

LONG BEACH HOTEL

BISTRO
MENU

STARTERS.

GARLIC BREAD (VGN)	\$9
GARLIC BREAD W/ CHEESE (V)	\$14
SOUP OF THE DAY	\$9
TOMATO BRUSCHETTA (V) w/ cherry tomatoes, roasted peppers & red onion, basil, balsamic, EVO, on Turkish Add on Avocado salsa	\$16 \$4
BANG BANG CAULIFLOWER (VGN, AGF) Battered & fried bites, w/ sweet 'n' spicy dipping sauce	\$14
HALLOUMI CHIPS (V, AGF) w/ cherry jam, pickled onion, & paprika mayo	\$16
KOREAN CHICKEN WINGS Gochujang chilli, w/ spring onion & roasted sesame	\$15
ARANCINI (V) Sweet corn & mozzarella risotto balls, w/ citrus aioli	\$14
POTATO WEDGES (V) w/ sweet chilli & sour cream	\$14
PORK BELLY BAO BUNS (X2) Crispy crackling, w/ pickled vegetables, & miso mayo	\$16
VEGETABLE SPRING ROLLS (X3) (V, AGF) Sweet chilli dipping sauce, Asian slaw	\$16
STEAMED PORK & SHIITAKE DUMPLINGS (X6) w/ chilli oil, and sesame soy dipping sauce	\$15
LIME PEPPER CALAMARI (AGF, I) Flash fried, goddess sauce w/ lemon	\$16

CHAR GRILLED STEAKS & RIBS.

PORTERHOUSE 300g 150 day grain fed, Yearling Marble score 2+	\$45
SCOTCH FILLET 300g Yearling, MSA graded	\$49
AMERICAN BBQ PORK RIBS Full rack w/ our own Kansas City style BBQ sauce, smashed crispy fried chats, slaw & pickles	\$52
Add on Garlic prawns (4 pieces) (M)	\$8
Sauces All are gluten friendly Wild mushroom sauce Creamy pepper sauce Red wine gravy Garlic butter	\$2ea

SIGNATURE DISHES.

CHICKEN SCALOPPINE (AGF) Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, potato mash, & broccolini	\$32
SRI LANKAN CHICKEN CURRY Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments	\$32
CHICKEN & PRAWN NASI GORENG (M) Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	\$34
BARRAMUNDI FILLET (AGF, I) Chat potatoes, roasted tomato velouté, green beans	\$36
BRAISED LAMB SHOULDER Mash potato, root vegetables, red wine gravy, & salsa verde	\$36
CRUMBED PORK CUTLET Sweet potato puree, wombok slaw, apple chutney, seeded mustard sauce	\$36
YELLOW VEGETABLE CURRY (AGF, N, VGN) Thai style curry w/ coconut milk, lemongrass, vegetables, fried tofu, topped w/ peanuts & shallots. Served w/ steamed rice & roti	\$29
Add on	
Bacon	\$3
Cheese	\$2
Egg (x1)	\$2
Avocado salsa	\$4
Sour cream	\$2
Extra sauce	\$2
Extra ham	\$3
Extra steamed rice	\$6
Lime pepper calamari (I)	\$8
Grilled or fried chicken	\$8
Garlic prawns (M)	\$8

PUB CLASSICS.

CHICKEN PARMA Leg ham, Napoli sauce, 3 cheese melt, steak fries, house salad	\$34
CHICKEN SCHNITZEL Hand crumbed chicken breast, steak fries, house salad	\$30
BEER BATTERED FISH & CHIPS (I) Battered barramundi fillet, house salad, lemon, tartare sauce	\$32
LIME PEPPER CALAMARI (AGF, I) Steak fries, house salad, lemon, goddess sauce	\$32
ROAST OF THE DAY (AGF) Roasted potato & medley of seasonal vegetables, w/ gravy	\$32
VEGAN SCHNITZEL (AGF, VGN) Sweet potato fries, vegan aioli, house salad	\$24

SHARING PLATTERS.

STARTER GRAZING BOARD Bang bang cauliflower, arancini, halloumi chips, Korean fried chicken, cheesy garlic bread, & condiments	\$48
SEAFOOD GRAZING BOARD (M) Grilled barramundi, lime pepper calamari, garlic prawns, chips, house salad, lemon, tartare, goddess sauce	\$69
ASIAN FEAST GRAZING BOARD (M) Pork Belly Bao (x2), nasi goreng w/ prawns, Tandoori chicken, steamed pork dumplings (x6), vegetable spring rolls (x3), Asian slaw, roti bread, condiments.	\$79

BURGERS.

