

Cardinia Hotel

Starters

STARTER GRAZING BOARD	\$48
Mac & cheese bites, prawn arancini (M), sticky pork belly bites, lime pepper calamari (I), red pepper relish, aioli, & cheesy garlic bread	
GARLIC BREAD (VGN)	\$9
GARLIC BREAD W/ CHEESE (V)	\$14
GARLIC, CHEESE & BACON BREAD	\$16
SOUP OF THE DAY	\$9
BRUSCHETTA (V)	\$16
Tomato, onion, fetta, basil, balsamic, on Turkish	
Add-on guacamole	+\$4
SWEET POTATO & CORN FRITTERS (6) (V)	\$14
w/ whipped sour cream & red pepper salsa	
BUFFALO WINGS	\$15
Tossed in either Buffalo hot sauce, or BBQ sauce, w/ a side of blue cheese dressing	
CHICKEN SATAY SKEWERS (4)	\$16
Grilled, w/ satay sauce	
PRAWN ARANCINI (3) (M)	\$16
Garlic prawn, peas, & parmesan rice balls, w/ lemon aioli	
MAC & CHEESE CROQUETTES (3) (V)	\$14
three-cheese mix, red pepper relish	
FRIED CHICKEN TACOS (2)	\$15
crispy breast in chef's spices, slaw, guacamole, chipotle mayo, flour tortillas	
Tacos add-on	
sour cream +\$2 pico de gallo +\$2	
STICKY PORK BELLY BITES	\$18
w/ slaw, and sweet & sour sauce	
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	+\$5 EA
Choose a topping from:	
Cheese & crispy bacon	
Mexican (V) melted cheese, guacamole, sour cream, pico de gallo, chipotle mayo	
Smoked pulled brisket , spiced BBQ sauce, cheddar sauce	
Add-on to loaded wedges, extra sour cream	+\$2

Salad bowls

Add on fried chicken, grilled chicken, or lime pepper calamari (I) to your Caesar or add smoked salmon (I)	+\$8
	+\$10
CAESAR (AGF)	\$22
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing	
SMOKED SALMON POKE BOWL (I)	\$32
Avocado, edamame, cucumber, carrot, cabbage, on steamed rice, w/ sesame soy dressing, & spicy Kewpie mayo	
THAI BEEF SALAD (AGF, N)	\$28
Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, w/ cashews, soft herbs, & Thai dressing	
Pub classics	
CHICKEN SCALLOPPINE (AGF)	\$32
Pan fried chicken tenderloins, bacon, mushrooms & white wine cream sauce, potato mash, & broccolini	
CHICKEN PARMA	\$34
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, house salad	
Add-on pineapple	+\$2
CHICKEN SCHNITZEL	\$30
Hand crumbed chicken breast, chips, house salad	
FISH & CHIPS	\$32
Beer battered Barramundi (I), chips, house salad, lemon, tartare sauce	
LIME PEPPER CALAMARI (AGF) (I)	\$32
Chips, house salad, lemon, aioli	
ROAST OF THE DAY (AGF)	\$32
Roasted potatoes, pumpkin, seasonal vegetables, gravy, Yorkshire pudding	
DOUBLE BEEF BURGER	\$32
2x Angus beef patties, bacon, bbq sauce, double cheese, lettuce, tomato, burger mayo, pickles, chips	
BRISKET BURGER	\$32
6 hour slow cooked BBQ pulled beef, honey mustard slaw, Cajun cheese sauce, pickle, steakhouse chips	
GRILLED CHICKEN BURGER	\$29
Breast w/ bacon jam, cos lettuce, tasty cheese, spicy mayo, sweet potato fries	
Burger add-ons	
egg +\$2.5ea bacon +\$3 onion rings +\$4 pineapple +\$2	

