THE CASTLE MENU

ENTREE

GARLIC BREAD (VG) $10
Add Cheese + $2

SOUP OF THE DAY $14
Served with crispy garlic bread

BOWL OF CHIPS (V/VG/GF) sm $8 / lg $12
With tomato sauce

BOWL OF WEDGES (VG/V) $14
Seasoned wedges with sour cream & sweet chilli

ARANCINI BALLS (VG) $15
Mushroom arancini balls with truffle aioli & shaved parmesan

SOUTHERN FRIED CHICKEN $15
Crispy chicken tenders with chipotle dipping sauce

DUCK SPRING ROLLS $16
With spicy plum dipping sauce & coriander sprigs

BOWLS

VEGETARIAN GNOCCHI (VG/GF/V) $26
With basil pesto sauce, spanish onion, baby spinach & shaved parmesan
Add Chicken +$6

CHEF SPECIAL PASTA POA
See our specials board!

VEGAN STIR FRY (V/VG/GF) $26
Tofu, seasonal vegetables and rice tossed with vegan friendly stir fry sauce

CAESER SALAD BOWL (VGO/VO) $25
Baby cos lettuce, croutons, crispy bacon, anchovies, Caesar dressing, & a soft boiled egg topped with shaved parmesan. ADD CHICKEN +$6

CLASSICS

ROAST OF THE DAY (GF) $26
Served with seasonal veg & plain gravy. See our specials board!

BANGERS AND MASH $26
Two classic beef sausages served with bacon, gravy & roast vegetables

LAMBS FRY (GF) $25
Served with mash, bacon, broccolini & gravy

LAMB SHANK $35
In a traditional tomato sugo sauce, with mashed potatoes & steamed baby peas

CHICKEN SCHNITZEL (150g) $22 (300g) $27
Served with chips, house salad & plain gravy

BEEF SCHNITZEL (150g) $24 (300g) $28
Served with chips, house salad & plain gravy

PIE OF THE DAY POA
Served with chips & house salad

BURGERS

CHICKEN BURGER $28
Choice of chargrilled chicken, ½ chicken schnitzel or southern fried chicken. With lettuce, tomato, onion, cheese, avocado & chipotle mayo in a fresh bun
ADD BACON +$4

BEEF BURGER $28
With streaky bacon, tomato, lettuce, cheese, onion rings, & Castle sauce ADD EGG $4

THE CASTLE TAVERN

SEAFOOD

FISH & CHIPS (I) (1 piece) $21 (2 pieces) $28
Battered, crumbed or grilled (GFO) served with chips & salad

SALT & PEPPER SQUID (I) (GF) $27
Served with chips, salad, lemon & tartare

GARLIC PRAWNS (I) (GF) $30
Served in a garlic cream sauce with rice

CRUMBED PRAWNS (I) $28
Six crumbed prawns, served with chips, salad & tartare

SEAFOOD TRIO (I) $33
Three crumbed prawns, battered fish, salt & pepper squid served with chips and salad

BARRAMUNDI (A) $35
With macadamia crust, mash potatoes, creamy garlic & dill sauce, served with steamed broccolini

GRILL

300g SCOTCH FILLET (GF) $44
Cooked to your liking, served with crunchy chips & house garden salad

300g RUMP STEAK (GF) $36
Cooked to your liking, served with crunchy chips & house garden salad

CHICKEN BREAST $28
Marinated chargrilled chicken breast topped with avocado & béarnaise sauce with steamed asparagus & chat potatoes

*all changes or substitutes to meals will incur an additional charge.

(A) Australian, (I) imported, (M) mixed

THE CASTLE MENU

$14 KIDS MEALS

*ages 14 & under only

CHICKEN NUGGETS & CHIPS

CHICKEN / BEEF SCHNITZEL

FISH & CHIPS

BANGER & CHIPS

SPAGHETTI WITH NAP SAUCE

Kids meals come with a complimentary small soft drink, & small ice cream sundae.

SIDES & EXTRAS

*ORDERED WITH MEAL

CHIPS	$4
CREAMY MASH POTATO	$5
GARDEN SALAD	$4
SEASONAL VEG	$5
MAC AND CHEESE	$5
BREAD ROLL	$2
BACON	$4
AVOCADO	$3
EGG	$4
CHICKEN	$6
RICE	$4

DIETARY INDEX:
POA = Price on Arrival
GF = Gluten Free
VG = Vegetarian
V = Vegan
GFO = Gluten free option available
VGO = Vegetarian option available
VO = Vegan option available

DESSERTS

CAKE CAKE & MORE CAKE $8
Check out our range of fresh cakes & tarts!

