



Welcome to the Castle Restaurant, we are glad to have you with us today.

Our creative menu is designed using fresh and locally sourced produce.

At busy times there may be a wait, thanks for your understanding.

Please sit back and enjoy your dining experience.

KEY: VO – Vegetarian Optional
V – Vegetarian
VA – Vegan Adaptable
GF – Gluten Free

BREADS

Garlic Bread (V)	\$8.50
Crunchy oven baked baguette smothered in garlic butter.	
Cheesy Bacon Bread	\$10.50
Crunchy oven baked baguette topped with two cheeses and bacon. Grilled golden brown.	
Pesto Parmesan Bread	\$10.50
Smearred with green pesto, coated with parmesan cheese and oven baked to a golden brown.	
Bread with Trio of dips	\$15.00
Please see the board for the dips of the week.	
Soup of the day	\$11.50
Served with a crusty baguette and butter.	

ENTREES

	<u>½ Doz</u>	<u>Doz</u>
Natural Oysters [GF] Served chilled with fresh slices of lemon and house-made cocktail sauce.	\$19.50	\$33.50
Kilpatrick Oysters Grilled with bacon and our own “killer” Sauce. Add cheese	\$22.50	\$36.00 \$2.50
Red Braised Pork Belly With Apple Slaw – apple slaw has apple, coriander and spring Onion with lemon dressing.		\$18.00
Mexiskins (GF) For One (3 skins) For Two (6 Skins) Potato skins topped with cheese, sour cream & your choice of: <ul style="list-style-type: none">• Pulled Pork• Chilli ConCarne		\$9.50 \$18.00
Calamari Flash fried in our own Cajun & lemon salt seasoning. Served with petit’ salad and garlic aioli.		\$17.50
Cheesy baked Portobello Stuffed Mushrooms (V) Portobello mushroom caps, filled with a veggie breadcrumb mix topped with cheese. Served with a Mediterranean veg medley with a side of Brie sauce.		\$16.00
Salt and Pepper Prawns With Coriander chilli lime and Aioli.		\$19.00

MAINS

Rib Fillet (GF) 250gms. Cooked to your perfection! \$35.00

Rump Steak (GF) 350gms. Cooked to your perfection! \$33.50

Steaks are served with the choice of chips & salad or potatoes & vegetables. With a sauce option of Mushroom, Pepper, Dianne, or rich gravy.

Steak Topper options:

- **REEF:** Prawns, scallops & calamari poached in a creamy sauce. \$11.50
- **MUSHROOM:** Garlic sauté mushrooms in a butter sauce. \$7.00
- **SPICY BBQ:** BBQ sauce, Salami, Jalapenos & Cheese. \$8.00

Chicken Parmy \$30.00

Fresh chicken breast schnitzel crumbed to order
With a parmy topper, served with chips and salad.

Chicken Avocado Breast \$30.00

Fresh succulent chicken breast topped with peppered
Avocado and bearnaise sauce. Served with potatoes and vegetables.

Pulled Pork Gourmet Burger \$26.00

With tropical slaw, smashed avocado, blackened corn & Aioli.
Served with Sweet potato wedges.

Portuguese Fried Chicken \$29.00

With Flatbread, salad, sweet potato wedges,
roasted garlic aioli & avocado.

Atlantic Salmon (GF) \$30.00

Cajun grilled with blackened corn & avo salsa,
potato of the day & rocket parmesan salad.

Tempura Battered or Crumbed Fish	\$25.00
Local mackerel cooked to perfection and served with lemon and house-made tartare sauce chips and salad.	
Seafood Chowder with Grilled Fish	\$38.00
Mussels, prawns, scallops, calamari, topped with Grilled mackerel, Asparagus & crispy prosciutto.	
Linguine Seafood Marinara	\$36.00
Mussels, Prawns, scallops, fish pieces and calamari poached in a white wine & tomato passata base sauce with fresh basil.	
Chicken Boscaiola Pasta	\$28.50
Sautéed bacon, chicken, mushroom with shallots and garlic, tossed through a creamy white wine sauce finished with shaved parmesan.	
Caesar Salad (V)	\$23.00
Cos Lettuce, Egg, mini roast potatoes, shaved parmesan, bacon croutons, House-made Caesar dressing and Cherry Tomatoes.	
ADD Grilled Chicken and Bacon	+ \$7.00
Traditional Italian Spaghetti Bolognese	\$25.00
House-made Italian ragù served with mince and tomatoes Topped with shaved parmesan.	
Cheesy baked Portobello Stuffed Mushrooms (V)	\$25.00
Portobello mushroom caps, filled with a veggie breadcrumb mix topped with cheese. Served with a Mediterranean veg medley with a side of Brie sauce.	
Slow Cooked Lamb Shank	\$33.00
Slow cooked in red wine sauce with mushrooms, carrots topped with creamy mash and steamed greens.	
ADD Extra Shank	+ \$7.00

KIDS MEALS (under 12's)

All kids' meals \$12

Classic Spaghetti Bolognese.

House-made served with shaved parmesan.

Chicken Tenders.

Crumbed in house served with chips and fresh salad.

Calamari

Crumbed in house served with chips and fresh salad.

Fish & Chips

Crumbed or Tempura mackerel cooked to perfection and served with chips and fresh salad.

Mini Ham & Cheese Pizza

served with chips and a petite salad.

Kid's meals come with ice cream

a topping of your choice:

- Chocolate
- Strawberry
- Caramel

DESSERTS

All desserts \$12.50

Apple Crumble - Made in House

Served with your choice of
cream or ice cream

Sticky Date Pudding - Made in House

With rich butterscotch sauce
& vanilla ice cream.

Chocolate Mousse - Made in House

Creamy Chocolate mousse topped with whipped
cream raspberries and shaved chocolate.

Mud Cake (GF)

With raspberry compote
& cream.

Ice Cream Sundae

Ice cream topped with whipped cream and
your choice of topping:

- Chocolate
- Strawberry
- Caramel