Bistro menu

Salads

CAESAR $22
Cos, bacon, croutons & shaved parmesan w/ traditional dressing, poached egg & anchovies

Add-on for Caesar
Grilled chicken or lime pepper squid (I) or grilled prawns (4 pcs) (M) +$8
Crumbed calamari rings (I) +$8

TANDOORI CHICKEN STACK (AGF) $26
Grilled, w/ potato rösti, salad greens, cucumber, radish, bacon, Persian fetta, cherry tomato, tzatziki

THAI PRAWN SALAD (N) (M) $30
Pan-seared prawns, mixed leaf salad, carrot, capsicum, tomato, onion, cucumber, radish, cashews, mango, & Thai dressing w/ crispy noodles

LAMB GREEK SALAD (N) $30
Smokey lamb shoulder, cos, cucumber, cherry tomato, marinated olives, radish, Persian fetta, sliced red onion, candied walnuts w/ balsamic dressing, flatbread & tzatziki

Desserts from $14

All are served with vanilla ice cream

BREAD & BUTTER PUDDING $14
w/ berries & custard

STICKY DATE PUDDING $14
w/ butterscotch sauce, cream, assorted berries

PASSION FRUIT & MANGO PAVLOVA (AGF) $15
Assorted berries, meringue kisses, macarons & a dollop of cream

CHOCOLATE MOUSSE (AGF) $14
Dollop of cream, assorted berries, strawberry coulis & chocolate shards

SPANISH CHURROS $14
w/ cinnamon sugar & chocolate sauce

AFFOGATO (AGF) $16
Shot of coffee, scoop of vanilla ice cream & your choice of shot:
Kahlúa, Baileys or Frangelico

Senior's menu

Available 7 days, lunch & dinner.
(On presentation of your Senior's Card)
Also available: 20% off any plated main meal, lunch & dinner.
(Specials menu not included)

Entrée

GARLIC BREAD (VGN) $5

GARLIC & CHEESE BREAD (V) $7

MAC & CHEESE CROQUETTES (2 PCS) (V) w/ sriracha mayo $7

SOUP OF THE DAY w/ dinner roll $5

ARANCINI (2) (V) $7
Pumpkin and pea arancini, Napoli sauce & shaved parmesan

CHICKEN SATAY SKEWERS (2 PCS) (N) $8
Ponzu salad, peanuts, w/ satay sauce

Mains from $17

BEER-BATTERED FISH & CHIPS (I)
Served w/ tartare, lemon, & salad

ROAST OF THE DAY (AGF)
w/ roasted chats, pumpkin & carrots, peas & gravy

PENNE NAPOLI (V) OR BEEF BOLOGNESE

CHICKEN SCHNITZEL
w/ steakhouse fries & house salad

LIME PEPPER CALAMARI (I)
w/ chips, salad, lemon, & aioli

CAESAR SALAD
Cos, bacon, croutons & shaved parmesan w/ traditional dressing, poached egg & anchovies
Add-on (to Caesar salad) Grilled chicken or calamari (I) +$4

EGGPLANT PARMIGIANA (AVGN, V) $19
Crumbed eggplant, topped w/ Napoli & cheese, chips, & salad (vegan cheese available)

SENIOR CHEESEBURGER & CHIPS

Premium mains $23

GRILLED BARRAMUNDI (I)
w/ chats, steamed seasonal vegetables, tartare sauce

CHICKEN PARMA
w/ house salad & steakhouse chips

MINUTE STEAK
w/ house salad or steamed vegetables & steakhouse chips, & choice of sauce

CHICKEN SCALOPPINE (AGF)
Pan-fried chicken breast, bacon, mushrooms & white wine cream sauce, potato mash, broccoli & roast carrots

Desserts

STICKY DATE PUDDING $7
w/ butterscotch & vanilla ice cream

BREAD & BUTTER PUDDING $7
w/ custard and vanilla ice cream

ICE CREAM $4
w/ chocolate, caramel or strawberry topping

Castello's

Olive Tree Hotel Menu

15% surcharge will apply on all public holidays.

