VICTORIAN TAVERN

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STARTERS.		POTS & PANS.		PASTA & RISOTTO.		PUB CLASSICS. ON	
Arancini, pork belly bites, lime pepper calamari, potato wedges, aioli, sweet chilli, sour cream,	\$42	BRAISED BEEF BRISKET Cooked in soy & ginger, w/ fragrant rice, steamed bok choy & wombok sesame slaw	\$34	CHICKEN & CHORIZO RISOTTO (AGF) Arborio rice, chicken breast, Spanish chorizo, creamy napoli sauce, parmesan	\$29	MEAT FEAST GRAZING BOARD Roasted pork belly, chicken parma bites, slow cooked lamb, BBQ chorizo, slaw, flat bread,	'6
& cheesy garlic bread		SINGAPORE NOODLE STIR FRY (v)	\$23	PUMPKIN RISOTTO (v, vgn) Arborio rice, roasted pumpkin, baby spinach, Napoli sauce	\$26	chips, condiments	
GARLIC BREAD (VGN)	\$9	Asian greens, egg noodles, carrots, spring onion, Singapore sauce, fried shallots		SEAFOOD MARINARA	\$33	CLASSIC CHICKEN PARMA Leg ham, Napoli sauce, 3 cheese melt,	12
GARLIC BREAD W/ CHEESE (v)	\$14	Add-on Chicken breast OR Tiger prawns	+\$8	Prawns, calamari, fish, mussels, cooked in marinara sauce		steakhouse chips, house salad	
ARANCINI (4) (v) Mushroom & mozzarella cheese risotto balls, aioli, parmesan	\$14	CHICKEN SCALLOPPINE (AGF) Pan fried breast, bacon, mushrooms, white wine cream sauce, mash, broccolini	\$31	CREAMY BAKED GNOCCHI Hand-made potato dumplings w/ smoked salmon, creamy sauce & parmesan	\$32	SIGNATURE MEAT-LOVERS PARMA Topped w/ napoli sauce, 3 cheese melt, crispy bacon, leg ham, chorizo, pepperoni & BBQ drizzle, served	8
CRUMBED ZUCCHINI WEDGES (vgn) w/ zesty lemon & mint yoghurt dipping sauce	\$14	PAELLA	\$34	PENNE ARRABBIATA (v, avgn) Spicy chilli garlic tomato sauce, roasted capsicum,	\$26	with steakhouse chips, house salad	
	\$16	Saffron infused rice w/ prawns, calamari, fish, mussels, Spanish chorizo, capsicum & green beans		olives, parmesan, EVO Add-on chicken or prawns	+\$8	CHICKEN SCHNITZEL \$2	28
w/ creamy coleslaw, char siu sauce	ΨΙΟ			Gluten free OR vegan pasta available upon request	+\$2	Hand crumbed chicken breast, steakhouse chips, house salad	
PAN-SEARED SCALLOPS w/ cauliflower puree & chorizo crumble, rocket, herb oil	\$24	NASI GORENG Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot & fried egg	\$32	CTEAU & DIDE All steaks are char	grilled to	EGGPLANT PARMIGIANA (v, avgn) \$2 Crumbed eggplant, pan-fried, topped with	26
CALAMARI Flash fried, lime pepper seasoning, aioli, rocket	\$16	VICTAVERN LAMB HSP	\$35	STEAK & RIBS. All steaks are chargour liking, with chand choice of saud 300GM PORTERHOUSE	ips & salad, ce. \$44	Napoli & grilled cheese, w/ steakhouse fries & house salad (Vegan cheese available upon request)	
		Our famous steakhouse fries, topped w/ 8 hour slow cooked shoulder + BBQ & garlic sauces,		150 day grain fed. Yearling Marble Score 2+	Φ44	SEAFOOD BASKET \$3	39
FRESH OYSTERS (5) Served natural on the half shell with	\$25	flat bread, Greek salad, tzatziki		300GM SCOTCH FILLET	\$48	Beer battered barramundi, lime pepper squid, crispy prawn, crumbed scallops, chips, salad, lemon, tartare	
classic mignonette, lemon wedge		PORK BELLY Candied sweet potatoes, charred broccolini,	\$35	Yearling MSA Graded Add-on garlic prawns (4 pieces)	\$8.	FISH & CHIPS \$3	30
OR Kilpatrick style-bacon & kilpatrick sauce		apple brandy jus & creamy coleslaw.		Sauces: all are gluten friendly extra sau Wild mushroom sauce, garlic butter,	ce +\$2	Beer battered barramundi, steakhouse chips, house salad, lemon, tartare sauce	
	\$15	FISH OF THE DAY	\$34	creamy pepper sauce, red wine gravy		LIME PEPPER CALAMARI \$3	30
Tossed in either Buffalo hot sauce or house BBQ sauce, w/ ranch dressing		Please see today's special sheet		AMERICAN BBQ PORK RIBS Full rack, w/ our own Kansas City style BBQ sauce,	\$48	Flash fried, steakhouse chips, house salad, lemon, aioli	
Char-grilled chicken skewers, flat bread, tzatziki,	\$18	CHEF'S CURRY (AGF) Cooked in mild fragrant spices, w/ naan bread, basmati rice, pappadums	\$30	smashed crispy fried chats, slaw & pickles.		ROAST OF THE DAY Baked & steamed seasonal vegetables, gravy	0
tomato, red onion, chips	64 4			SALADS.		AMEDICAN DEEF DUDOED	27
POTATO WEDGES w/ sour cream, sweet chilli sauce	\$14	SIDES.		CAESAR (AGF)	\$22	AMERICAN BEEF BURGER \$2 Angus beef patty, American cheese, baconnaise sauce,	27
BOWL OF STEAKHOUSE FRIES w/ aioli	\$11	SIDE OF CHIPS (v)	\$8	Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	ΨLL	lettuce, tomato, pickles, steakhouse chips Add-on bacon or egg +\$2 eac	ch
		GARDEN SALAD (AGF, VGN)	\$6	WARM PUMPKIN SALAD (VGN, N)	\$23	CASTELLO'S FRIED CHICKEN BURGER \$2 Fried chicken breast, bacon, coleslaw, grilled pineapple,	28
	+\$5 +\$2	SEASONAL VEGETABLES (AGF, V)	\$8	Char-grilled pumpkin, harissa glaze, smoked maple yoghur pinenuts, pepita seeds, baby herbs & spinach leaves	t,	melted cheese, Castello's special sauce, steakhouse chips	
Add-on extra sour cream to loaded bowls Bacon bits & melted 3 cheese mix, w/ sour cream	- Φ2	CLASSIC POTATO MASH (AGF, V)	\$6	SOBA NOODLE SALAD (N)		PORK BELLY SANGA Crispy pork, creamy coleslaw, American cheese,	33
Lasagne style - beef Bolognese, mozzarella, parmesan		GARLIC CHATS (AGF, V)	\$8	Chilled soba noodles, baby spinach, bell pepper, edamame, radicchio, sesame soy dressing		maple sauce, on Turkish, steakhouse chips	

