

Longbeach Hotel

Starters

GARLIC BREAD (VGN)	\$9
GARLIC BREAD W/ CHEESE (V)	\$14
SOUP OF THE DAY	\$9
TOMATO BRUSCHETTA (V)	\$16
w/ cherry tomatoes, roasted peppers & red onion, basil, balsamic, EVO, on Turkish	
Add-on avocado salsa	+\$4
BANG BANG CAULIFLOWER (VGN, AGF)	\$14
Battered & fried bites, w/ sweet 'n' spicy dipping sauce	
HALLOUMI CHIPS (V)	\$16
w/ cherry jam, pickled onion, & paprika mayo	
KOREAN CHICKEN WINGS	\$15
Gochujang chilli, w/ spring onion & roasted sesame	
ARANCINI (V)	\$14
Spinach & ricotta risotto balls, w/ Napoli sauce	
POTATO WEDGES	\$14
w/ sweet chilli & sour cream	
PORK BELLY BAO BUNS (2)	\$16
Crispy crackling, w/ pickled vegetables, & miso mayo	
MAC & CHEESE CROQUETTES (V)	\$15
w/ red pepper relish	
CRISPY PORK BELLY STRIPS	\$16
Tossed in sticky Asian-style honey & pepper glaze, w/ lettuce cups	
STEAMED PORK & SHIITAKE DUMPLINGS (6)	\$15
w/ chilli oil, and sesame soy dipping sauce	
LIME PEPPER CALAMARI (AGF) (I)	\$16
Flash fried, goddess sauce w/ lemon	

Sharing platters

STARTER GRAZING BOARD	\$48
Bang bang cauliflower, arancini, lime pepper calamari (I), Mac & Cheese croquettes, aioli, & Korean chicken wings	
SEAFOOD GRAZING BOARD	\$69
Grilled barramundi (M), lime pepper calamari, garlic prawns, chips, house salad, lemon, tartare, goddess sauce	

Salad bowls

Add-on to your salad	
Grilled chicken lime pepper calamari (I)	+\$8
Grilled salmon fillet (A)	+\$12
CAESAR (AGF)	\$22
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	
JAPANESE NOODLE SALAD	\$24
Soba, fried tofu, crispy vegetables, soy bean, roasted seaweed, ginger soy dressing	
THAI MANGO & COCONUT SALAD	\$24
Ripe mango, toasted coconut, crispy vegetables, herbs, lime & chilli dressing	

Burgers	
Add-on onion rings to your burger	+\$7
Add-on extra burger patty	+\$8
Gluten friendly bun available as substitute	+\$2
ANGUS BEEF	\$29
Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun, steak fries	
Add-on bacon	+\$3
KOREAN FRIED CHICKEN	\$29
Crispy chicken tossed in Gochujang sweet & spicy sauce, Kimchi slaw, Kewpie mayo, steak fries	
VEGETARIAN BURGER (AVGN)	\$28
Vegan beetroot pattie, crumbed halloumi, caramelised onion, tomato, lettuce, vegan aioli & bun, sweet potato fries	

Pizzas

MARGHERITA (V)	\$20
Tomato base, mozzarella, bocconcini, fresh basil	
SALAMI & PEPERONATA	\$27
Tomato base, salami, roasted peppers, cherry tomato, olives, mozzarella	
VERDURE (V)	\$25
Eggplant, capsicum, zucchini, tomato, rocket leaves, mozzarella	
TANDOORI CHICKEN	\$28
Garlic base, Tandoori chicken, roasted peppers, & paneer, finished w/ spiced yoghurt & baby spinach	
CAJUN PRAWN PIZZA (M)	\$32
Prawns, Roasted capsicum, Spanish onion, bocconcini, smoky chipotle aioli	

