



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) Crunchy oven baked baguette smothered in garlic butter.	\$10.50
Cheesy Bacon Bread Bread topped with two cheeses and bacon. Grilled golden brown.	\$12.50
Caprese Bruschetta (V) Fresh local tomatoes, basil & bocconcini cheese on crunchy Turkish bread with a balsamic reduction.	\$14.50
Olive & Anchovie Bruschetta With Persian fetta & Balsamic onions.	\$16.00
Labne & Grilled Flatbread (V) With warm olives, homemade labne (middle eastern cream cheese), rocket & lemon.	\$17.50

ENTREES

Creamy Leek Risotto (VO, VA, GF) \$17.00
With Sautéed mushrooms, peas & crispy Prosciutto.

Lemongrass & Coconut Tempura Prawns \$19.50
With a punchy lime & chilli dipping sauce.

Mussels ½ Doz \$16.00
Fresh Herb, Garlic & Parmesan NZ Mussels. Doz \$25.00

Pork Belly (GF) \$18.00
With Pomegranate, Cucumber & Avo Salad.

Mexiskins (GF) \$16.50
Potato skins topped with cheese, sour cream & your choice of:
• Chilli Beans (V)
• Chilli ConCarne

Calamari \$17.50
Flash fried in our own Smokey & Spicy seasoning.
Served with petit' salad and garlic aioli.

MAINS

Rib Fillet (GF) \$34.00

A melt in your mouth marbled tender cut of 350gms.

Rump Steak (GF) \$31.50

A melt in your mouth marbled tender cut of 350gms.

Steak Topper options:

- Grilled Prawns (GF) \$10.00
- Tempura onion & whiskey peppercorn cream \$8.00
- Pepered with Avo & béarnaise (GF) \$8.00

Steaks are served with a choice of chips and salad or potatoes and vegetables.

Portuguese Fried Chicken \$29.00

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

Red Throat Emperor (GF) \$31.00

Poached in coconut and lime.

Served with steamed rice & Asian greens.

Atlantic Salmon (GF) \$30.00

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

Lamb Cutlets (GF) \$29.50

With Salsa Verde, Persian fetta, roasted root veg & rocket.

Pork Fillet (GF) \$31.00

Wrapped in prosciutto, cauliflower puree, spicy tomato & apple chutney and seared greens.

Chilli Beef Stack \$27.50

Slow cooked Beef Chilli layered between crunchy puff pastry, tasty cheese, sour cream, jalapeño salsa, served with fresh salad.

Grilled Chicken Breast (GF) \$30.00

Romesco sauce, with pea purée, roast pumpkin, Chunky roast potatoes & roasted garlic.

Chorizo Pasta \$26.50

Chorizo, mushrooms & olives in a rich Napoli 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.

Vegetarian Pasta (V, VA) \$26.50

A generous helping of Antipasto vegetables tossed through Fettucine with pesto & olive oil

CASTLE CLASSICS!

Tempura Red Throat Emperor With chips & salad, tartare sauce and a slice of lemon.	\$31.50
Classic chicken parmigiana Choice of chips & salad or potatoes & vegetables	\$30.00
Crumbed Lamb Cutlets Chips & salad or potatoes and vegetables With a choice of Rich gravy, mushroom, or pepper sauce	\$31.00
Slow cooked rich Beef Bourginion Served with potatoes and vegetables	\$29.50

KIDS MEALS (under 12's)

All kids' meals \$12

Classic Spaghetti Bolognese
With shaved parmesan.

Calamari
Crumbed in house served with chips and fresh salad.

Fish & Chips
Local Red Throat Emperor with chips and fresh salad.

Kids meals come with ice cream & topping.

DESSERTS

All desserts \$12.50

House made Sticky Date Pudding

With rich butterscotch sauce
& vanilla ice cream.

Individual Pavlova (GF)

With whipped cream, berry compote
& fruit.

Mud Cake (GF)

With raspberry compote
& cream.

Split Waffle Sundae

Lashings of cream, ice cream
& fruit coulis.