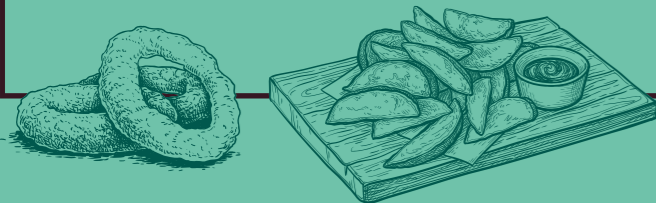


Longbeach Hotel

BISTRO MENU

SHARING BREADS & STARTERS

GARLIC BREAD (v)	\$9
GARLIC BREAD w/ cheese (v)	\$14
SOUP OF THE DAY (agf)	\$9
AVO BRUSCHETTA (v)	\$16
Smashed avocado, feta, sliced tomato, w/ basil & balsamic glaze, on Turkish	
SQUID RINGS	\$16
Panko crumbed, w/ tartare sauce, & lemon	
BANG BANG CAULIFLOWER (vgn, agf)	\$12
Battered & fried bites, w/ sweet 'n' spicy dipping sauce	
ZUCCHINI WEDGES (vgn, agf)	\$14
Crumbed & flash fried, w/ tomato relish	
COCONUT PRAWNS	\$16
Crispy fried coating, w/ lime, ginger, & coriander dipping sauce	
ARANCINI (v)	\$14
Beetroot & mozzarella risotto balls, w/ beetroot aioli	
POTATO WEDGES	\$13
w/ sweet chilli & sour cream	
LOADED STEAKHOUSE FRIES	\$16
w/ smokey BBQ sauce, and liquid cheese sauce	
ADD ON Bolognese sauce	\$6
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	



CHAR-GRILLED STEAKS

PORTERHOUSE 300g	\$43
Thomas Farms Supreme Yearling Marble score 2+	
SCOTCH FILLET 300g	\$45
Thomas Farms Classic Yearling MSA graded	
ADD ON Garlic prawns (4 pieces)	\$8
Sauces	+\$2
Wild mushroom sauce Garlic butter Creamy pepper sauce Red wine gravy All are gluten friendly	



SIGNATURE DISHES

CHICKEN SCALOPPINE (agf)	\$32
Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, potato mash, & broccolini	
SRI LANKAN CHICKEN CURRY	\$32
Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments	
CHICKEN & PRAWN NASI GORENG	\$32
Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	

BURGERS

ANGUS BEEF	\$27
Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun, steak fries	
ADD ON Bacon	\$2
CRISPY CHICKEN	\$27
Southern fried, slaw, guacamole, BBQ & cheese sauces, milk bun, steak fries	
ADD ON Bacon	\$2
TOFU BURGER (vgn)	\$26
Vegan schnitzel, fried tofu, slaw, rocket, tomato kasundi, vegan bun, sweet potato fries	
ADD ON Onions rings (any burger)	\$7

PUB CLASSICS

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

SHARING PLATTERS

STARTER GRAZING BOARD	\$42
Bang bang cauliflower, arancini, coconut prawns, onion rings, sweet chilli, aioli & cheesy garlic bread	
SEAFOOD GRAZING BOARD	\$69
Grilled barramundi, lime pepper calamari, garlic prawns, chips, house salad, lemon, tartare, goddess sauce	
MEAT FEAST GRAZING BOARD	\$79
Steak sandwich, BBQ chorizo sausage, sticky sweet & sour fried chicken, slow cooked lamb & fetta, zucchini wedges, onion rings, Hellenic slaw, chips, honey mustard, tomato relish	

SIDES

GARDEN SALAD (vgn, agf)	\$6
LEMON POTATOES (v)	\$8
STEAK FRIES w/ aioli (v)	\$9
SEASONAL VEGETABLES (vgn, agf)	\$8

PIZZA

MARGHERITA (v)	\$19
Tomato base, mozzarella, bocconcini, fresh basil	
PEPPERONI	\$26
Tomato base, spicy salami, mozzarella	
VERDURE (v)	\$24
Eggplant, capsicum, zucchini, tomato, rocket leaves, mozzarella	
POLLO E PATATE	\$25
Garlic base, chicken, roasted potatoes, rosemary, bocconcini	
AGNELLO	\$26
Pulled lamb, goats cheese, capsicum, onion, mozzarella, rocket leaves	



