

CARDINIA HOTEL

BISTRO
MENU

STARTERS.

STARTER GRAZING BOARD	\$46
Mac & cheese bites, chorizo arancini, pork belly sliders, lime pepper calamari, red pepper relish, aioli & cheesy garlic bread	
GARLIC BREAD (V)	\$9
GARLIC BREAD W/ CHEESE (V)	\$14
GARLIC, CHEESE & BACON BREAD	\$16
SOUP OF THE DAY (AGF)	\$9
JALAPENO POPPERS W/ AIOLI	\$14
BRUSCHETTA (V)	\$16
Tomato, onion, fetta, basil, balsamic, on Turkish bread	
Add-on Guacamole	+\$4
ZUCCHINI FRITTERS (V)	\$13
w/ tzatziki	
BUFFALO WINGS	\$15
Tossed in either Buffalo, hot honey or BBQ sauce, w/ a side of blue cheese dressing	
THAI CHICKEN SPRING ROLLS (3pcs)	\$13
w/ sweet chilli sauce	
CHORIZO ARANCINI (3pcs)	\$14
Chorizo and cheddar rice balls w/ aioli	
MAC & CHEESE CROQUETTES (V)	\$14
Three-cheese mix, red pepper relish	
FRIED CHICKEN TACOS (2pcs)	\$15
Crispy breast in chef's spices, slaw, guacamole, chipotle mayo, flour tortillas Add-on Pico de gallo	
PORK BELLY SLIDERS (2pcs)	\$16
Sticky Korean pork w/ kimchi slaw	
CALAMARI (AGF) (I)	\$16
Lime & pepper seasoning, aioli, w/ salad of rocket, green apple, red onion	
POTATO WEDGES (V)	\$14
w/ sweet chilli & sour cream	
LOADED WEDGES TOPPINGS	+\$5ea
Choose a topping from:	
- Lasagne style – Bolognese sauce, mozzarella, parmesan	
- Chicken Gyros – grilled breast pieces, aioli, tomato, red onion, lemon, oregano	
- Smoked pulled brisket – spiced BBQ sauce, cheddar sauce, crispy onions	
Loaded wedges Add-on Extra sour cream	+\$2

HOUSE SPECIALTIES.

CHICKEN & PRAWN NASI GORENG (AGF) (M)	\$30
Indonesian fried rice, cabbage, capsicum, carrot & fried egg	
GRILLED SALMON FILLET (AGF) (A)	\$35
w/ buttery mash, broccolini, roasted Brussel sprouts, capers, lemon emulsion	
CASTELLOS LAMB HSP	\$35
Our famous steakhouse fries, topped w/ 8 hour slow cooked shoulder + BBQ & garlic sauces, flat bread, Greek salad, tzatziki	
GARLIC PRAWNS (AGF) (M)	\$33
Creamy white wine & garlic sauce, steamed rice	
PRADEEP'S CHICKEN TIKKA MASSALA (AGF)	\$28
Mildly spiced, w/ naan bread, basmati rice, pappadums, mint raita	
LAMB SHANK (AGF)	\$34
Braised in tomato & root vegetables, mash potato, baby peas, gremolata	
SEAFOOD STEW (M)	\$38
A seafood stew of mussels, prawns, calamari, clams, fish pieces, tomato, chilli, garlic, lemon, olive oil, w/ char-grilled bread	
SALAD BOWLS.	
CAESAR (AGF)	\$22
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	
WARM WINTER GREEN BOWL (AGF, VGN)	\$25
Pumpkin hummus, beans, broccolini, kale, roasted brussel sprouts, & pepita seeds	
Add-on Fetta Avocado Poached egg	\$2ea
THAI BEEF SALAD (AGF)	\$28
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion & cucumber, w/ cashews, soft herbs & Thai dressing	
Add-on Fried chicken, grilled chicken or lime pepper calamari (I) to your Caesar or warm Winter bowl	+\$8ea

STEAK & RIBS.

All steaks are char-grilled to your liking, w/ chips & salad & choice of sauce.

AMERICAN BBQ PORK RIBS FULL RACK	\$52
w/ our own Kansas City style BBQ sauce, smashed crispy fried chats, slaw & pickles.	
300GM PORTERHOUSE	\$44
150 DAY grain fed, Yearling Marble Score 2+	
300GM SCOTCH FILLET	\$48
Yearling MSA Graded	
Add-on Garlic prawns (M) (4pcs)	+\$8
All sauces are gluten friendly	
Wild mushroom sauce, garlic butter, creamy pepper sauce, red wine gravy	extra sauce +\$2

SIDES.

GARDEN SALAD (AGF, VGN)	\$6
MASH POTATO (V)	\$6
SIDE OF STEAKHOUSE CHIPS	\$8
SEASONAL VEGETABLES (AGF)	\$8
SIDE OF ONION RINGS	\$8

PASTA & RISOTTO.