5472_OCT26

castellos.com.au

Our kitchen handles major food allergens (such as but not limited to nuts, dairy, gluten and seafood). While we take precautions, we cannot guarantee that any item is 100% free of cross-contamination.

Bistro menu

Castello's

Sharing breads & starters

GARLIC BREAD (VGN) — $9

GARLIC BREAD W/ CHEESE (V) — $14

GARLIC BREAD W/ CHEESE AND BACON — $16

SOUP OF THE DAY — $10
w/ warm dinner roll & butter

LIME PEPPER CALAMARI (AGF) (I) — $18
Flash-fried w/ lime pepper, served w/ salad & aioli

SEASONED WEDGES (V) — $15
w/ sweet chilli & sour cream

LOADED TOPPINGS FOR WEDGES & FRIES
Add-on
Extra cheese & bacon +$5
Meat-lovers & cheese +$8
Beef Bolognese, mozzarella, parmesan +$8
Pulled brisket & cheese +$10

BUFFALO WINGS — $15
Tossed in your choice of Buffalo hot sauce or chipotle BBQ, w/ ranch dressing

BEEF BRISKET SLIDERS (3) — $19.5
Pulled brisket marinated in chipotle BBQ sauce w/ aioli slaw, pickles & American cheese

PORK BELLY BAO (3) — $18
Mixed leaves, cucumber, carrot, coriander, & char siu sauce

CHICKEN SATAY SKEWERS (4 PCS) (N) — $16
w/ cucumber, carrot, & ponzu salad, peanuts, w/ satay sauce

MACARONI CHEESE CROQUETTES (4 PCS) (V) — $14
w/ sriracha mayo

ARANCINI (3) (V) — $15
Pumpkin and pea arancini, Napoli sauce & shaved parmesan, herb oil

Menu add-ons

Bacon +$3 | Cheese +$2 | Egg (1) +$3 | Sour cream +$2 | Garlic prawns (M) +$8
Extra sauce +$2 | Grilled chicken +$8 | Lime pepper calamari (I) +$8
Extra steamed rice +$6 | Haloumi +$6 | Extra ham +$3 | Corn chips +$2
Extra dinner roll +$3 | Extra noodles +$4 | Pineapple +$2 | Extra onion rings +$5

Sides

STEAKHOUSE CHIPS w/ aioli (V) $11 | **POTATO MASH** (AGF, V) $8
SAUTÉED BROCCOLINI w/ lemon & almond (AGF, N, V) $13
ONION RINGS w/ chipotle BBQ & aioli (V) $14 | **COLESLAW** (AGF, V) $8
ROAST VEGETABLES (V) $8 | **GARDEN SALAD** (AGF, V) $8
STEAMED VEGETABLES (AGF, V) $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

5472_OCT26

Steaks

All steaks are char-grilled to your liking, with chips, salad, and choice of sauce

Add-on garlic prawns (4 pcs) (M) +$8

300GM PORTERHOUSE — $45
150 day grain-fed. Yearling marble score 2+

300GM SCOTCH FILLET — $49
Yearling MSA-graded

Extra sauce +$2
Creamy mushroom sauce | Garlic butter | Pepper sauce | Red wine gravy
All sauces are gluten friendly

Parmas

All parmas come with steak fries and house salad.

TRADITIONAL — $32
Ham, Napoli & cheese

AUSSIE OUTBACK — $36
BBQ sauce, cheese, bacon, fried egg, & onion rings

HAWAIIAN — $34
Ham, Napoli, pineapple, cheese

NAKED — $28
Just crumbed chicken breast, lemon wedge

MEAT-LOVERS PARMA — $38
Topped w/ Napoli, three-cheese melt, crispy bacon, leg ham, chorizo, salami & BBQ drizzle

EGGPLANT PARMIGIANA (AVGN, V) — $26
Crumbed eggplant, topped w/ Napoli & cheese (vegan cheese available)

