

## BREADS & STARTERS

**Garlic and Herb Bread**, with dukkah spice, extra virgin olive oil and house made dip \$8

**Mussels**, sauteed with curry leaves, mustard seeds, shallot and chorizo, served with toasted sourdough and coriander \$18

**Freshly shucked Oysters**, choose from natural with lemon, kilpatrick or bloody Mary shooters (Oysters species may vary, please ask staff for oyster availability)

Half Doz \$19 Dozen \$36

**Lamb Dip**, savoury lamb mince with pine nuts and parsley, house made hommus dukkah spiced flat bread \$15

**Crispy Pork Belly & Seared Scallops**, fresh apple slices, apple syrup drizzle and coriander sauce \$19

**Confit Garlic Toasted Sourdough Brushetta** with cherry tomato, basil and fresh bocconcini finished with a balsamic reduction \$16

**Mediterranean Vegetable Stack**, char grilled, marinated, seasonal vegetables, layered with haloumi, served with spiced harissa \$15

**Fried Goats Cheese**, served with caramelised onion, vinnocotta and crispy sage, topped with honey \$15

## INSALATA

**Baby Beetroot and Warm Beans**, with walnuts, fetta, spinach and avocado, tossed in an eschallot dressing \$23

**BBQ Squid and Chorizo**, fresh rocket, cherry tomatoes, red onion, orange segments, tossed with a olive oil, mint and lemon dressing \$26

**Dukkah Spiced Chicken**, Dukkah spiced chicken tender loins, fire roasted capsicum with haloumi cheese, local mesculin, cucumber slices, red onion, cherry tomatoes and fresh herbs tossed in a honey mustard dressing \$24

## PASTA'S

- Orechiette Campagnia**, sautéed mushrooms, broccolini, red onion, fresh chilli, garlic, fire roasted capsicum, black olives finished in a rose sauce, with fresh garden herbs and pecorino \$23
- Orechiette Lamb Shank Ragout**, with baby spinach, enoki mushrooms, cherry tomatoes and shaved pecorino \$25
- Fettuccine Carbonara**, sautéed bacon, red onion, garlic, button mushrooms, spring onion and fresh parsley in a rich cream sauce served with pecorino \$24
- Fettuccine Pollo**, sauteed chicken with cherry tomatoes, fresh basil, baby spinach, pesto, fetta in a cream sauce finished with shaved pecorino \$26
- Spaghetti Marinara Red**, a variety of locally sourced seafood with garlic and herbs in a rich tomato sauce and shaved pecorino \$28
- Spaghetti Marinara White**, a variety of locally sourced seafood with garlic, lemon juice, white wine, olive oil, fresh herbs with a touch of red chilli and shaved pecorino \$28
- Salmon Risotto**, with asparagus, dill, baby capers, baby spinach in a creamy sauce, served with grilled lemon \$28

## MAIN FAIR

- Crispy Pork Belly**, with cauliflower puree, kipfler potatoes, sautéed grapes with verjuice, cavolo nero, mint and jus, topped with granny smith apple puree \$32
- Confit Duck** leg and breast, slow cooked then wood fired served with spiced lentils, fire roasted pumpkin, topped with a spiced poached pear and crispy ginger \$35
- Bistec**, grass-fed beef fillet (200g), served with potato and leek dauphinoise, green beans, mushroom ragout and red wine jus \$39
- Crispy Skin Fish**, your choice of salmon or barramundi served with cauliflower puree dukkah spiced broccolini, green olive salsa and a wedge of lemon \$33
- Braised Lamb Shank**, slow cooked in our own Moroccan spice for 12 hours, served with creamy mashed potatoes and broccolini

One Shank \$32

## WOOD-FIRED PIZZA'S

<b>Confit Garlic pizza</b> , confit garlic paste, pecorino and mozzarella cheese	\$14
<b>Havana</b> , shaved leg ham, fresh local pineapple, pecorino and mozzarella cheese	\$22
<b>Margherita</b> , cherry tomatoes, red onion, fresh bocconcini, mozzarella and basil	\$19
<b>Montecristo</b> , wood-fired pumpkin, zucchini, roasted red peppers, caramelised onion, olives, capers and mozzarella topped with bocconcini	\$23
<b>Bistecca</b> , Peppered steak, pumpkin, caramelised onion, cherry tomatoes, fetta and mozzarella	\$26
<b>Castro's</b> , shaved leg ham, spicy pepperoni, mushrooms, capsicum, olives, onion, local pineapple & mozzarella	\$25
<b>Don Carlos</b> , slow cooked lamb, roasted red capsicum, fetta, onion, olives, mozzarella, topped with yoghurt & rocket.	\$25
<b>Cohiba</b> , chicken breast, sun dried tomato, mushrooms, onion, fetta & mozzarella topped with basil & cashew pesto	\$24
<b>De Cerdo</b> , crispy pork belly with scallops, plum sauce, red onion, herbs, mozzarella and a wedge of local lemon	\$27
<b>Confit Duck Pizza</b> , with chilli jam base, pumpkin, chorizo, goats cheese, mozzarella and pesto	\$26
<b>Barcelona</b> , chorizo sausage, sun dried tomato, spicy pepperoni, jalapeños, mozzarella & guacamole	\$25
<b>Fruite De Mare</b> , local prawns, scallops, mussels, calamari, sun dried tomato, red onion, herbs and mozzarella	\$27

## SIDES

<b>Beer battered chips</b> , garlic aioli	\$8
<b>Mashed Potato</b> with truffle oil	\$9
<b>Greek salad</b> with olive oil & balsamic	\$12
<b>Garden salad</b> with house dressing	\$8
<b>Rocket &amp; Pear salad</b> with pecorino	\$9

Castro's has been serving our customers since 1998. In that time we have seen many changes but our focus has always been providing great food and friendly service.

Where possible we use locally grown and sourced produce and our meals are cooked to order. Thank you for dining with us. **Muchas' Gracias Amigos!**

**ONE BILL PER TABLE PLEASE**