

Croydon Hotel

STARTERS

GARLIC BREAD (vgn).....	\$9
GARLIC BREAD w/ CHEESE	\$14
SOUP OF THE DAY w/ BREAD (agf).....	\$9
AVOCADO BRUSCHETTA (v).....	\$16
Tomatoes from our <i>Yoder Smoker</i> , fetta, basil, balsamic, on sourdough	
LIME PEPPER CALAMARI	\$16
Flash fried calamari, aioli, & lemon	
ARANCINI (x4) (v).....	\$14
Pumpkin & sage risotto rice balls, w/ aioli	
ROLLED TACOS (vgn, agf).....	\$13
Corn tortillas, vegetable filled, crispy fried, guacamole	
BUFFALO WINGS	\$14
Cooked in our <i>Yoder Smoker</i> , w/ either Frank's Hot sauce or Sweet Chipotle BBQ	
PRAWN SPRING ROLLS (x3)	\$16
w/ sweet soy & chilli dipping sauce	
PORK BELLY BITES	\$16
Twice cooked, w/ sticky soy caramel, house slaw	
LOADED STEAKHOUSE FRIES	\$19

CHOOSE ONE TOPPING STYLE FROM THE FOLLOWING:

- Sour cream, guacamole, salsa fresca, taco seasoning (v)
- Korma curry sauce, raita (v)
- Lasagne style = beef Bolognese, mozzarella, parmesan
- Beef chilli con carne, jalapenos, sour cream, corn chip crumbs
- Smoked pulled pork, spiced BBQ sauce, cheddar, pickled onions



HOUSE SPECIALITIES

CHICKEN SCALLOPPINE (agf).....	\$29
Pan fried chicken tenderloins, w bacon & mushrooms, white wine cream sauce, potato mash, broccolini	
RAVIOLINI (v).....	\$28
Mozzarella & ricotta parcels, napoli sauce, fresh basil, parmesan	
HAND-MADE GNOCCHI	\$28
Roasted pumpkin, toasted hazelnuts, rocket, honey mustard dressing	
BARRAMUNDI FILLET (agf).....	\$32
Crispy chat potatoes, fennel & citrus salad, gremolata	
LAMB & BEETROOT RISOTTO (agf).....	\$28
Slow cooked smoked lamb, beetroot infused Arborio rice, w/ crumbled fetta	
VEGAN STIR FRY NOODLES (vgn).....	\$26
Japanese Udon, fried tofu, & Asian greens, w/ yakisoba sauce	
CHICKEN & PRAWN NASI GORENG (agf).....	\$30
Indonesian fried rice, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots, & fried egg	
NASI GORENG (vgn, agf).....	\$26
Indonesian fried rice, tofu, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots	
CHEF'S SPECIAL CURRY (agf).....	\$28
w/ fragrant turmeric rice, naan bread, and raita	
OPEN LAMB SOUVA	\$34
Slow cooked shoulder on our <i>Yoder Smoker</i> , flat bread, Greek salad, chips, tzatziki	

CHICKEN SCHNITZEL	\$28
Hand crumbed chicken breast, steak fries, house salad, w/ lemon	
LIME PEPPER CALAMARI	\$30
Lightly dusted, flash fried, steak fries, house salad, lemon, aioli	
BEER BATTERED BARRAMUNDI	\$29
Steak fries, house salad, lemon, tartare	

ROAST OF THE DAY (agf).....	\$30
Roasted potato & medley of seasonal vegetables, w/ gravy	
BANGERS & MASH (agf).....	\$27
Lamb & rosemary sausages, mash, caramelised onion, gravy, peas	

PARMAS

All parmas come with steak fries & house salad

CHICKEN PARMA	\$32
Leg ham, Napoli sauce, 3 cheese melt	
CROYDON PARMA	\$34
Italian meatballs, Napoli sauce, mozzarella, fresh basil	
MEXICANA PARMA	\$34
Chilli beans, corn chips, 3 cheese melt, guacamole, sour cream, jalapenos	
BREAKY PARMA	\$34
Bacon, fried egg, hash brown, 3 cheese melt, hollandaise sauce	

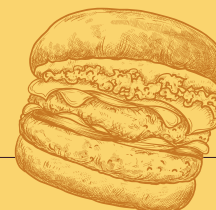
Stylize your PARMA..... **+\$2ea**
corn chips, eggs, bacon, chilli beans, guacamole, sour cream, hash brown

