

CROYDON HOTEL

BISTRO
MENU

STARTERS.

GARLIC BREAD (VGN)	\$9
GARLIC BREAD W/ CHEESE (V)	\$14
SOUP OF THE DAY (AGF) w/ bread	\$9
BAO BUNS (2) Chicken Teriyaki, cucumber, Asian slaw	\$14

LIME PEPPER CALAMARI (I) Flash fried calamari, aioli, & lemon	\$16
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ARANCINI (4 PCS) (V,N) Tomato & basil risotto rice balls, w/ pesto aioli	\$14
SWEET POTATO CROQUETTES (4) (VGN, AGF) w/ saffron aioli	\$14

BANG BANG CHICKEN SKEWERS (4) w/ Sriracha Aioli	\$13
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DUCK SPRING ROLLS (3) w/ plum sauce	\$15
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BUFFALO WINGS Cooked in our <i>Yoder Smoker</i> , w/ either Frank's hot sauce or Sweet chipotle BBQ	\$14
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PORK GYOZAS (5) Pan fried Japanese dumplings, w/ soy & ginger dipping sauce	\$14
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LOADED STEAKHOUSE FRIES Choose one topping style from the following: Sour cream , guacamole, salsa fresca, taco seasoning (v) Pizza style Napoli sauce, ham, mozzarella 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	\$19
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SHARING PLATTERS.

SMOKED MEAT GRAZING BOARD Pulled Lamb, pulled pork, Buffalo wings in Frank's Hot sauce, bang bang chicken skewers, Greek salad, warm bread, tzatziki, sriracha aioli	\$70
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SURF & TURF GRAZING BOARD (AGF) 250gm porterhouse, cooked to your liking, Cajun skillet prawns (M) & chorizo, lime pepper calamari (I), BBQ chicken wings, sweet potato fries, house salad, aioli	\$80
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PUB CLASSICS.

CHICKEN SCHNITZEL Hand crumbed chicken breast, steak fries, house salad, w/ lemon	\$28
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LIME PEPPER CALAMARI (I) Lightly dusted, flash fried, steak fries, house salad, lemon, aioli	\$30
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BEER BATTERED FISH & CHIPS (I) House salad, lemon, tartare	\$30
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ROAST OF THE DAY (AGF) Roasted potato & medley of seasonal vegetables, w/ gravy	\$30
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BANGERS & MASH (AGF) Lamb & rosemary sausages, mash, caramelised onion, gravy, peas	\$28
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CHAR GRILLED STEAKS & RIBS.

Add-on Garlic prawns (M)	+\$8
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300GM PORTERHOUSE 150 day grain fed Yearling Marble Score 2+	\$44
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300GM SCOTCH FILLET Grain fed. Yearling MSA Graded	\$48
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AMERICAN BBQ PORK RIBS FULL RACK Full rack, w/ our own Kansas City style BBQ sauce, smashed crispy fried chats, slaw & pickles.	\$50
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Sauces All are gluten friendly \$2ea Wild mushroom sauce Garlic butter Creamy pepper sauce Red wine gravy	
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SIDES.

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

All parmas served with steakhouse fries & house salad

CHICKEN PARMA Leg ham, Napoli sauce, 3 cheese melt	\$32
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SICILIAN PARMA Hot salami, roasted peppers, olives, Napoli, 3 cheese melt	\$34
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CROYDON PARMA Italian meatballs, Napoli sauce, mozzarella, fresh basil	\$34
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MEXICANA PARMA Chilli beef, corn chips, 3 cheese melt, guacamole, sour cream, jalapenos	\$34
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AUSSIE PARMA Bacon, fried egg, 3 cheese melt, BBQ sauce	\$34
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Style your Parma Corn chips, eggs, bacon, chilli beans, guacamole, sour cream, hash brown, pineapple.	\$2ea
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BURGERS.

All burgers served with steakhouse fries. | Gluten free bun available **+\$3**

ANGUS BEEF BURGER (AGF) Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun	\$27
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Add-on Bacon +\$3 Egg +\$2	
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CRISPY CHICKEN BURGER Louisiana fried chicken, caramelised onions, cheddar melt, lettuce, pickles, Sriracha mayo, milk bun	\$28
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Add-on Bacon +\$3 Egg +\$2	
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PULLED PORK BURGER (AGF) Cooked in our <i>Yoder Smoker</i> , spiced BBQ sauce, cheddar cheese, pickled onions, house slaw, milk bun	\$27
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DOUBLE DELUXE BURGER Double Angus beef patty, egg, bacon, hash brown, double cheddar cheese, pickles, BBQ sauce, milk bun	\$36
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VEGGIE BURGER (VGN) Grilled veggie patty, lettuce, tomato, vegan cheese, guacamole, aioli, vegan potato bun, w/ sweet potato fries	\$28
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HOUSE SPECIALTIES.