Pastas

CHICKEN & CHORIZO RISOTTO (AGF)	\$29
Roasted capsicum, cherry tomatoes, baby spinach, saffron, w/ Arborio rice	
GNOCCHI SORRENTINA (V)	\$29
Potato dumplings, baked in Napoli sauce, w/ mozzarella & parmesan, fresh basil	
Add on chicken or prawns (M)	+\$8
PENNE MARE e TERRA (M)	\$36
Sautéed prawns, salami, eggplant, in a rosé sauce of Napoli w/ a touch of cream	
RAVIOLI (V, N)	\$28
Spinach & ricotta filled, w/ classic Vodka sauce, baby spinach, pine nuts, & parmesan	

Char-grilled steaks

Add-on garlic prawns (x4) (M)	+\$8
PORTERHOUSE 300g	\$45
150 day grain fed, Yearling Marble score 2+	
SCOTCH FILLET 300g	\$49
Yearling, MSA graded	
AMERICAN BBQ PORK RIBS	\$52
Full rack, w/ our own Kansas City style BBQ sauce, smashed crispy fried chats, slaw & pickles.	
Sauces All are gluten friendly (extra sauce +\$2)	\$2ea
Wild mushroom sauce Creamy pepper sauce	
Red wine gravy Garlic butter	

Menu add ons.

Bacon +\$3 Cheese +\$2 Egg (I) +\$2 Avocado salsa +\$4
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

Side dishes

GARDEN SALAD (AGF, VGN)	\$6
LEMON POTATOES (V)	\$8
STEAK FRIES W/ AIOLI	\$11
SEASONAL VEGETABLES (AGF, VGN)	\$8

Bistro menu

Pub classics

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

Longbeach signature dishes

CHICKEN SCALOPPINE (AGF)	\$32
Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, potato mash, & broccolini	
CHICKEN & LEEK PIE	\$30
Braised chicken, leek, & bacon, in a creamy mustard sauce, flaky puff pastry case, w/ Swiss potato cake, pea puree, & garden salad	
SRI LANKAN CHICKEN CURRY	\$32
Traditional flavours, slow cooked, w/ roti bread, basmati rice, & condiments	
CHICKEN & PRAWN NASI GORENG (M)	\$34
Indonesian fried rice w/ chicken, prawns, wombok, capsicum, carrot, & fried egg	
TUSCAN SALMON FILLET (A) (AGF)	\$36
w/ a crispy potato cake, broccolini, sautéed spinach, sun-dried tomatoes, & a mustard cream sauce	
BRAISED LAMB SHOULDER	\$36
Mash potato, root vegetables, red wine gravy, & salsa verde	
CRUMBED PORK CUTLET	\$36
Sweet potato puree, wombok slaw, apple chutney, seeded mustard sauce	
YELLOW VEGETABLE CURRY (AGF, N, VGN)	\$29
Thai style curry w/ coconut milk, lemongrass, vegetables, fried tofu, topped w/ peanuts & shallots. Served w/ steamed rice & roti	

Castello's

Longbeach Hotel

Entrée

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



Mains

BATTERED FISH & CHIPS (I)	\$19
w/ house salad, lemon, tartare sauce	
LIME PEPPER CALAMARI (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
Roasted potato & medley of seasonal vegetables, w/ gravy	
BANGERS & MASH	\$20
w/ peas & gravy (Please see our specials sheet for today's bangers flavour)	
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 SALAD (AGF)	\$18
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	
w/ grilled chicken or lime pepper calamari	+\$5

DIETARY KEY:
(ADF) – AVAILABLE DAIRY FREE | (AGF) – AVAILABLE GLUTEN FRIENDLY | (AVGN) – AVAILABLE VEGAN | (N) – CONTAINS NUTS
(V) – VEGETARIAN | (VGN) – VEGAN

SEAFOOD ORIGINS:
(A) – AUSTRALIAN | (I) – IMPORTED | (M) – MIXED

Premium Mains

\$24ea

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

Dessert

\$7ea

WARM CHOCOLATE PUDDING
w/ chocolate sauce & ice cream

Available 7 days, lunch & dinner, on presentation of your Senior's Card.

Also available, 20% off any plated main meal, lunch & dinner.
(excludes specials, and grazing boards)

castellos.com.au



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