SUPREME (M) — $38
Napoli, salami, ham, olives, prawns, capsicum, three-cheese

SURF & TURF PARMA (M) — $38
Creamy garlic prawns, crumbed calamari

Pastas & risottos

PENNE NAPOLI (V) **OR BOLOGNESE** — $25

LINGUINI CARBONARA — $23
Tossed w/ bacon, garlic, herbs & cream w/ parmesan
Add-on chicken +$8

SEAFOOD LINGUINI (M) — $33
Prawns, squid, fish, mussels, clams, cherry tomatoes, olive oil, chilli & garlic emulsion

MUSHROOM RISOTTO (AGF, V) — $26
Gourmet mushrooms, baby spinach, peas, onion, garlic, cream, broccolini, & parmesan
Add-on chicken +$8

SEAFOOD PAELLA (AGF) (M) — $34
Saffron-infused rice w/ chorizo, prawns, squid, peas, fish pieces, mussels, clams, capsicum, chilli, onion, garlic

BAKED SMOKED SALMON GNOCCHI (I) — $29
Potato dumplings, creamy garlic sauce, spinach, parmesan

Mains

SINGAPORE NOODLE STIR-FRY (V) — $23
Asian greens, egg noodles, carrots, spring onion, mushrooms, Singapore sauce, fried shallots
Add-on chicken breast +$8 | pork belly +$10 | tiger prawns (M) (6 pcs) +$10

NASI GORENG (M) — $32
Indonesian fried rice w/ chicken, prawns, capsicum, carrot, prawn crackers & fried egg

CHICKEN SCALOPPINE (AGF) — $32
Pan-fried chicken breast, bacon, mushrooms & white wine cream sauce, potato mash, broccolini & roast carrots

ROAST OF THE DAY (AGF) — $31
w/ roasted chats, pumpkin & carrots, peas & gravy

LIME SALT & PEPPER SQUID (I) — $30
Flash-fried, roasted garlic aioli, steakhouse chips & salad

FISH & CHIPS (I) — $30
Beer-battered barramundi served w/ tartare, lemon, & salad

CASTELLO'S LAMB HSP — $35
Our famous steakhouse fries topped w/ smokey lamb shoulder & BBQ & garlic sauce, flatbread, lemon wedge, Greek salad & tzatziki

CRISPY PORK BELLY — $35
Mashed potato, apple purée, roasted pumpkin, char-grilled broccolini, & shiraz plum sauce

GARLIC PRAWNS (AGF) (M) — $35
Creamy garlic & white wine sauce, w/ jasmine rice & garden salad

DUCK CONFIT — $35
Cauli purée, roasted rosemary garlic chats, broccolini, shiraz plum sauce & herb oil

SLOW-COOKED LAMB SHOULDER (AGF) — $35
Overnight-cooked lamb shoulder, mashed potato, blistered tomato, broccolini, balsamic-glazed w/ jus

PAN-SEARED SALMON (AGF) (A) — $36
Cauli purée, rösti, wilted spinach, broccolini, blistered cherry tomato, pea shoots & grilled lemon

SEAFOOD BASKET (M) — $39
Beer-battered barramundi, lime pepper squid, prawn tempura, crumbed calamari, chips, salad, lemon, tartare

Burgers & sangas

ANGUS BEEF BURGER — $28
100% beef patty w/ American cheese, tomato, bacon, lettuce, caramelised onion, pickles & our tomato chutney and aioli on a milk bun w/ steakhouse fries

STEAK SANDWICH — $27
Turkish bread, tomato chutney, lettuce, bacon, caramelised onion, aioli & American cheese w/ steakhouse fries

CHICKEN SCHNITZEL B.L.T — $28
Hand-crumbed chicken schnitzel on Turkish bread, honey mustard, lettuce, tomato, bacon, American cheese w/ steakhouse fries

GRILLED CHICKEN BURGER — $28
Marinated chicken, milk bun, honey mustard, lettuce, coleslaw, tomato, bacon & American cheese w/ steakhouse fries
Add-on
Egg +$3 | Pineapple +$2 | Bacon +$3 | Onion rings +$5

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