

KIDS

We love our family friendly environment here at the Edinburgh Castle. We'd hate for any of our younger patrons to get hurt, so we trust that you will ensure your little ones are always supervised and steer clear of any busy areas where they could be in harm's way.

\$12 HOUSEMADE CRUMBED CHICKEN TENDERLOIN

w fries and salad OR veg

KIDS SODA BATTERED FISH

w fries and salad OR veg

KIDS PANKO CALAMARI

w fries and salad OR veg

KIDS MARGARITA PIZZA

w Napoli sauce and mozzarella

KIDS PENNE

w tomato and basil sauce and mozzarella

\$7 KIDS DESSERT

Vanilla OR Soy Vanilla Ice-cream with choc topping and fresh fruit

DESSERTS

\$12 WARM STICKY DATE PUDDING

w butterscotch sauce and vanilla ice-cream

APPLE CRUMBLE

w vanilla ice-cream OR soy vanilla ice-cream

(VG GF)

Ask our friendly bar staff for kid-size drinks!

Please inform staff of any dietary requirements when you order. Although we are happy to accommodate alterations to meals, during busy times changes are at the kitchen's discretion.

Please order at kitchen till. Before 6pm order at the bar.

V = Vegetarian / VG = Vegan / VGO = Vegan option available
GF = Gluten free / DF = Dairy free / GFO = Gluten Free Option Available



BOOK YOUR FUNCTION WITH US



681 SYDNEY RD. BRUNSWICK
(03) 9386 7580
WWW.EDINBURGHCASTLE.NET.AU

STARTERS

- \$9 STRAIGHT CUT CHIPS** (GF V VGO w/vegan mayo)
w aioli and house-made tomato relish.
Add cheese \$1. Add gravy or vegetarian gravy \$2 (NOT GF)
- \$11 CHICKPEA PANISSE** (VG GF)
Three panisses served with a lemon, tahini and coconut yoghurt dressing
- TRIO OF HOUSEMADE DIPS** (V VGO GFO)
with turkish flat bread
- SPICY FRIED TOFU** (V VG GF)
w wombok salad and a chilli dipping sauce
- BAKED STUFFED MUSHROOMS** (V VGO GF)
Stuffed with semi-dried tomato, jalapeno and goats' cheese or vegan cheese
- BEETROOT AND CARROT FRITTERS** (VG GF)
w coconut yogurt labne
- \$13 LEMON PEPPER CALAMARI** (GF)
w creamy caper sauce
- STEAMED MUSSELS** (GFO)
w fennel, garlic and chorizo and served with sourdough
- CRISPY PORK BELLY** (GFO)
w wombok chilli salad and a ginger plum sauce
- SOUP OF THE DAY** (GFO)
See specials board

TO SHARE

- \$35 ANTIPASTO SHARING PLATTER** (GFO)
w cured meats, chorizo, prawns, pickled vegetables, Mt Zero olives, dips, cheese and fresh bread (GFO)
- \$26 VEGETARIAN SHARING PLATTER** (V VGO GFO)
w pickled vegetables, Mt Zero olives, dips, cheese and fresh

SALADS

- \$18 WARM ROASTED VEGETABLE AND ROCKET** (V VGO GF)
w wild rice, toasted almonds, goats' cheese and a tahini dressing
- \$21 ASIAN STYLE BEEF AND RICE NOODLE SALAD** (GF)
with lettuce, cherry tomato, cucumber, peanuts, coriander and nam jim dressing.

SIDES

- \$8 SEASONAL GREENS** (V VGO GF)
- GARDEN SALAD** (VG GF)
- MASHED POTATO** (V GF)
- SKORDALIA** (VG)
- ROAST VEG AND KALE** (VG GF)

MAINS

- \$18 RED LENTIL AND WILD RICE PILAF** (VG GF)
w mixed peppers, red onion, celery, carrot, toasted pine nuts and vinaigrette dressing.
- \$24 SPANISH STYLE PAELLA** (GF)
w chicken, Spanish chorizo, mussels, prawns and spinach.
Slow cooked with saffron rice
- \$20 PUMPKIN AND RICOTTA GNOCCHI** (V)
w roasted mushroom, roasted tomato in a creamy basil sauce
- \$18 HOUSE CRUMBED EGGPLANT PARMA** (V, VGO)
w chips & salad
- \$19 SM LG \$24** **FREE RANGE CHICKEN AND PROSCIUTTO PARMA**
w fries and salad
- \$18 SM LG \$23** **SODA BATTERED FISH AND CHIPS**
w tartare sauce, salad and fries.
- \$32 PORTERHOUSE STEAK**
w mash potato, seasonal veg and red wine jus
- \$28 PEPPERED KANGAROO FILLET**
w skordalia, roasted vegetables, kale and a rosemary jus
- \$22 1PCE 2PCE \$28** **SLOW BAKED LAMB SHANKS** (GF)
on creamy mash
- \$19 CHERMOULA BRAISED EGGPLANT** (VG, GF)
on skordalia and greens, and dressed with a tahini coconut yogurt

FISH OF THE DAY See the specials board

BURGERS

All burgers come with straight-cut chips and housemade tomato relishcheese

- \$20 HOUSE MADE BEEF BURGER** (GFO)
w lettuce, tomato, caramelised onion, sliced pickle, swiss cheese and mustard mayo
- FRIED CHICKEN BURGER** (GFO)
w lettuce, tomato, jalapenos, swiss cheese & chipotle mayo
- PEPPERED ROO BURGER** (GFO)
w rocket, tomato, pickle, beetroot relish and aioli
- \$18 GRILLED PORTOBELLO MUSHROOM BURGER** (VG, GFO)
w beetroot sliced, lettuce, tomato, Spanish onion, kim chi, and vegan mayo
- CRUMBED HALLOUMI BURGER** (V)
w lettuce, tomato, pickle, lemon hummus and aioli

EXTRAS

Beef patty \$6 / Chicken \$6 / Halloumi \$5 / Bacon \$3 / Red Wine Jus \$2
Gluten free bread \$3 / Cheese, jalapeños, pickles, sauces \$1

SAUCES \$1

aioli, chipotle mayo, mustard mayo, vegan mayo, chilli ginger, ginger plum

PIES

- \$24 STEAK AND ALE PIE**
with mash potato & pea mash, OR fries and salad.
- SPICED JACKFRUIT AND BLACK BEAN PIE** (V)
with mash potato & pea mash, OR fries and salad.