PASTA

RISOTTO ZUCCA E FUNGHI (v, agf)	\$27
Pumpkin, mushrooms, baby spinach, w/ Arborio rice	
ADD ON Chicken OR prawns	\$7
PAPPADALLE CON GAMBERI	\$33
Hand-made flat pasta & prawns, garlic, chilli, creamy sauce	
GNOCCHI POLLO PESTO (n)	\$32
Hand-made potato dumplings, creamy chicken & pesto sauce, parmesan	
BUCATINI SALTATI	\$26
Tube style spaghetti, spicy salami, bacon, Mediterranean vegetables, w/ Napoli sauce, & parmesan	
RIGATONI CON AGNELLO	\$32
Tube style pasta, slow cooked lamb ragu, w/ zucchini, capsicum, eggplant, in Napoli sauce, & parmesan	

Longbeach Hotel

BISTRO MENU



SALAD BOWLS

CAESAR (agf)..... \$22
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing

CHEF'S SIGNATURE SALAD (v, agf, n)..... \$24
Tomato, creamy fresh mozzarella, candied walnuts, rocket leaves, parmesan, roasted beetroots, basil vinaigrette

ADD ON
Fried **OR** grilled chicken..... \$7
OR lime pepper calamari to your salad



SENIORS

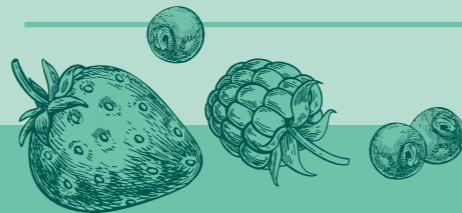
Available 7 days, lunch and dinner (on presentation of your Senior's Card)
20% off any plated main meal, lunch & dinner (specials menu not included).

Entrée from \$6ea

- GARLIC BREAD (v)**
- GARLIC BREAD (v)..... +\$2**
W/ CHEESE
- CAULIFLOWER FRITTERS (vgn, agf)**
- SOUP OF THE DAY (agf)**
- AVO BRUSCHETTA..... +\$2**

Dessert \$7ea

- WARM CHOCOLATE PUDDING**
w/ chocolate sauce, & ice cream
- PAVLOVA**
w/ cream & berry compote

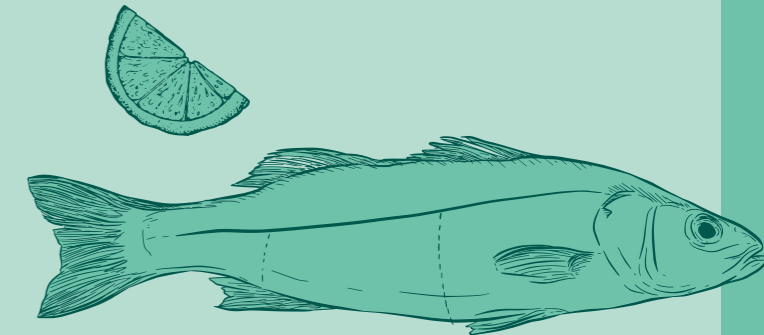


Mains

- BEER BATTERED FISH & CHIPS..... \$17**
w/ house salad, tartare, lemon
- LIME PEPPER CALAMARI..... \$17**
lightly dusted, flash fried, house salad, chips, goddess sauce, lemon
- CHICKEN SCHNITZEL (agf)..... \$18**
house salad, chips, lemon
- ROAST OF THE DAY (agf)..... \$19**
w/ medley of seasonal roasted vegetables & gravy
- PENNE BOLOGNESE..... \$16**
Australian Angus beef, Napoli sauce, w/ parmesan
- VEGAN PASTA OF THE DAY (vgn)..... \$15**
Please check the specials sheet

Premium Mains \$21

- 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



Castello's

(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**

castellos.com.au

