



# CASTELLI

CELLAR DOOR | BISTRO | LODGE

## SAMPLE MENU

### ENTRÉES

SOUP OF THE DAY

SERVED WITH SOURDOUGH BREAD (GF AVAILABLE)

TRIPLE CREME BRIE

BAKED WITH ROSEMARY, GARLIC & EVOO, SERVED WITH SOURDOUGH BREAD (GF AVAILABLE)

CLASSIC PRAWN COCKTAIL

(G/F)

TOPPED WITH SMOKED SALMON & A BRANDY SEAFOOD SAUCE

LEMON MYRTLE SQUID

(G/F)

SERVED WITH SALAD & AIOLI

### MAINS

250GM BLACK ANGUS SCOTCH FILLET

SERVED WITH A SEAFOOD MEDLEY WITH A WHITE WINE BUTTER & GARLIC SAUCE & TWICE  
COOKED ROYAL BLUE POTATOES

KALE & HALOUMI SALAD

WITH ROAST VEGETABLES, MESCLUN LEAVES, BABY SPINACH & A HONEY MUSTARD DRESSING

(G/F)

FULL RACK OF AMERICAN BABY BACK PORK RIBS

WITH A SMOKEY BBQ SAUCE, ONION RINGS AND TWICE COOKED CAJUN FRIES

CONFIT OF DUCK LEG

COMES WITH BOURSIN MASH POTATO, BUTTER BEANS, SMOKED BACON, PEAS  
AND FRICASSEE LETTUCE

AUSTRALIAN CATCH OF THE DAY

THAI PENANG SEAFOOD CURRY

WITH BASAMATI RICE, CRISPY SHALLOTS & ROASTED SESAME SEEDS

### DESSERTS

DESSERTS ARE PREPARED IN-HOUSE WITH FRESH SEASONAL PRODUCE

VEGETARIAN & GLUTEN FREE MEALS AVAILABLE

VEGAN MEALS AVAILABLE BY REQUEST - PLEASE ADVISE KITCHEN WHEN BOOKING