

CASTLEROSE

Our menu is seasonal, generous, flexible and designed to share

Bread rolls
whipped butter
4pp

Selection of
house pickles v
8

Marinated
Sicilian olives v
11

CHARCUTERIE MP (30GR)

Salami
18

Mortadella
16

Prosciutto
di Parma
25

Mixed chef's plate
pickles, bread
45

'CIGAR'
Confit duck
orange zest, aioli
olive dust
12e

'ECLAIR'
Duck liver parfait
Cranberry jam
12e

'LOBSTER CROQUETTE'
Panko crumb
béchamel sauce
17e

Rare seared yellow fin tuna
kohlrabi slaw, horseradish cream
33

'Our Steak Tartare'
Wagyu, egg yolk, potato crisps
32

Mac & Cheese
Parmasan crumble v
28

250gr Angus Scotch Fillet
Served with Yorkshire pudding & red wine sauce
62

add truffle + 15
Roast chicken (half or whole)
black garlic, lemon, chicken gravy
38 / 68

48 hr slow braised Beef Short Rib
Asian spices, mushroom sauce & mash potato
58

Today's fish - see your server
MP

Romaine heart lettuce
salad cream v
15

Sauté broccolini
Toasted almonds & fetta v
15

French Fries
Aioli v
15

CHEESE (30GR)
Please see your server
and trolley for today's
selection
15

TARTE TARTIN
Red wine poached pear
caramelized pastry, frangipane
vanilla ice cream
21

DARK CHOCOLATE MOUSSE
72% dark chocolate
passionfruit gel, raspberries
vanilla crisp
21



SOUTH MELBOURNE
SUPPER CLUB