CHICKEN SCALOPPINE (AGF) Pan fried chicken tenderloins, w bacon & mushrooms, white wine cream sauce, potato mash, broccolini	\$30
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LAMB PAPPARDELLE Slow cooked Victorian lamb in tomato & winter vegetables, parmesan	\$32
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BARRAMUNDI FILLET (AGF) (I) Garlic herb chat potatoes, broccolini, & lemon dill butter sauce	\$32
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RISOTTO ESPANOL (AGF) Chorizo, chicken, tomato sugo, roasted peppers, spinach, olive oil, parmesan	\$29
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VEGAN SATAY STIR FRY (VGN, N) w/ rice noodles, tofu, peanuts, broccolini, capsicum, Asian slaw, vegan	\$26
Add-on Chicken	+\$8

CHICKEN & PRAWN NASI GORENG (AGF) (M) Indonesian fried rice, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots, & fried egg	\$32
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NASI GORENG (VGN, AGF) Indonesian fried rice, tofu, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots	\$26
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BUTTER CHICKEN CURRY (AGF, N) Fragrant & mildly spiced sauce (cashew infused), w/ turmeric rice, naan bread, and raita	\$29
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SMOKED LAMB PLATE House-smoked lamb shoulder, flat bread, Greek salad, tzatziki, chips	\$34
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ADD ONS.

Bacon +\$3 Cheese +\$2 Egg (1) +\$2 Guacamole +\$3 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 beef patty +\$8 Hash brown +\$3 Corn chips +\$2

Castello's

CROYDON HOTEL

BISTRO
MENU

SALADS.

THAI BEEF SALAD (N) Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, w/ cashews & Thai dressing	\$26
SMOKED LAMB SALAD (AGF) Slow cooked shoulder from our Yoder Smoker, cous cous, baby spinach, onion, cherry tomatoes, olives, fetta, cucumber, w/ balsamic glaze	\$29
WINTER WARMER BOWL (AGF, VGN, N) Roasted sweet potato, baby spinach, chick peas, cherry tomatoes, cucumber, almonds, red onion, harissa dressing	\$24
CAESAR (AGF) Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	\$22
Add on Grilled chicken or Lime pepper calamari (I) to your Caesar or Winter salad	\$8

DESSERT.

ALL DESSERTS Add-on ice cream	\$13 +\$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	
WARM PEACH PUDDING (N) w/ macadamia ice cream	

SENIORS MENU.

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

Also available, 20% off any plated main meal, lunch & dinner.

ENTRÉE. FROM \$6ea

GARLIC BREAD (VGN)	
GARLIC W/ CHEESE (V)	+\$2
SOUP OF THE DAY (AGF, DF) Check specials board	

DESSERT. \$7

Refer to specials board

MAINS. FROM \$17ea

BATTERED FISH & CHIPS (I) w/ house salad, tartare, lemon	
LIME PEPPER CALAMARI (I) Lightly dusted, flash fried, house salad, chips, aioli, lemon	
CHICKEN SCHNITZEL House salad, chips, lemon	
ROAST OF THE DAY (AGF) w/ medley of seasonal roasted vegetables & gravy	\$19
THAI BEEF SALAD (N) Marinated beef strips, bean shoots, cherry tomatoes, cucumber, red onion, capsicum, & cashews, w/Thai dressing	\$19
CAESAR SALAD Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing w/ grilled chicken	\$19
FETTUCCHINE BOLOGNESE Australian Angus beef, Napoli sauce, w/ parmesan	\$16

VEGAN SATAY STIR FRY (VGN, N) w/ rice noodles, tofu, peanuts, broccolini, capsicum, Asian slaw, vegan satay sauce	\$17
BANGERS & MASH (V) Lamb sausages, mash, caramelised onion, gravy, peas	\$18

PREMIUM MAINS. \$23ea

BARRAMUNDI FILLET (AGF) (I) Garlic herb chats, broccolini, lemon & dill butter sauce	
MINUTE PORTERHOUSE STEAK (AGF) Cooked medium, w/ salad, chips, & your choice of sauce	

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

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

