

Croydon Hotel

BISTRO MENU

SHARING BREADS & 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 (4) (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	
PORK GYOZA (5).....	\$14
Pan fried Japanese dumplings, w/ soy & ginger dipping sauce	
LOADED STEAKHOUSE FRIES	\$19
Choose one topping style from the following:	
1. Sour cream, guacamole, salsa fresca, taco seasoning (v)	
2. Korma curry sauce, raita	
3. Lasagne style – beef Bolognese, mozzarella, parmesan	
4. Beef chilli con carne, jalapeños, sour cream, corn chip crumbs	
5. Smoked pulled pork, spiced BBQ sauce, cheddar, pickled onions	



SHARING PLATTERS

MEAT FEAST GRAZING BOARD	\$65
Twice cooked pork belly, buffalo wings, slow cooked lamb & fetta, flat bread, slaw, steakhouse fries, sweet chipotle BBQ sauce, aioli	
SURF & TURF GRAZING BOARD	\$80
250gm 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 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 sauces are gluten friendly	



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, jalapeños	
AUSSIE PARMA	\$34
bacon, fried egg, 3 cheese melt, BBQ sauce	
Stylise your Parma	\$2ea
Corn chips, eggs, bacon, chilli beans, guacamole, sour cream, hash brown	

SIDES

GARDEN SALAD (agf, vgn).....	\$6
ROASTED VEGETABLES (agf, vgn).....	\$8
STEAK FRIES w/ gravy	\$11
WEDGES	\$13
w/ sour cream & sweet chilli	
SWEET POTATO FRIES w/ aioli (v).....	\$13
WOK TOSSED GREENS (agf, vgn).....	\$9

PUB CLASSICS

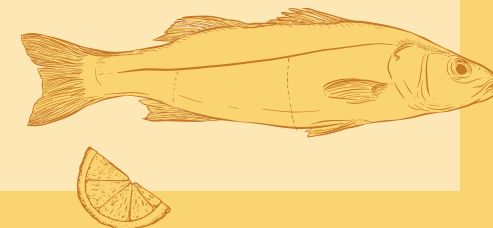
CHICKEN SCHNITZEL	\$28
Hand crumbed chicken breast, steak fries, house salad, w/ lemon	
LIME PEPPER CALAMARI	\$30
Lightly dusted, flash fried, steak fries, house salad, lemon, aioli	
BEER BATTERED BARRAMUNDI	\$29
Steak fries, house salad, lemon, tartare	
ROAST OF THE DAY (agf).....	\$30
Roasted potato & medley of seasonal vegetables, w/ gravy	
BANGERS & MASH (agf).....	\$27
Lamb & rosemary sausages, mash, caramelised onion, gravy, peas	

BURGERS

All burgers are served with steak fries	
Gluten free bun available	+\$3
ANGUS BEEF BURGER (agf).....	\$27
Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun	
Add on: bacon	+\$2
DOUBLE STACK CHICKEN BURGER	\$28
Louisiana fried chicken, caramelised onions, cheddar melt, lettuce, pickles, Sriracha aioli, milk bun	
Add on: bacon	+\$2
PULLED PORK BURGER (agf).....	\$27
Cooked in our Yoder Smoker, spiced BBQ sauce, cheddar cheese, pickled onions, house slaw, milk bun	
MONSTER BURGER (agf).....	\$30
Angus beef patty, hash browns, egg, bacon, cheddar cheese, pickles, BBQ sauce, milk bun	
VEGGIE BURGER (vgn).....	\$28
Grilled veggie patty, lettuce, smoked tomato, vegan cheese, guacamole, aioli, vegan potato bun, w/ sweet potato fries	

