

Bistro menu

Salads

Add-ons for salads
Fried OR Grilled chicken, OR lime pepper calamari (I) + \$8 each

CAESAR (AGF) \$22
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing

SUPERFOOD SALAD (VGN) \$23
Roasted pumpkin, hummus, quinoa, kale, cherry tomatoes, corn, pomegranate

GREEK LAMB SALAD (AGF, N) \$32
Grilled lamb, baby spinach, rocket, fetta, pine nuts, red onion, Ouzo soaked raisins, Greek yoghurt

Desserts All \$12

Or a sharing dessert special for \$30 – Choose 3 desserts to be served platter style

STICKY DATE PUDDING
Butterscotch sauce, vanilla bean ice cream

THAI MANGO RICE SPRING ROLL
w/ vanilla ice cream, & passionfruit lime coulis

WARM APPLE CRUMBLE
w/ vanilla custard & ice cream

SPANISH CHURROS
w/ chocolate sauce, raspberry sorbet

PAVLOVA (AGF)
Chantilly cream, seasonal fruit, passionfruit, toasted coconut

CASTELLO'S CHEESECAKE
Please see specials sheet for today's fantastic flavour

Senior's menu

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

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

Senior Starters

GARLIC BREAD (VGN)	\$5
SOUP OF THE DAY	\$5
ARANCINI (V)	\$7
GARLIC BREAD W/ CHEESE (V)	\$7

Mains \$18ea

ROAST OF THE DAY (AGF)

BATTERED FISH & CHIPS (I)
Beer battered barramundi (I), steakhouse chips, house salad, lemon, tartare sauce

LIME PEPPER CALAMARI (AGF) (I)
Lightly dusted, flash fried, steakhouse chips, house salad, lemon, aioli

CHICKEN SCHNITZEL
Hand crumbed chicken breast, steakhouse chips, house salad

CAESAR SALAD (AGF)
Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing
Add-on grilled chicken or lime pepper calamari (I) +\$4

Premium Senior Mains \$24ea

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

GRILLED BARRAMUNDI FILLET (AGF) (I)
w/ garlic chats, seasonal vegetables, lemon & herb butter

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

CHICKEN NASI GORENG
Indonesian fried rice w/ chicken, wombok, capsicum, carrot & fried egg

SEAFOOD BASKET (M)
Beer battered barramundi, lime pepper squid, crispy prawn, crumbed scallops, chips, salad, lemon, tartare

Senior Dessert

DESSERT OF THE DAY \$7

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



Victorian Tavern Menu

Castello's

Bistro menu



Sharing breads & starters

STARTER GRAZING BOARD	\$46
Arancini, fried chicken wings, lime pepper calamari (I), potato wedges, aioli, sweet chilli, sour cream, & cheesy garlic bread	
GARLIC BREAD (VGN)	\$9
GARLIC BREAD W/ CHEESE (V)	\$14
ARÁNCINI (4) (V)	\$15
Pumpkin, mushroom & mozzarella cheese risotto balls, tomato sugo, parmesan	
CRUMBED ZUCCHINI WEDGES (VGN)	\$14
w/ vegan aioli	
PORK BELLY BITES	\$16
w/ creamy coleslaw, char siu sauce	
KARAAGE CHICKEN	\$16
Japanese style fried breast pieces, with Sriracha mayo, & cucumber salad	
MAC & CHEESE CROQUETTES (4) (V)	\$14
w/ red pepper relish	
DUCK SPRING ROLLS (3)	\$16
w/ sweet chilli dipping sauce	
GRILLED HALLOUMI (V)	\$16
w/ beetroot relish, and charred zucchini	
FRIED CHICKEN WINGS	\$15
Tossed in either Buffalo hot sauce, or BBQ sauce	
LIME PEPPER CALAMARI (I)	\$16
Flash fried, aioli, rocket	
POTATO WEDGES	\$13
w/ sour cream, sweet chilli sauce	
BOWL OF STEAKHOUSE FRIES W/ AIOLI	\$11
Load up your wedges or fries	
Bacon bits & 3 cheese mix, w/ sour cream & BBQ sauce	+\$8
Add-on extra sour cream to loaded bowls	+\$2

Steaks & ribs

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

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

DIETARY KEY:

(ADF) Available dairy free | (AGF) Available gluten friendly | (AV) Available vegetarian
(AVGN) Available vegan | (N) Contains nuts | (DF) Dairy free | (V) Vegetarian | (VGN) Vegan

SEAFOOD ORIGINS:

(A) Australian | (I) Imported | (M) Mixed

Burgers

Add-on bacon	+\$3ea
Add-on egg (1)	+\$2
VIC TAVERN BEEF BURGÉR	\$31
Angus beef patty, bacon, American cheese, aioli, tomato relish, lettuce, tomato, pickles, steakhouse chips	
THE BIG CHEESE BURGER	\$33
Double beef patty, double cheese, aioli, burger sauce, pickles, steakhouse chips	
FRIED CHICKEN BURGER	\$29
Fried chicken breast, bacon, coleslaw, grilled pineapple, melted cheese, Castello's special sauce, steakhouse chips	
PHILLY CHEESESTEAK SANDWICH	\$33
Thinly sliced beef, green peppers, onion, melted cheese, ranch sauce, on Turkish, steakhouse chips	
VEGGIE BURGER (V, AVGN)	\$28
Veggie patty, grilled halloumi, potato bun, tomato relish, vegan aioli, lettuce, w/ steakhouse chips	