PUMPKIN RISOTTO (V, AGF)	\$26
Arborio w/ roasted pumpkin, sage, pepita seeds, shaved parmesan	
Add-on Chicken	+\$8
RIGATONI BEEF RAGU	\$32
Slow braised beef in a tomato & vegetable sauce, spinach, parmesan	
PENNE w/ CAJUN CHICKEN	\$27
Breast pieces, roasted peppers, tomato, w/ a creamy Cajun spiced sauce	
POTATO GNOCCHI w/ MUSHROOMS (V, N)	\$28
Spinach, touch of cream, shaved parmesan	
Add-on Chicken	+\$8
RAVIOLINI (N, V)	\$28
Mozzarella & ricotta parcels, sun-dried tomatoes, mushroom, spinach, broccolini, chilli flakes, sage, Napoli sauce	
Gluten free penne available as an alternative. Please ask our friendly staff	

PUB CLASSICS.

CHICKEN SCALOPPINE (AGF)	\$31
Pan fried chicken tenderloins, bacon, mushrooms & white wine cream sauce, potato mash & broccolini	
CHICKEN PARMA	\$32
Leg ham, napoli sauce, 3 cheese melt, chips, house salad	
SIGNATURE MEAT-ME PARMA	\$38
BBQ sauce, ham, roast pork, beef, bacon, 3 cheese melt, chips, salad	
Add-on Pineapple	+\$2
CHICKEN SCHNITZEL	\$28
Hand crumbed chicken breast, chips, house salad	
FISH & CHIPS (I)	\$30
Beer battered Barramundi, w/ chips, house salad, lemon, tartare sauce	
LIME PEPPER CALAMARI (AGF) (I)	\$30
Chips, house salad, lemon, aioli	
ROAST OF THE DAY (AGF)	\$30
Roasted potatoes, pumpkin, seasonal vegetables, gravy	
DOUBLE BEEF BURGER	\$30
2x Angus beef patties, cooked medium, bacon BBQ sauce, double cheese, lettuce, tomato, pickles burger mayo & chips	
BRISKET BURGER	\$28
6 hour slow cooked BBQ pulled beef, honey mustard slaw, Cajun cheese sauce, pickle, frizzle onions, steakhouse chips	
KFC BURGER	\$29
Korean Fried Chicken, Sriracha slaw, lettuce, chips	
Add-on Egg (1) +\$2 Onion rings +\$4 Pineapple +\$2	

ADD ONS.

Bacon **+\$3** | Cheese **+\$2** | Egg (1) **+\$2** | Sour cream **+\$2**
 Garlic prawns (M) **+\$8** | extra sauce **+\$2** | Grilled or fried chicken **+\$8**
 Lime pepper calamari (I) **+\$8** | extra steamed rice **+\$6** | extra ham **+\$3**
 extra naan bread **+\$3** | pineapple **+\$2** | guacamole **+\$4**
 onion rings **+\$4** | fetta **+\$2** | avocado **+\$2** | pico di gallo **+\$2**

Castello's

CARDINIA HOTEL

BISTRO
MENU

DESSERT.

STICKY DATE PUDDING \$12
w/ butterscotch sauce, vanilla ice cream & custard

APPLE CRUMBLE \$12
Victorian roasted apples, w/ crunchy oats topping, vanilla ice cream, custard

CHURROS \$12
Hot Spanish fritters, w/ chocolate sauce, caramel dipping sauce, vanilla ice cream

CHOC CHUNK BROWNIE SUNDAE (N) \$14
Hot fudge sauce, marshmallow, popcorn, whipped cream, peanuts

SENIORS MENU.

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

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

STARTERS. FROM \$5ea

GARLIC BREAD (V)

GARLIC BREAD (V) +\$2
w/ Cheese

TOMATO BRUSCHETTA (V) +\$2

SOUP OF THE DAY

ZUCCHINI FRITTERS (V)

DESSERT. FROM \$3ea

VANILLA ICE CREAM (AGF)
w/ topping

PAVLOVA (AGF) +\$4
Whipped cream, seasonal fruit

DESSERT OF THE DAY +\$4

MAINS. \$17ea

BEER BATTERED FISH (I)
w/ chips & salad, tartare

LIME PEPPER CALAMARI (AGF) (I)
w/ chips & salad, aioli

ROAST OF THE DAY (AGF)

CHICKEN SCHNITZEL
w/ chips & salad

CAESAR (AGF)
w/ grilled chicken or calamari

VEGAN PASTA OF THE DAY (VGN)

THAI BEEF SALAD (AGF)

PREMIUM MAINS. \$23ea

MINUTE PORTERHOUSE STEAK (AGF)
Cooked medium, w/ chips, salad & your choice of sauce

BARRAMUNDI FILLET (AGF) (I)
Grilled, w/ roast potatoes, steamed vegetables, tartare sauce

CHICKEN PARMA
w/ chips & salad

Castello's

(VGN) - VEGAN (V) - VEGETARIAN (AGF) - AVAILABLE GLUTEN FRIENDLY (N) - CONTAINS NUTS
SEAFOOD ORIGINS: (A) - AUSTRALIAN (I) - IMPORTED (M) - MIXED

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

