



WINDSOR
CASTLE
HOTEL

Chef's SELECTION



SZECHUAN PRAWNS (5) (I)
sweet chilli & lime aioli

Member | **Guest**
17 **19**

ROAST LAMB & PUMPKIN ARANCINI
slow-braised lamb, rosemary, pea purée, aioli

15 **17**

GARLIC PRAWN & CHILLI PINSA FLORENTINA (I)
garlic prawns, rocket, basil, cherry tomatoes, lemon,
grilled roast capsicum base

34 **36**

THAI BEEF SALAD (CN)
beef rump, fried noodles, mixed leaves, cashews, fried onions,
house Thai sauce

30 **32**

CASTLE BEEF & BACON CHEESEBURGER
beef patty, bacon, cheese, pickles, onion, ketchup, mustard

24 **26**

LASAGNE
house-made lasagne, chips, salad, aioli

32 **34**

BACON-WRAPPED CHICKEN BREAST (LG) (I)
bacon-wrapped, prawn & spinach stuffed, sweet potato mash,
charred broccolini, creamy garlic sauce

36 **38**

FRIED BURRITO
Mexican rice, marinated chicken, tomato salsa, chipotle aioli, shredded
cabbage, sour cream, guacamole, served with chips or salad

30 **32**

WINDSOR STICKY DATE PUDDING (V)
house-made sticky date pudding, butterscotch sauce, vanilla bean ice cream

14 **16**

MEMBER PRICING • GUEST PRICING

V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, LG: Low Gluten, LGO: Low Gluten Option, DF: Dairy Free, DFO: Dairy Free Option,
CN: Contains Nuts | Seafood Origin: A: Australian, I: Imported, M: Mixed (imported and Australian)

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Our updated menu reflects changes in food labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

STARTERS

GARLIC BREAD (V)

add sweet chilli • \$1

add cheese • \$2

add cheese & bacon • \$4

Member | Guest

10 12

BOWL OF CHIPS (V) (LG)

12 14

BRUSCHETTA

warm blistered cherry tomatoes, pickled Spanish onion, feta, balsamic, basil, sourdough

16 18

SALT & PEPPER SQUID (LG) (I)

rocket, lemon, aioli

16 18

SZECHUAN PRAWNS (5) (I)

sweet chilli & lime aioli

17 19

BLUE SWIMMER CRAB CAKES (4) (I)

salsa, lemon, aioli

16 18

SEASONED POTATO WEDGES (V) (LG)

sour cream, sweet chilli

14 16

PEKING DUCK SPRING ROLLS (4)

hoisin, mixed leaves

16 18

GARLIC MUSHROOMS (VG) (DF)

sautéed button and enoki mushrooms, sourdough

15 17

ROAST LAMB & PUMPKIN ARANCINI

slow-braised lamb, rosemary, pea purée, aioli

15 17

SMOKY BBQ CHICKEN WINGETTES (LG)

house BBQ glaze, ranch, apple slaw

17 19

CASTLE CLASSICS

HOUSE CRUMBED CHICKEN SCHNITZEL

choice of two sides and a complimentary sauce

gluten-free chicken schnitzel • 31 | 33

Member | Guest

25 27

CRUMBED LAMB CUTLETS (2)

choice of two sides and a complimentary sauce
add cutlet • \$10

34 36

BATTERED HOKI (I)

house-made tartare, lemon

26 28

EGGPLANT PARMIGIANA

chargrilled & crumbed eggplant, napoli, bocconcini, mozzarella

25 27

FROM THE GRILL

RUMP STEAK 300g (LG) (DF)

Member | Guest

32 34

SCOTCH FILLET 300g (LG) (DF)

44 47

SIRLOIN STEAK 300g (LG) (DF)

38 41

Choice of two sides and a complimentary sauce

MAINS

MARKET FISH OF THE DAY

see specials board

Member | Guest

MP MP

BANGERS & MASH

gourmet pork & fennel sausages (2), creamy mash, caramelised onions, gravy, charred broccolini