Pub classics

CHICKEN PARMA	\$34
Leg ham, Napoli sauce, 3 cheese melt, steakhouse chips, house salad	
CHICKEN SCHNITZEL	\$30
Hand crumbed chicken breast, steakhouse chips, house salad	
EGGPLANT PARMIGIANA	\$26
Crumbed eggplant, pan-fried, topped w/ Napoli & grilled cheese, w/ steakhouse fries & house salad	
IRISH PARMA	\$34
Potato mash, 3 cheese melt, red wine gravy, steakhouse chips, house salad	
HAWAIIAN PARMA	\$34
Ham, Napoli pineapple, 3 cheese melt, steakhouse chips, house salad	
SIGNATURE MEAT LOVERS PARMA	\$38
Topped w/ Napoli sauce, 3 cheese melt, crispy bacon, leg ham, chorizo, pepperoni & BBQ drizzle, served w/ steakhouse chips, house salad	
LIME PEPPER CALAMARI (I)	\$30
Lightly dusted, flash fried, steakhouse chips, house salad, lemon, aioli	
FISH & CHIPS	\$30
Beer battered barramundi (I), steakhouse chips, house salad, lemon, tartare sauce	
ROAST OF THE DAY (AGF)	\$30
Baked & steamed seasonal vegetables, gravy	
SEAFOOD BASKET (M)	\$39
Beer battered barramundi, lime pepper squid, crispy prawn, crumbed scallops, chips, salad, lemon, tartare	

Menu add ons.

Bacon **+\$3** | Cheese **+\$2** | Egg (1) **+\$2** | Sour cream **+\$2** | Grilled or fried chicken **+\$8**
Garlic prawns (4 pieces) (M) **+\$8** | Extra steamed rice **+\$6** | Lime pepper calamari (I) **+\$8**
Extra ham **+\$3** | Extra sauce **+\$2**

Pastas & risottos

Gluten free pasta available upon request	+\$2
PRAWN & ZUCCHINI RISOTTO (M) (AGF, N)	\$33
Creamy pesto, peppers, Spanish onion, parmesan, & pine nuts	
SEAFOOD LINGUINE (M)	\$33
Prawns, calamari, fish, mussels, cherry tomatoes, olive oil, chilli & garlic emulsion	
GNOCCHI LAMB RAGU	\$32
Potato dumplings, slow cooked lamb ragu, parmesan	
PAELLA (M)	\$34
Saffron infused rice w/ prawns, calamari, fish, mussels, Spanish chorizo, capsicum, & green beans	
PUMPKIN RISOTTO (V, N, AGF)	\$26
Arborio rice, roasted pumpkin, sage, baby spinach, pine nuts, parmesan	
PENNE CARBONARA (AGF)	\$26
Creamy garlic sauce w/ bacon, parmesan & rocket	
LINGUINE W/ MEDITERRANEAN SUGO (AVGN, AGF)	\$26
Tomato, garlic, roasted capsicum, zucchini, eggplant, onion, fresh herbs, olive gremolata	
Add-on chicken or prawns (4 pieces) (M)	+\$8

Pots & pans

BRAISED BEEF BRISKET (AGF)	\$34
Cooked in soy & ginger, w/ fragrant rice, steamed bok choy, & Asian slaw	
SINGAPORE NOODLES STIR FRY (V)	\$23
Asian greens, egg noodles, carrots, spring onion, Singapore sauce, fried shallots	
Add-on chicken breast or tiger prawns (M)	+\$8
NASI GORENG	\$34
Indonesian fried rice w/ chicken, prawns (M), wombok, capsicum, carrot, & fried egg	
CHICKEN SCALLOPPINE (AGF)	\$32
Pan fried chicken breast, bacon, mushroom & white wine cream sauce, mash, broccolini	
VIC TAVERN LAMB HSP	\$33
8 hour slow cooked shoulder + BBQ & garlic sauces, flat bread, Greek salad, chips, tzatziki	
CHEF'S CURRY	\$30
Cooked in mild fragrant spices w/ basmati pilaf, cucumber raita, pappadums, naan bread	
GRILLED SALMON FILLET (A)	\$36
Sweet potato puree, broccolini, & hollandaise sauce	
PORK BELLY	\$35
Creamy mash potato, Dutch carrots, broccolini, & soy chilli caramel sauce.	
CASTELLO'S LAMB PIE	\$33
Slow cooked shoulder encased in flaky pastry, w/ chips, salad, & red wine gravy	

Sides

SIDE OF CHIPS (V)	\$8
GARDEN SALAD (AGF, VGN)	\$6
SEASONAL VEGETABLES (AGF, V)	\$8
CLASSIC POTATO MASH (AGF, V)	\$6
DUTCH CARROTS W/ HUMMUS (AGF, V)	\$8