

Victorian Tavern

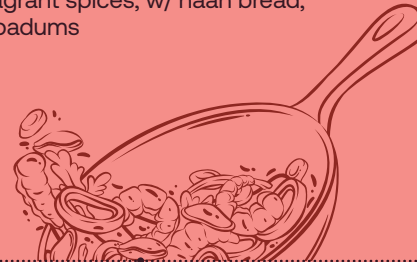


STARTERS

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

POTS & PANS

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



PASTA & RISOTTO

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

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



Castello's PUB CLASSICS

CLASSIC CHICKEN PARMA Leg ham, Napoli sauce, 3 cheese melt, steakhouse chips, house salad	\$32	FISH & CHIPS Beer battered barramundi, steakhouse chips, house salad, lemon, tartare sauce	\$30	AMERICAN BEEF BURGER Angus beef patty, American cheese, baconnaise sauce, lettuce, tomato, pickles, steakhouse chips Add on - bacon or egg	\$26 +\$2 each
IRISH PARMA Mash potato, 3 cheese melt, gravy, steakhouse chips, house salad	\$34	LIME PEPPER CALAMARI (agf) Flash fried, steakhouse chips, house salad, lemon, aioli	\$30	CASTELLO'S FRIED CHICKEN BURGER Fried chicken breast, bacon, coleslaw, grilled pineapple, melted cheese, Castello's special sauce, steakhouse chips	\$28
CHICKEN SCHNITZEL Hand crumbed chicken breast, steakhouse chips, house salad	\$28	SEAFOOD BASKET Battered barramundi, lime pepper squid, coconut prawns, crumbed scallops, chips, salad, condiments	\$38	PHILLY CHEESE STEAK SANDWICH Thinly sliced beef, green peppers, onion, melted cheese, ranch sauce, on Turkish, steakhouse chips	\$33
MEXI-CALI VEGGIE PARMA (vgn) Vegan schnitzel, enchilada sauce, jalapenos, vegan cheese, Tex-Mex corn chip salad	\$26	ROAST OF THE DAY Baked & steamed seasonal vegetables, gravy	\$30		

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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

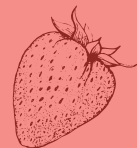
VEGETABLE LASAGNE ROTOLO (v)

\$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.

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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