28 30

JAMAICAN BEEF CURRY

tender beef, Jamaican curry spice, potato, rice, charred roti

32 34

BACON-WRAPPED CHICKEN BREAST (LG) (I)

bacon-wrapped, prawn & spinach stuffed, sweet potato mash, charred broccolini, creamy garlic sauce

36 38

LAMB SHANK (LG)

slow-braised lamb shank, creamy mash, green beans
add extra shank • \$12

34 36

BEEF NACHOS (LG)

slow-braised beef, pico de gallo, mozzarella, sour cream, guacamole

28 30

FRIED BURRITO

Mexican rice, marinated chicken, tomato salsa, chipotle aioli, shredded cabbage, sour cream, guacamole, served with chips or salad

30 32

LASAGNE

house-made lasagne, chips, salad, aioli

32 34

SEAFOOD LINGUINE (A) (I)

fresh fish, prawns, calamari, cherry tomatoes, tomato sugo, garlic, chilli, lemon, parsley, chives, olive oil

36 38

BEEF SKEWERS

shish kebab skewers, onions, capsicum, sugo sauce, pita bread, herb baby potatoes, rocket & parmesan salad

38 40

CAULIFLOWER STEAK (V) (CN)

charred cauliflower, whipped feta & romesco sauce, pickled raisins, green beans, pistachio, lemon oil

27 29

PIZZAS

gluten-free base • \$4

MARGHERITA (V)

napoli base, mozzarella, tomato, bocconcini, basil

Member | Guest
20 22

TROPICAL

napoli base, shaved ham, pineapple, mozzarella

24 26

BBQ MEATLOVERS

BBQ base, bacon, pepperoni, pork sausage, sobrasada, oxtail, mozzarella

25 27

CHILLI GARLIC PRAWN (I)

napoli base, garlic-marinated prawns, roast capsicum, spinach, chilli, lemon, mozzarella

26 28

VEGO (V)

napoli base, spinach, roast pumpkin, feta, pickled Spanish onion, mozzarella

24 26

SATAY CHICKEN (CN)

satay base, chicken breast, cashews, capsicum, onion, shallots

24 26

BBQ CHICKEN

BBQ base, chicken, mushroom, red onion, bacon, mozzarella

25 27

THE HOTTIE

napoli base, jalapeños, pepperoni, chorizo, chilli flakes, roast capsicum, mozzarella, chipotle drizzle

24 26

LUNCH MENU

Available Monday - Friday

200g RUMP STEAK

chips, salad, potato, veg, complimentary sauce

Member | Guest
16 18

HOUSE CRUMBED CHICKEN SCHNITZEL

chips, salad, potato, veg, complimentary sauce

16 18

GRILLED BARRAMUNDI (I)

Cajun butter, chips, salad, potato, veg

16 18

SEAFOOD BASKET (I)

battered fish, prawn cutlet, lemon pepper squid, crumbed crab claw, chips, house-made tartare
add prawn cutlet • \$2.50 each
add crab claw • \$5 each

16 18

CAESAR WRAP

chips

16 18

CRUMBED LAMB CUTLETS

chips, salad, potato, veg, complimentary sauce

20 22

PINSA FLORENTINA

Crisp, light sourdough focaccia-style base finished with fresh seasonal toppings ideal to share or as a lighter main option.

GARLIC PRAWN & CHILLI (CN) (I)

garlic prawns, rocket, basil, cherry tomatoes, lemon, grilled roast capsicum base

Member | Guest
34 36

MORTADELLA PINSA (CN)

mortadella, tomato sugo, stracciatella, pistachios, rocket, lemon

30 32

GARDEN PINSA (CN)

whipped ricotta base, roast pumpkin, grilled zucchini, cherry tomatoes, spinach, feta, pine nuts