STICKY DATE PUDDING $12
House-made sticky date served with vanilla ice cream, caramel sauce & strawberries

CHOC BROWNIE $14
Warm chocolate brownie with vanilla ice cream and fresh strawberries

AFFOGATO $8
Vanilla ice cream & fresh espresso. ADD LIQUOR $7

ICECREAM SUNDAE (Small) $6 (Large) $10
Vanilla ice cream with your choice of caramel, chocolate or strawberry flavouring. Topped with crushed nuts, sprinkles & whipped cream.

Please inform staff of any allergies or dietary requirements when placing your order. Whilst all precautions are taken, this venue does have nuts, seafood & other items prepared on premise.

LETS TALK

Ph: 08 8277 6388

Email: info@thecastletavern.com.au

Web: www.thecastletavern.com.au

THE CASTLE TAVERN

TOPPINGS

PARMI $4
Tomato base, ham, & mozzarella

HAWAIIAN $5
Tomato base, ham, pineapple, & mozzarella

KILPATRICK $5
BBQ sauce, bacon, & mozzarella

AVO-MEX-SMASH $7
Avocado, sugo, mozzarella, drizzled with sweet chilli and sour cream

SURF N TURF (I) $10
3 king prawns in a creamy garlic sauce

SAUCES

TOMATO	$2
AIOLI	$2
TARTARE	$2
PLAIN GRAVY	$3
MUSHROOM	$4
DIANNE	$4
PEPPERCORN	$4
CREAMY GARLIC	$5

Cheers

SEE YOU NEXT TIME!

*all changes or substitutes to meals will incur an additional charge.

(A) Australian, (I) imported, (M) mixed

COCKTAILS

THE CASTLE TAVERN

COSMOPOLITAN $20
Vodka, Triple Sec, Cranberry, Lime

LONG ISLAND ICE TEA $26
Vodka, Tequila, White Rum, Triple Sec,
Lemon, Coca-Cola

THE SOURS $26
WHISKEY | GIN | MIDORI
Choice of main spirit,
Lemon, Wonderfoam, Simple Syrup

HIBISCUS COLLINS $24
Hibiscus Gin, Lemon, Soda

ESPRESSO MARTINI $22
Vodka, Kahlua, Butterscotch Schnapps,
Simple Syrup, Coffee

1800 MARGARITA $26
Tequila, Triple Sec, Lime, Simple Syrup

THE SPRITZES $20
LIMONCELLO | APEROL
Choice of main spirit, Sparkling Wine, Soda

BLUE HAWAIIAN $20
Vodka, Malibu, Blue Curacao, Pineapple

GOOD DRINKS BETTER COMPANY

WINE

CHAMPAGNE & SPARKLING

	230	BTL
HOUSE SPARKLING CUVEE	11	30
CROSER NV ADELAIDE HILLS	17	48
JANSZ NV	16	45
POL ROGER		135
ANDREW GARRETT SPARKLING SHIRAZ 200ml		14
BIRD IN HAND SPARKLING 200ml		18

WHITE

	150	250	BTL
PIKES RIESLING	14	17	48
GIESEN SAUVIGNON BLANC	12	15	45
BIRD IN HAND SAUVIGNON BLANC	14	17	48
NEPENTHE 'ALTITUDE' PINOT GRIS	12	15	45
TOMICH HILL PINOT GRIGIO	10	13	36

RED

DTRH 'THE SECRET SIGN' SHIRAZ	14	17	48
PEPPERJACK SHIRAZ	12	15	45
RUNNING WITH BULLS TEMPRANILLO	12	15	42
GRANT BURGE 'HILLCOT' MERLOT	12	15	42
WYNNS 'THE SIDING' CABERNET SAUVIGNON	10	13	36
TOMICH HILL PINOT NOIR	12	15	42

ROSÉ & MOSCATO

DTRH 'FRIENDS & LOVERS' ROSÉ	13	16	48
BROWN BROTHERS MOSCATO	10	13	36

HOUSE WINE

SAUVIGNON BLANC / CHARDONNAY	9	11	30
CABERNET SHIRAZ	9	11	30