+\$8 each

Fried OR grilled chicken, OR lime pepper calamari

VICTORIAN TAVERN

NASA ONAS

\$23ea

DESSERT.

ALL \$12

OR SHARING DESSERT SPECIAL \$30!!!

Choose 3 desserts to be served platter style

MANGO LAYERED CAKE

w/ condensed milk chantilly, fresh mango, & sponge finger biscuits

DECADENT CHOCOLATE PLATE

w/ warm chocolate pudding, fudge sauce, choc ice cream, 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

SENIORS MENU.

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

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

ENTREE. FROM \$5ea

GARLIC BREAD (VGN)

GARLIC BREAD (v) +2
w/ Cheese

SOUP OF THE DAY

ARANCINI +2

DESSERT.

DESSERT OF THE DAY

Please see our specials sheet for today's selections

MAINS.

ROAST OF THE DAY (AGF)

BATTERED FISH & CHIPS

w/ salad, lemon, tartare

LIME PEPPER CALAMARI (AGF)

w/ chips, salad, lemon, aioli

CHICKEN SCHNITZEL

w/ chips & salad

CAESAR (AGF)

w/ chicken or calamari

SENIOR EGGPLANT (AVGN) PARMIGIANA

w/ chips & house salad

CHICKEN SOUVLAKI (3) 'SNACK SIZE'

Char grilled chicken skewers, flat bread, tzatziki, tomato, red onion, chips

PREMIUM MAINS.

\$17ea

+\$4

MINUTE PORTERHOUSE (AGF) STEAK

Chips, salad & choice of sauce

GRILLED BARRAMUNDI FILLET (AGF)

w/ chat potatoes, green beans, lemon & herb butter

CHICKEN PARMA

w/ chips & salad