House specialities

CHICKEN & PRAWN NASI GORENG (M) (AGF)	\$32
Indonesian fried rice, cabbage, capsicum, carrot, & fried egg	
VEGGIE NASI GORENG (AVGN)	\$26
Indonesian fried rice w/ mixed vegetables, cabbage, capsicum, carrot, & fried egg	
GRILLED SALMON FILLET (A)	\$36
w/ buttery mash, broccolini, capers, lemon emulsion	
GARLIC PRAWNS (M) (AGF)	\$33
Creamy white wine & garlic sauce, steamed rice	
PRADEEP'S CHICKEN TIKKA MASALA (AGF)	\$28
Mildly spiced, w/ naan bread, basmati rice, pappadums, mint raita	
LAMB SHANK (AGF)	\$36
Braised in tomato & root vegetables, mash potato, baby peas, gremolata	
CASTELLOS LAMB HSP	\$35
Our famous steakhouse fries, topped w/ 8 hour slow cooked shoulder + BBQ & garlic sauces, flat bread, Greek salad, tzatziki	
SEAFOOD CIOPPINO (M)	\$38
A San Francisco style stew of mussels, prawns, calamari, clams, fish pieces, tomato, chilli, garlic, lemon, olive oil, w/ char-grilled bread	
Pasta & Risotto	
Gluten free penne available as an alternative. Please ask our friendly staff.	
MUSHROOM RISOTTO (V, AGF)	\$28
Arborio w/ medley of mushrooms, truffle oil, & shaved parmesan	
Add on chicken	+\$8
RIGATONI BEEF RAGU	\$32
Slow braised beef in a tomato & vegetable sauce, spinach, parmesan	
PENNE W/ TUSCAN CHICKEN	\$28
Breast pieces, sun-dried tomato, mushrooms, spinach, Tuscan herbs, parmesan	
POTATO GNOCCHI (V, N)	\$29
Roasted pumpkin, sage, pine nuts, fetta, & shaved parmesan	
Add-on chicken	+\$8
RAVIOLINI (V)	\$29
Mozzarella & ricotta parcels, w/ classic Vodka sauce, sun-dried tomatoes, basil, baby spinach	

Bistro menu

Char-grilled steaks & ribs

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

Choose a side

HOUSE SALAD (AGF, VGN)	\$6
MASH POTATO (V)	\$6
STEAKHOUSE CHIPS	\$9
SEASONAL VEGETABLES (AGF)	\$6
ONION RINGS	\$8
SWEET POTATO FRIES	\$9

Dessert

CHOC CHUNK BROWNIE SUNDAE (N)	\$14
Hot fudge sauce, marshmallow, popcorn, whipped cream, peanuts	
NEW YORK CHEESECAKE (AGF)	\$12
w/ berry compote, & Chantilly cream	
STICKY DATE PUDDING	\$12
w/ butterscotch sauce, vanilla ice cream & custard	
CHURROS	\$12
Hot Spanish fritters, w/ chocolate sauce, caramel dipping sauce, vanilla ice cream	

Menu add ons.

Bacon +\$3 Cheese +\$2 Egg (I) +\$2.5 Sour cream +\$2	
Garlic prawns (M) +\$8 Grilled or fried chicken +\$8	
Extra sauce +\$2 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 Pico de gallo +\$2	

Castello's

Starters

GARLIC BREAD (VGN)	\$5
GARLIC BREAD (V) w/ cheese	\$7
SATAY CHICKEN SKEWERS (2)	\$8
SOUP OF THE DAY	\$5
SWEET POTATO FRITTERS (3) (V)	\$5
TOMATO BRUSCHETTA (V)	\$7



Mains

\$17ea

BEER BATTERED FISH & CHIPS (I) w/ house salad, tartare
LIME PEPPER CALAMARI (AGF) (I) Chips, house salad, lemon, aioli
ROAST OF THE DAY (AGF) Roasted potatoes, pumpkin, seasonal vegetables, gravy, Yorkshire pudding
CHICKEN SCHNITZEL, Hand crumbed chicken breast, chips, house salad
CAESAR SALAD (AGF) w/ grilled chicken or calamari (I)
VEGAN PASTA OF THE DAY (VGN)
THAI BEEF SALAD (AGF) (N) Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, cucumber, w/ cashews, soft herbs, & Thai dressing

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

BARRAMUNDI FILLET (AGF) (I) Grilled, w/ roast potatoes, steamed vegetables, tartare sauce	\$24
150GM MINUTE STEAK (AGF) Cooked medium, w/ chips, house salad, & your choice of sauce	\$24
CHICKEN PARMA w/ chips & house salad	\$23
Dessert	
PAVLOVA (AGF) Whipped cream, seasonal fruit	\$7
DESSERT OF THE DAY	\$7
VANILLA ICE CREAM (AGF) w/ topping	\$4
STRAWBERRY GELATO (AGF, ADF)	\$6

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

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

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