

STARTERS

		
GARLIC BREAD	10	11
Add cheese • \$2		
Add cheese & bacon • \$4		
Add sweet chilli • \$2		
CHIPS w/ AIOLI	10	11
SALT & PEPPER SZECHUAN SQUID	15	16
Served w/ aioli		
GARLIC & CHEESE PIZZA	15	16
CORN RIBS	16	18
Served w/ green chilli salsa, ranch and lime		
THAI STYLE CHICKEN WING	16	18
Fried chicken wings w/ red curry sauce & lime		
BRUSCHETTA	16	18
Roma tomatoes, red onion, basil & feta served on sourdough, drizzled w/ balsamic glaze		
FRIED PORK RIBS	19	21
w/ sticky soy dressing		

PIZZA

		
MARGHERITA PIZZA	18	20
House made napolitana, roasted roma tomatoes, basil & mozzarella		
SEAFOOD PIZZA	26	28
House made napolitana sauce, garlic prawns, scallops, squid, roma tomatoes, basil, mozzarella & aioli swirl		
MEAT PIZZA	26	28
BBQ sauce, chorizo, ham, bacon, pepperoni, roast chicken & mozzarella		
CHICKEN SUPREME PIZZA	26	28
House made napolitana sauce, roast chicken, capsicum, chorizo, mushroom, spanish onion, olives & mozzarella		
Add Gluten-free base • \$4		

THE CASTLES FAVOURITES

		
BEEF NACHOS	22	24
Topped w/ sour cream, guacamole & sweet chilli		
FISH 'N' CHIPS	24	26
Beer battered silver dory w/ chips, salad & lemon		
HOUSE MADE LASAGNA	25	27
Served w/ chips & salad or potato & vegetables		
CHICKEN & MUSHROOM FETTUCCINI	27	29
Sauteed mushrooms, chicken, bacon & tossed through a creamy garlic sauce finished w/ parmesan		
LAMB SHANKS (1)	29	31
Served w/ creamy mash potato & broccolini topped w/ red wine jus Add lamb shank • \$7		
SEAFOOD LINGUINE	30	31
Prawns, squid, scallop & basil tossed through a white wine & chilli sauce		
PAN FRIED SALMON 	32	34
Served w/ chat potatoes, chorizo, cherry tomatoes & green bean salad w/ roast capsicum puree		
PORK CUTLET	33	35
250g pork cutlet w/ crispy chat potatoes, broccolini & seeded mustard sauce		

SALADS

		
ROMAINE SALAD	19	21
Romaine lettuce, egg, herb croutons, parmesan, crispy chorizo & caesar dressing		
WINDSOR SALAD	21	23
Honey roasted pumpkin, red onion, rocket, pine nuts, quinoa & feta tossed in a chilli mango dressing		
Add Chicken • \$5		
Prawns(5) • \$8		
S&P Squid • \$6		

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimize cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

 Vegetarian  Low Gluten  Dairy Free  Vegan  Dairy Free or Low Gluten option available

BUTCHERS BLOCK




Served w/ chips & salad or potato & vegetables w/ choice of sauce

SCHNITZEL	23	25
300g Panko crumbed chicken breast		
300g CHICKEN BREAST 	25	27
CRUMBED LAMB CUTLETS (2)	29	31
Add extra lamb cutlet • \$8		
300g RUMP STEAK 	33	35
300g SCOTCH FILLET 	42	44


TOPPERS

AUSSIE	8	8
Bacon, egg & melted cheese		
ABC	8	8
Avocado, bacon, cheese & sweet chilli sauce		
FRIED PORK RIB	8	8
Tossed in sticky soy dressing		
PARMIGIANA	8	8
Ham, napolitana sauce & cheese		
SEAFOOD	10	10
Squid, scallops & prawns in a creamy garlic sauce		

SIDES 4

- Chips 
- House salad 
- Potatoes
- Seasonal vegetables 

SAUCES 3

- Diane
- Gravy 
- Creamy Garlic
- Creamy Mushroom
- Creamy Pepper

BURGERS

Served w/ chips

VEGGIE BURGER	21	22
Plant-based beef patty w/ lettuce, tomato & tomato relish		
CLASSIC CHEESEBURGER	22	23
150g beef patty, cheese, mustard, pickles, onion & ketchup		
THE CASTLE BURGER	23	24
Beef patty, bacon, potato scallop, lettuce, tomato, beetroot, cheese, pickle relish & BBQ sauce		
CHICKEN SCHNITZEL BURGER	23	24
Panko crumbed schnitzel, lettuce, tomato, bacon, avocado, cheese & aioli		
Add Gluten-free bun • \$3		

DESSERTS

TIRAMISU	12	13
Stout & coffee-soaked lady fingers w/ mascarpone & chocolate		
VANILLA CREME BRULEE 	11	12
w/ vanilla ice cream		
STICKY DATE PUDDING	12	13
w/ house made butterscotch sauce & vanilla ice cream		

KID'S MEAL

Served w/ chips

Complimentary kids drinks & ice cream (12 years & under)

NUGGETS	12	14
CHEESEBURGER	12	14
BATTERED FISH	12	14
GRILLED CHICKEN TENDERS 	12	14

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