HOUSE SPECIALTIES

CHICKEN SCALOPPINE (agf).....	\$30
Pan fried chicken tenderloins, w bacon & mushrooms, white wine cream sauce, potato mash, broccolini	
PORK BELLY	\$36
Twice cooked & crispy, bok choy, pumpkin puree, red wine jus, apple sauce	
PUMPKIN GNOCCHI (v).....	\$28
Roasted pumpkin, toasted hazelnuts, rocket, burnt butter sauce	
BARRAMUNDI FILLET (agf, n).....	\$32
Broccolini, Romesco sauce, rocket, beetroot, & almond salad	
LAMB RAGU RISOTTO (agf).....	\$29
Slow cooked lamb in tomato sugo, winter vegetables, & parmesan	
VEGAN PAD THAI NOODLES (vgn, n).....	\$26
Rice noodles, fried tofu, Asian vegetables, peanuts, w/ tamarind & soy sauce	
Add on: chicken	+\$8
CHICKEN & PRAWN NASI GORENG (agf).....	\$32
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).....	\$29
w/ fragrant turmeric rice, naan bread, and raita	
CROYDON LAMB HSP	\$34
Our famous steakhouse fries, topped w/ smoked lamb shoulder, garlic sauce, flat bread, Greek salad, tzatziki	



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BISTRO MENU



SALADS

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

WINTER QUINOA SALAD (vgn, agf) \$24
Roasted pumpkin, raisins, spinach, cherry tomatoes, cucumber, capsicum, honey mustard dressing

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

Add on:
Grilled chicken **OR** Lime pepper calamari \$8
to your Caesar or Quinoa salad

DESSERTS

All desserts \$12
Add on: ice cream +\$2

WAFFLES
Belgian style, chocolate fudge sauce, vanilla ice cream, berry compote

STICKY DATE PUDDING
w/ butterscotch sauce & cream

GLUTEN FREE CHOCOLATE BROWNIE (agf)
w/ raspberry sorbet

STRAWBERRY PANNA COTTA (agf)
w/ fresh strawberries, coulis, & Biscoff crumbs

SENIORS

Available lunch and dinner (on presentation of your Senior's Card)

20% off any plated main meal, lunch & dinner (specials menu not included).

2 COURSE Add \$6 (for entree). Add \$7 (for dessert). **3 COURSE** Add \$13 (for both entree & dessert)

Entrée from \$6ea

GARLIC BREAD (vgn)

GARLIC BREAD (v) +\$2
W/ CHEESE

SOUP OF THE DAY (agf)

Mains

BEER BATTERED FISH & CHIPS \$16
w/ house salad, tartare, lemon

LIME PEPPER CALAMARI \$16
Lightly dusted, flash fried, house salad, chips, aioli, lemon

CHICKEN SCHNITZEL \$16
house salad, chips, lemon

ROAST OF THE DAY (agf) \$19
w/ medley of seasonal roasted vegetables & gravy

FETTUCCINE BOLOGNESE \$15
Australian Angus beef, napoli sauce, w/ parmesan

THAI BEEF SALAD \$18
Marinated beef strips, bean shoots, cherry tomatoes, cucumber, red onion, & cashews, w/Thai dressing

VEGAN PAD THAI NOODLES (vgn, n) \$16
Rice noodles, fried tofu, Asian vegetables, peanuts w/ tamarind & soy sauce

BANGERS & MASH \$17
Lamb sausages, mash, caramelised onion, gravy, peas

CAESAR SALAD \$17
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing w/ grilled chicken

Premium Mains

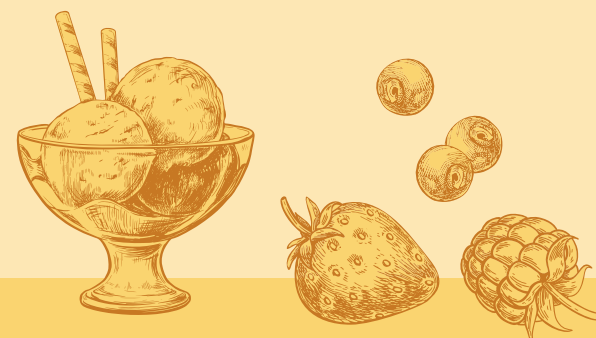
CHICKEN PARMA \$21
Leg ham, Napoli sauce, 3 cheese melt, salad, & chips

BARRAMUNDI \$21
FILLET (agf, n)
Broccolini, Romesco sauce, rocket, beetroot, & almond salad

MINUTE PORTERHOUSE \$21
STEAK (agf)
Cooked medium, w/ salad, chips, & your choice of sauce

Dessert

Refer to specials sheet



castellos.com.au

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**

