

Cardinia Hotel

STARTERS

GARLIC BREAD (v)	\$9
GARLIC BREAD w/ CHEESE (v)	\$14
SOUP OF THE DAY (agf)	\$9
BRUSCHETTA	\$13
Tomato, onion, fetta, basil, balsamic, ciabatta	<i>guacamole</i> +\$4
ZUCCHINI & FETTA FRITTERS (v, n)	\$13
w/ rocket & cashew pesto	
BUFFALO WINGS	\$15
Tossed in either Buffalo hot sauce, or house BBQ sauce, w/ a side of blue cheese dressing	
THAI CHICKEN SPRING ROLLS (x3) (n)	\$13
Peanut dipping sauce, cucumber pickle salad	
ARANCINI (v, n)	\$13
Basil pesto, bocconcini and mushroom, chilli tomato jam	
MAC & CHEESE CROQUETTES (v)	\$14
Three-cheese mix, red pepper relish	
FRIED CHICKEN TACOS (x2)	\$14
Breast pieces, chef's spices, slaw, guacamole, chipotle mayo, flour tortillas	
PORK BELLY SKEWERS	\$16
Grilled, w/ Sriracha maple glaze, crispy crackling crumbs	
CALAMARI (agf)	\$16
Lime & pepper seasoning, aioli, w/ salad of rocket, roasted peppers, red onion	
BABY POTATO CAKES (v)	\$14
w/ chicken salt	
'LOAD ME UP' TOPPINGS	+\$5ea
Add-on - Cajun cheese sauce, salsa fresca & guacamole	
Add-on - Crispy fried chicken pieces	

HOUSE SPECIALITIES

CHICKEN SCALLOPPINE (agf)	\$29
Pan fried chicken tenderloins, bacon, mushrooms & white wine cream sauce, potato mash, & broccolini	
NASI GORENG	\$30
Indonesian fried rice w/ chicken, prawns, cabbage, capsicum, carrot & a fried egg	
SALMON	\$33
Pan seared fillet cooked medium, Bangladesh inspired mash potato, charred broccolini, mild coconut curry sauce	
GARLIC PRAWNS (agf)	\$31
Creamy white wine & garlic sauce, steamed rice	
PRADEEP'S BEEF ROGAN JOSH (agf)	\$26
Cooked in mild fragrant spices, w/ naan bread, basmati rice, pappadums	
LAMB SHANK (agf)	\$32
Braised in tomato & root vegetables, mash potato, baby peas, gremolata	
OPEN LAMB SOUVA	\$33
Slow roasted shoulder, pita bread, Greek garden salad, chips, tzatziki	
PORK RIBS	\$42
Char-grilled, slaw, chips, Chef's signature BBQ sauce	

PASTA & RISOTTO

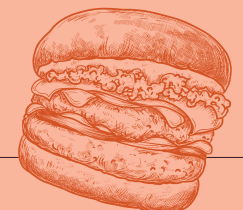
GARDEN HARVEST RISOTTO (v, agf)	\$26
Peas, broccolini, spinach and pumpkin, shaved parmesan	
Add Chicken or Prawn +\$8	
SEAFOOD MARINARA LINGUINE	\$32
Mussels, prawns, calamari, clams, fish pieces, fennel, cherry tomato, chilli, garlic, lemon olive oil	
LAMB RAGU	\$32
Slow braised lamb in a tomato & vegetable sauce, rigatoni, rocket, spinach, parmesan	
CHICKEN AND MUSHROOM PENNE (n)	\$25
Creamy basil, rocket, & cashew pesto sauce	
POTATO GNOCCHI (v, n)	\$28
Sun dried tomatoes, mushroom, spinach, broccolini, pine nuts, chilli flakes, sage, burnt butter sauce	
RAVIOLINI (v)	\$28
Mozzarella & ricotta parcels, Napoli sauce, fresh basil, parmesan	

Gluten free penne available as an
alternative. Please ask our friendly staff



Castello's PUB CLASSICS

CHICKEN PARMA	\$32	LIME PEPPER CALAMARI	\$30	BRISKET BURGER	\$28
Leg ham, Napoli sauce, 3 cheese melt, steakhouse chips, house salad		Flash fried, steakhouse chips, house salad, lime, aioli		6 hour slow cooked BBQ pulled beef, honey mustard slaw, cajun cheese sauce, pickle, steakhouse chips	
CHICKEN SCHNITZEL	\$28	ROAST OF THE DAY (AGF)	\$30	CRISPY CHICKEN BURGER	\$27
Hand crumbed chicken breast, steakhouse chips, house salad		Roasted potatoes, pumpkin, seasonal vegetables, gravy		Southern fried chicken thigh fillet, American cheese, tangy slaw, aioli, chips	
FISH & CHIPS	\$30	DOUBLE BEEF BURGER	\$26		
Beer battered barramundi, steakhouse chips, house salad, lemon, tartare sauce		Angus beef patties (X2), BBQ sauce, double cheese, lettuce, tomato, burger mayo, pickles, chips.			
		Supersize me!	\$7		
		Add-on bacon, fried egg, & onion rings			



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SALAD BOWLS

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

ANCIENT GRAIN SALAD (n,v) \$25
Quinoa, freekeh, cucumber, red onion, pomegranate, soft
herbs, almonds, pepitas, currants, fetta, tangy dressing

THAI CHICKEN SALAD (v, n) \$25
Wombok, cherry tomatoes, cabbage, red onion, Thai basil,
sesame seeds, tossed in chilli spiked Nam Jim sauce, w/
crispy fried rice noodles

Add fried chicken, grilled chicken +\$8
or lime pepper calamari to your
Caesar or Ancient grain salad

CHOOSE A SIDE

GARDEN SALAD (agf, vgn) \$6

MASH POTATO (v) \$6

SIDE OF STEAKHOUSE CHIPS \$8

SEASONAL VEGETABLES (agf) \$8

SIDE OF ONION RINGS \$8

TANGY HOUSE SLAW (agf) \$6

DESSERTS

ULTIMATE ICE CREAM SUNDAE (n) \$14
Hot fudge sauce, oreos, marshmallow, popcorn,
whipped cream, peanuts

TIRAMISU \$12
Espresso coffee soaked savoiardi biscuits,
mascarpone cream, chocolate

STICKY DATE PUDDING \$12
w/ butterscotch sauce, vanilla ice cream
& custard

CHURROS \$12
Hot Spanish fritters, w/ chocolate sauce,
caramel dipping sauce, vanilla ice cream

SENIORS MENU

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

STARTERS

GARLIC BREAD

SOUP OF THE DAY

ZUCCHINI & FETTA FRITTERS (v)

GARLIC BREAD W/ CHEESE +\$2

TOMATO BRUSCHETTA (v) +\$2

\$5

PREMIUM MAINS

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

GRILLED BARRAMUNDI FILLET (agf, n)
w/ roast potatoes, steamed vegetables,
rocket & cashew pesto

CHICKEN PARMA
w/ chips & salad

\$20

MAINS

BEER BATTERED FISH & CHIPS
w/ salad and tartare

LIME PEPPER CALAMARI
w/ chips & salad, aioli

ROAST OF THE DAY (agf)
Roasted & steamed vegetables, gravy

CHICKEN SCHNITZEL
w/ chips & salad

CAESAR SALAD (agf)
w/ grilled chicken or calamari

VEGAN PASTA OF THE DAY (vgn)

\$15

DESSERTS

PAVLOVA (agf) \$6
whipped cream, seasonal fruit

DESSERT OF THE DAY \$6

VANILLA ICE CREAM (agf) \$3

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**