29 31

BURGERS

add extra patty • \$6 | gluten-free bun • \$3

CASTLE BEEF & BACON CHEESEBURGER

beef patty, bacon, cheese, pickles, onion, ketchup, mustard

Member | Guest
24 26

STEAK SANDWICH

scotch fillet, vintage cheddar, caramelised onions, rocket, smoky BBQ sauce, tomato, aioli

25 27

GARDEN HARVEST (V) (CN)

beetroot & fennel patty, halloumi, rocket, caramelised onion, romesco sauce

24 26

SOUTHERN FRIED CHICKEN

buttermilk chicken, gem lettuce, tomato, bacon, slaw, chipotle aioli

25 27

SALADS

POKE BOWL (V) (LG) (DF)

jasmine rice, edamame beans, pickled carrot, coriander, cucumber, radish, pickled ginger, shallots, sesame, teriyaki mayo

Member | Guest
23 25

CAESAR

cos lettuce, crispy bacon, croutons, parmesan, Caesar dressing, egg

23 25

THAI BEEF (DF) (CN)

beef rump, fried noodles, mixed leaves, cashews, fried onions, house Thai sauce

30 32

OCTOPUS NIÇOISE (DF) (A)

charred octopus, cherry tomatoes, green beans, baby potatoes, olives, soft-boiled egg, lemon

30 32

add grilled chicken 7 • 9 | add grilled prawns 9 • 11 (I)
add grilled halloumi 6 • 8

KIDS MENU

Available for 12 years and under
All meals come with ice cream

	Member	Guest
STEAK & CHIPS (LG)	14	16
NUGGETS & CHIPS	12	14
½ SCHNITZEL & CHIPS (LG)	12	14
CHEESEBURGER (LG) beef patty, cheese, tomato sauce	12	14
BATTERED FISH & CHIPS (I)	12	14
PASTA spaghetti bolognese	12	14
BENTO BOX grilled chicken, seasonal fruit & veg, rice, shredded cheese	12	14

EXTRAS

	Member	Guest
GRILLED PRAWNS (5) (LG) (I)	10	12
GRILLED HALLOUMI (V) (LG)	7	9
GRILLED CHICKEN (LG)	7	9
BEEF SKEWER (LG) (DF)	13	15
200G BEEF RUMP (LG) (DF)	15	17

SIDES

	Member	Guest
MASH - LUNCH (LG)	5	6
POTATO BAKE - DINNER (LG)		
STEAMED VEGETABLES (V) (LG) (DF)	5	6
HOUSE GARDEN SALAD (V) (VG) (DF)	5	6
SIDE CHIPS (V) (GF) (DF)	5	6

SAUCES

GRAVY (LG) (DF)	3
CREAMY PEPPER (LG)	3
CREAMY MUSHROOM (LG)	3
CREAMY DIANE (LG)	3
CREAMY GARLIC (LG)	3

TOPPERS

	Member	Guest
A.B.C (LG) avocado, bacon, cheese, sweet chilli	6	8
BBQ BACON CHEESE (LG) smoky bacon, BBQ sauce, mozzarella	7	9
GARLIC PRAWN (LG) (I) grilled prawns (5), creamy garlic sauce	10	12
THE HOTTIE (LG) chilli flakes, jalapeños, pepperoni, Napoli, cheese, chipotle	7	9
PARMIGIANA (LG) shaved ham, Napoli, cheese	6	8
SPANIARD (LG) (I) sobrasada, roast capsicum, garlic prawns, Napoli sauce, mozzarella	13	16
PEPPERONI HOT HONEY (LG) Napoli sauce, chilli flakes, pepperoni, hot honey	7	9

DESSERTS

WINDSOR STICKY DATE PUDDING (V)	14	16
house-made sticky date pudding, butterscotch sauce, vanilla bean ice cream		
VANILLA BEAN PANNA COTTA	14	16
strawberry coulis, honeycomb, lemon balm		
CHOCOLATE BROWNIE SUNDAE (V)	14	16
chocolate fudge brownie pieces, vanilla bean ice cream, chocolate fudge sauce		

See dessert fridge for other selections

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