Add on Onion rings	\$7
ANGUS BEEF Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun, steak fries	\$29
Add on Bacon	\$3
KOREAN FRIED CHICKEN Crispy chicken tossed in Gochujang sweet & spicy sauce, Kimchi slaw, Kewpie mayo, steak fries	\$29
VEGETARIAN BURGER (AVGN) Vegan beetroot pattie, crumbed halloumi, caramelised onion, tomato, lettuce, vegan aioli & bun, sweet potato fries	\$28

PIZZA.

MARGHERITA (V) Tomato base, mozzarella, bocconcini, fresh basil	\$19
SALAMI & PEPPERONATA Tomato base, salami, roasted peppers, cherry tomato, olives, mozzarella	\$26
VERDURE (V) Eggplant, capsicum, zucchini, tomato, rocket leaves, mozzarella	\$24
TANDOORI CHICKEN Garlic base, Tandoori chicken, roasted peppers, & paneer, finished w/ spiced yoghurt & baby spinach	\$26
AGNELLO Pulled lamb, goats cheese, capsicum, onion, mozzarella, rocket leaves	\$27

PASTA.

RISOTTO POLLO E FUNGHI (AGF) Chicken, mushrooms, parsley, w/ Arborio rice	\$28
GNOCCHI LAMB RAGU Hand-made potato dumplings, slow cooked lamb shoulder, peas, peperonata, parmesan	\$32
SEAFOOD BUCATINI (M) Tube style spaghetti, w/ prawns, squid, fish pieces, & mussels, in garlic, chilli, & olive oil	\$36
RAVIOLI (V, N) Spinach & ricotta filled, w/ classic Vodka sauce, baby spinach, pine nuts, & parmesan	\$28

SIDES.

GARDEN SALAD (AGF, VGN)	\$6
LEMON POTATOES (V)	\$8
STEAK FRIES (V) w/ aioli	\$11
SEASONAL VEGETABLES (VGN, AGF)	\$8
SWEET POTATO FRIES (VGN) w/ vegan aioli	\$14

Castello's

LONG BEACH HOTEL



SALAD BOWLS.

- CAESAR (AGF)** \$23
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing
- JAPANESE NOODLE SALAD (VGN)** \$25
Soba, fried tofu, crispy vegetables, soy bean, roasted seaweed, ginger soy dressing

Add on
Fried chicken | grilled chicken | lime pepper calamari (I) \$8ea
(to your salad)

DESSERTS.

FROM \$5

Please see our display cabinet for today's treats.
Individual cakes, large slices of gateaux, muffins, cheesecakes and pastries.

SENIORS MENU.

Available 7 days, lunch & dinner (on presentation of your Senior's Card)
Also available, 20% off any plated main meal, lunch & dinner (excludes sharing/grazing boards).

ENTRÉE.

- GARLIC BREAD (VGN)** \$6
- GARLIC BREAD (V)** \$8
w/ cheese
- CAULIFLOWER (VGN, AGF) FRITTERS** \$6
- SOUP OF THE DAY** \$6
- BRUSCHETTA** \$8

DESSERT. \$7ea

- WARM CHOCOLATE PUDDING**
w/ chocolate sauce & ice cream
- PAVLOVA (AGF)**
w/ cream & berry compote

MAINS.

- BEER BATTERED FISH & CHIPS (I)** \$19
w/ house salad, lemon, tartare sauce
- LIME PEPPER CALAMARI (AGF) (I)** \$19
Steak fries, house salad, lemon, goddess sauce
- CHICKEN SCHNITZEL** \$20
Hand crumbed chicken breast, steak fries, house salad
- ROAST OF THE DAY (AGF)** \$20
w/ medley of seasonal roasted vegetables & gravy
- PENNE BOLOGNESE** \$18
Australian Angus beef, Napoli sauce, w/ parmesan
- VEGAN PASTA (VGN)** \$17
Penne w/ baked eggplant, zucchini, olives, capsicum & spinach in Napoli sauce
- CAESAR (AGF)** \$18
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing
- Add on** \$5
Grilled chicken or lime pepper calamari (I)

PREMIUM MAINS. \$24

- MINUTE PORTERHOUSE STEAK (AGF)**
Cooked medium, w/ salad, chips, & your choice of sauce
- CHICKEN PARMA**
Leg ham, Napoli sauce, 3 cheese melt, steak fries, house salad
- BARRAMUNDI FILLET (AGF) (I)**
Herb crusted, w/ chat potatoes, cherry tomatoes, olives, spinach, & pesto hollandaise



(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