BURGERS

All burgers are served with steak fries

ANGUS BEEF BURGER (agf).....	\$26
Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun	
add bacon	+\$2
DOUBLE STACK CHICKEN BURGER	\$28
Louisiana fried chicken, caramelised onions, cheddar melt, lettuce, pickles, Sriracha mayo, milk bun	
add bacon	+\$2
PULLED PORK BURGER (agf).....	\$26
Cooked in our <i>Yoder Smoker</i> , spiced BBQ sauce, cheddar cheese, pickled onions, house slaw, milk bun	
MONSTER BURGER 3.0	\$30
Angus beef patty, hash browns, egg, bacon, cheddar cheese, pickles, BBQ sauce, American mustard, milk bun	
VEGAN BURGER (agf).....	\$28
Grilled veggie patty, lettuce, smoked tomato, vegan cheese, tomato relish, aioli, vegan bun, w/ sweet potato fries	

Gluten free bun available **+\$3**



Castello's

PUB CLASSICS

Croydon Hotel

SALAD

- THAI BEEF SALAD (n)** \$26
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, w/ cashews & Thai dressing
- SMOKED LAMB SALAD (agf)** \$29
Slow cooked shoulder from our Yoder Smoker, cous cous, baby spinach, onion, cherry tomatoes, olives, fetta, cucumber, w/ balsamic glaze
- ASIAN NOODLE SALAD (vgn, agf)** \$23
Cabbage slaw, glass noodles, capsicum, rocket, w/ coriander ginger dressing
- CAESAR (agf)** \$22
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing
- Add grilled chicken or lime pepper calamari to your Caesar or Asian noodle salad** +\$8

CHOOSE A SIDE

- GARDEN SALAD (agf, vgn)** \$6
- ROASTED VEGETABLES (agf, vgn)** \$8
- STEAK FRIES w/ GRAVY (v)** \$11
- WEDGES w/ SOUR CREAM & SWEET CHILLI** \$13
- SWEET POTATO WAFFLE FRIES, AIOLI (v)** \$13
- WOK TOSSED GREENS (agf, vgn)** \$9

DESSERTS

- WAFFLES** \$12
Belgian style, chocolate fudge sauce, vanilla ice cream, berry compote
- STICKY DATE PUDDING** \$12
w/ butterscotch sauce & cream
- GLUTEN FREE CHOCOLATE BROWNIE (agf)** \$12
w/ raspberry sorbet
- LEMON MERINGUE** \$12
w/ cream
- Add-on ice cream** +\$2

SENIORS MENU

- 2 COURSE (ENTRÉE & MAIN)** ADD \$5
- 2 COURSE (MAIN & DESSERT)** ADD \$6
- 3 COURSE (ENTRÉE, MAIN & DESSERT)** ADD \$11

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

ENTRÉE

- GARLIC BREAD (vgn)**
- GARLIC BREAD W/ CHEESE +\$2**
- SOUP OF THE DAY (agf, df)**
Check specials sheet

DESSERTS

REFER TO SPECIALS SHEET



MAINS

- BEER BATTERED FISH & CHIPS** \$16
w/ house salad, tartare, lemon
- S & P CALAMARI** \$16
Lightly dusted, flash fried, house salad, chips, aioli, lemon
- CHICKEN SCHNITZEL** \$15
House salad, chips, lemon
- CHICKEN PARMA** \$20
Leg ham, napoli sauce, 3 cheese melt, salad, & chips
- ROAST OF THE DAY (agf)** \$19
w/ medley of seasonal roasted vegetables & gravy
- BARRAMUNDI FILLET (agf)** \$20
Broccolini w/ almonds, beetroot relish, chat potatoes, lemon
- MINUTE PORTERHOUSE STEAK (agf)** \$20
Cooked medium, w/ salad, chips, & your choice of sauce
- THAI BEEF SALAD** \$18
Marinated beef strips, bean shoots, cherry tomatoes, cucumber, red onion, wombok, & cashews, w/Thai dressing
- CAESAR SALAD** \$15
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing w/ grilled chicken
- FETTUCCHINE BOLOGNESE** \$14
Australian Angus beef, napoli sauce, w/ parmesan
- VEGAN STIR FRY NOODLES (vgn)** \$16
Japanese Udon, fried tofu, & Asian greens, w/ yakisoba sauce
- BANGERS & MASH** \$17
Lamb sausages, mash, caramelised onion, gravy, peas

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

Croydon Hotel

PREMIUM STEAKS & SHARING PLATTERS

AT CASTELLO'S, 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.

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 \$39
Avocado bruschetta, arancini, prawn spring rolls, crispy rolled tacos, guacamole, aioli, sweet soy dipping sauce

SMOKED MEATS GRAZING BOARD ... \$62
Sticky pork belly bites, buffalo wings, slow cooked lamb & fetta, flat bread, slaw, steakhouse fries, sweet Chipotle BBQ sauce, aioli

SURF & TURF GRAZING BOARD \$85
300gm porterhouse, cooked to your liking, Cajun skillet prawns & chorizo, lime pepper calamari, BBQ chicken wings, sweet potato fries, house salad, aioli



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

