



AUTUMN + WINTER MENU

(03) 5581 1758

Mon-Tue from 3pm
Dinner from 6pm

Wed-Sun from 11am
Lunch from 12pm & Dinner from 6pm

HERITAGE LISTED

- 300g Scotch Fillet** | 40
tender, premium scotch fillet, grilled to your liking, served with crunchy, golden chips, salad, and your choice of sauce or gravy, or;
- add garlic prawn topper +9
- substitute salad for seasonal vegetables +2
- swap to sweet potato fries, wedges or onion rings +5
- Barramundi** | 27
soft and flaky barramundi, served either grilled or battered, accompanied by crunchy chips, salad, house-made tartare, and fresh lemon
- Garlic Prawns** | 26
succulent tail-on prawns sautéed in a rich, creamy garlic reduction, served on a bed of rice with a side salad
- Lemon Pepper Calamari** | 26
delicate calamari tossed in cracked lemon pepper seasoning and flash-fried until golden, served with crunchy chips & salad
- Beef Schnitzel** | 24
hand-crumbed steak locally sourced from Richardson Butchery, fried until golden and served with crunchy chips & salad
- add your choice of sauce or gravy +2
- add parmigiana topping +5
- Chicken Schnitzel** | 24
crumbed chicken breast, fried to a golden crisp, served with crunchy chips & salad
- add your choice of sauce or gravy +2
- add parmigiana topping +5
- Vietnamese Stirfry** | 26
 wok-tossed vegetables in a vibrant Vietnamese-inspired sauce with hokkien noodles, finished with fresh bean shoots and crunchy fried shallots
- add protein (chicken, beef, or prawns) +5

VEGETARIAN OPTION GLUTEN FREE ON REQUEST

SMALL PLATES

- Garlic Bread** (four) | 9
- add cheese +2
- add cheese and bacon +3
- Buttermilk Chicken Tenders** | 16
four tender, buttermilk-marinated chicken strips, fried until golden, served with a smooth maple aioli dipping sauce
- Duck or Vegetable Spring Rolls** (three) | 15
duck or vegetable spring rolls served with dipping sauce
- Garlic Prawns** | 16
tail-on prawns sautéed in a rich garlic and white wine reduction, served on a bed of jasmine rice
- Lemon Pepper Calamari** | 16
tender calamari rings dusted in cracked lemon pepper seasoning and flash-fried. served with roasted garlic aioli and fresh lemon
- Sweet Potato Fries** | 12
crispy, vibrant sweet potato fries served with a side of roasted garlic aioli
- Onion Rings** | 12
beer-battered onion rings fried to a perfect crunch, served with a house-made BBQ bourbon sauce
- Beer Battered Wedges** | 14
beer-battered wedges, fried to golden perfection, served with sweet chilli sauce and sour cream

THE PETITE & THE WISE

- Flathead Tails** petite 13 wise 19
- Chicken Schnitzel** petite 13 wise 19
- Chicken Parmigiana** petite 15 wise 20
- Lemon Pepper Calamari** petite 15 wise 19
- Chicken Nuggets** petite 12

Children (U12 years): served with chips only.
Seniors (with valid seniors card): served with chips & salad, veg +\$2

SIGNATURE DISHES

- Glenelg Steak Sandwich** | 31
150g scotch fillet on toasted ciabatta with caramelised onion, cheddar, double bacon, egg, cos lettuce, tomato, and beetroot, served with a house-made BBQ aioli, relish, and a side of crunchy potato wedges
- Nasi Goreng** | 31
traditional Nasi Goreng with chicken, prawns, peas, capsicum and a hint of chilli (mild), finished with a fried egg, fresh bean shoots, and crispy fried shallots
- BBQ Pork Ribs** | 32
twelve-hour slow cooked, BBQ style pork ribs, served with sweet potato fries & salad
- Chicken Risotto** | 29
home-style chicken risotto with braised leeks, crispy bacon, peas, and fragrant sage, finished with a splash of cream and freshly shaved parmesan
- Korean Fried Chicken** | 29
crunchy, golden crusted fried chicken tenders glazed in a sweet and mildly spicy gochujang sauce, served on egg fried rice with prawn crackers
- Panko Pork Loin** | 30
pork loin medallions, hand-breaded in parmesan and herb panko crumbs, pan-seared, served with potato gratin, a side of seasonal vegetables, and topped with a dijon and seeded mustard sauce
- Rogan Josh** | 29
tender, slow-cooked spiced lamb and potato curry in a creamy tomato sauce, served on basmati rice with mint chutney and naan bread
- Beef Stroganoff** | 29
slow-cooked braised beef rump with mushrooms in a rich, creamy sauce, served over fresh pappardelle pasta and topped with freshly shaved parmesan

ON THE SIDE

- Bowl of Chips** | 10
sharing serve with your choice of sauce or gravy
- Salad or Vegetables** | 4
small serve as a swap or an additional side
large serve | 8

REFINEMENTS

- Sweet Potato Fries** | 5
upgrade your traditional chips or mash to our golden, crispy sweet potato fries
- Garlic Prawn Topper** | 9
elevate any heritage or signature dish with succulent prawns, sautéed in a rich, creamy garlic reduction
- Classic Sauces** | 2.5
tomato, BBQ, tartare, aioli, sweet chilli, sriracha
- Signature Gravies & Sauces** | 4
rich beef gravy, pepper, mushroom, hollandaise, creamy garlic (GF), diane

WHAT'S ON?

LUNCH FROM 12PM | DINNER FROM 6PM

Wed-Sun \$18.90 Lunch Specials

Wed Night \$19 Parma Night

Thurs Night New Weekly Specials launch

Fri Night Jag the Joker 5-7pm

Sun \$19 Roast Lunch

LIVE MUSIC & EVENTS POSTED ON OUR
FACEBOOK PAGE

BOTTLE-SHOP | TAKE-AWAY ALCOHOL

Mon-Sat available until 12am

Sun & Public Holidays available until 11pm

JUNIOR SWEETS

- Junior Ice Cream** | 8
two scoops of plain vanilla ice cream with choice of topping – chocolate, strawberry, caramel, sprinkles
- Frog in a Pond** | 8
a very relaxed (freddo) frog, soaking in a pond (jelly) topped with whipped cream and colourful sprinkles

SWEET CONCLUSIONS

- Timboon Fine Ice Cream** | 14
three scoops of award-winning Vanilla Bean ice cream
- add a shot of fresh, hot espresso (affogato style) +4
- add a shot of Frangelico or Spiced Rum (18+) +8
- Red Velvet Brownie** | 16
decadent, warmed red velvet brownie finished with a smooth cream frosting
- Chocolate Lava Cake** | 15
warmed chocolate cake with a rich, molten center, served with vanilla ice cream
- Sticky Date Pudding** | 16
soft, spiced sticky date pudding smothered in a house-made butterscotch reduction, served with vanilla ice cream
- Tiramisu (18+ contains alcohol)** | 16
a sophisticated Italian classic - layers of cocoa-infused sponge and espresso-soaked savoiardi, enveloped in a rich, whipped Baileys mascarpone cream

LEAVE US A
REVIEW



GLENELG INN CASTERTON



GLENELGINN.CASTERTON



RESERVE
ONLINE