO

PRAWN & ZUCCHINI RISOTTO (agf)	\$29
Arborio rice w/ cherry tomato, pinenuts, spinach & pea stock, Parmesan	
SEAFOOD LINGUINE	\$33
Prawns, calamari, fish, mussels, cherry tomatoes, olive oil, chilli & garlic emulsion	
RAVIOLINI	\$28
Mozzarella & ricotta parcels, Napoli sauce, fresh basil, parmesan crisp, basil cream	
GARDEN HARVEST GNOCCHI (v, n)	\$26
Hand-made, w/ basil pesto, sundried tomato, peas, Napoli sauce, parmesan	
Add on - Chicken	+\$8
CHICKEN SCALLOPPINE (agf)	\$29
Pan fried chicken breast, bacon, mushroom & white wine cream sauce, mash, broccolini	

Explore a variety of crafted pasta and
risotto dishes, perfectly paired with fresh
ingredients and unique flavours.



Castello's PUB CLASSICS

CLASSIC CHICKEN PARMA	\$30	FISH & CHIPS	\$28	AMERICAN BEEF BURGER	\$26
Leg ham, Napoli sauce, 3 cheese melt, steakhouse chips, house salad		Beer battered barramundi, steakhouse chips, house salad, lemon, tartare sauce		Angus beef patty, American cheese, baconnaise sauce, lettuce, tomato, pickles, steakhouse chips	
IRISH PARMA	\$31	LIME PEPPER CALAMARI (agf)	\$27	Add on - bacon or egg	+\$2 each
Mash potato, 3 cheese melt, gravy, steakhouse chips, house salad		Flash fried, steakhouse chips, house salad, lemon, aioli		CASTELLO'S FRIED CHICKEN BURGER	\$28
CHICKEN SCHNITZEL	\$27	SEAFOOD BASKET	\$38	Fried chicken breast, bacon, coleslaw, grilled pineapple, melted cheese, Castello's special sauce, steakhouse chips	
Hand crumbed chicken breast, steakhouse chips, house salad		Battered barramundi, lime pepper squid, coconut prawns, crumbed scallops, chips, salad, condiments		PHILLY CHEESE STEAK SANDWICH	\$33
MEXI-CALI VEGGIE PARMA (vgn)	\$26	ROAST OF THE DAY	\$28	Thinly sliced beef, green peppers, onion, melted cheese, ranch sauce, on Turkish, steakhouse chips	
Vegan schnitzel, enchilada sauce, jalapenos, vegan cheese, Tex-Mex corn chip salad		Baked & steamed seasonal vegetables, gravy			

Victorian Tavern

SALADS

CAESAR (agf) \$20
Cos, bacon, croutons, anchovies, parmesan,
poached egg, anchovy dressing

ATHENA GREEK SALAD (agf) \$22
Crisp cos lettuce, marinated feta, olives, cherry tomatoes,
onion, cucumber, lemon & herb dressing

Add on - Fried or grilled chicken \$8 each
or lime pepper calamari

CHOOSE A SIDE

SIDE OF CHIPS (v) \$8

GARDEN SALAD (agf, vgn) \$6

CAULIFLOWER GRATIN (v) \$8

SEASONAL VEGETABLES (agf, v) \$8

CLASSIC POTATO MASH (agf, v) \$6

GARLIC CHATS (agf, v) \$7

CREAMY COLESLAW (agf, v) \$6

\$12 DESSERTS

STICKY DATE PUDDING
w/ butterscotch sauce, vanilla bean ice cream

DECADENT CHOCOLATE MOUSSE
w/ choc chips, oreo crumbs, fudge sauce, macaron biscuit

WARM APPLE CRUMBLE
w/ vanilla custard & ice cream

SPANISH CHURROS
w/ chocolate sauce, raspberry sorbet

PAVLOVA
Chantilly cream, seasonal fruit, passionfruit, toasted coconut

MARY JANE'S CHEESECAKE
Please see specials sheet for today's fantastic flavour

SHARING DESSERT SPECIAL! \$30
Choose 3 desserts to be served platter style for the table

SENIORS MENU

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

STARTERS

GARLIC BREAD

SOUP OF THE DAY

ARANCINI

GARLIC BREAD W/ CHEESE +\$2

\$5

PREMIUM MAINS

MINUTE PORTERHOUSE STEAK (agf)
Chips, salad, & choice of sauce

GRILLED BARRAMUNDI FILLET (agf)
w/ chat potatoes, green beans,
lemon & herb butter

CHICKEN PARMA
w/ chips & salad

\$20

MAINS

BATTERED FISH & CHIPS
w/ salad, lemon, tartare

LEMON PEPPER CALAMARI (agf)
w/ chips, salad, lemon, aioli

ROAST OF THE DAY (agf)

CHICKEN SCHNITZEL
w/ chips & salad

CAESAR SALAD (agf)
w/ chicken or Calamari, add +\$4

VEGETABLE LASAGNE ROTOLO (v)

\$15

DESSERTS

ASK OUR FRIENDLY STAFF FOR OFFERINGS

\$7



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



Victorian Tavern

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, and choice of sauce.

Our sharing platters are a great way to sample crowd-pleasing items from across our menu, and generously proportioned to graze on for 2.

Castello's

~ great food, good times ~



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SHARING PLATTERS

STARTER GRAZING BOARD \$42

Arancini, sticky pork belly, veggie taquitos, potato wedges, aioli, guacamole, sour cream, & cheesy garlic bread

SEAFOOD GRAZING BOARD \$65

Beer battered fish, lime pepper calamari, coconut prawns, chips, house salad, lemon, tartare, aioli

MEAT FEAST GRAZING BOARD \$76

Roasted pork belly, chicken parma bites, slow cooked lamb, BBQ chorizo, slaw, flat bread, chips, condiments

CHAR-GRILLED STEAKS

PORTERHOUSE 300gm \$43

Thomas Farms Supreme. Yearling Marble Score 2+

SCOTCH FILLET 300gm \$45

Thomas Farms Classic. Yearling MSA Graded

RIB EYE ON THE BONE 400gm \$54

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

