

THE
• EDINBURGH •
CASTLE
CNR PITT ST & BATHURST

Please order at the bar

STARTERS

SWEET POTATO WEDGES - 17

sour cream, sweet chilli sauce *v vg**

DUMPLINGS - 14

(x4) prawns, shallots, soy sauce

TRUFFLE FRIES - 16

shoestring fries, rosemary salt, truffle oil, parmesan, chives *v*

HALLOUMI FRIES - 16

(x4) crumbed halloumi sticks, toasted pistachio, honey, mint *v*

NACHOS CON FRIJOLES - 22

corn chips, black beans, salsa fresca, sour cream, guacamole, jalapeño *gf v*

PULLED PORK NACHOS - 25

corn chips, pico de gallo, sour cream, guacamole, jalapeño *gf*

BUFFALO WINGS - 20

tossed in house buffalo sauce, celery, ranch sauce

CRISPY CALAMARI - 20

served with wasabi mayo, lemon wedge

TWO HANDS (all served with fries)

STEAK SANDWICH - 28

minute steak, rocket, mustard mayo, caramelised onion, provolone, capsicum, beetroot relish

CUBANO - 25

toasted panini, pulled pork, swiss cheese, ham, mustard, pickles, fries

FRIED CHICKEN BURGER - 24

buttermilk fried chicken thigh, slaw, pickled onion, chipotle mayo

SIGNATURE BEEF BURGER - 25

smashed beef patty, lettuce, cheese, tomato, pickles, house burger sauce

(add a fried egg + 3 / bacon + 3 / cheese + 2 / patty + 5)

make it naked (no bun, wrapped in lettuce)

SIDES

FRIES - 10

chipotle aioli *v vg gf*

MASH *v gf* - 10

SLAW - 10

KIPFLER POTATOES *v vg gf* - 10

MIXED LEAF SALAD *v vg gf* - 10

SEASONAL VEGETABLES *v vg gf* - 10

SAUCES *gf* - 2

gravy, peppercorn, mushroom

MAINS

PORK RAGU PAPPARDELLE - 30

slow cooked pork shoulder, tomato, red wine, rocket, parmesan, basil

BEEF & GUINNESS PIE - 32

mashed potato, mushy peas, gravy

FISH & CHIPS - 30

beer battered gurnard fillet, tartare sauce, mushy peas, chips, lemon

BANGERS & MASH - 28

pork & fennel sausages, creamy mashed potato, mushy peas, onion gravy *gf*

MUSHROOM RISOTTO - 25

medley of mushrooms, truffle oil, hazelnuts, mascarpone, parmesan *gf v* vg* v*

(add chicken +5 add prawns +8)

CHICKEN PARMIGIANA - 32

napoli sauce, double smoked ham, cheese, slaw, fries

CHICKEN SCHNITZEL - 28

herb crusted chicken breast fillet, slaw, fries, parmesan, lemon & your choice of sauce

PAN FRIED BARRAMUNDI - 32

humpty doo fillet, kipfler potatoes, green beans, salsa verde *gf*

GRILL

250G RUMP *gf* - 35

200G SIRLOIN *gf* - 38

250G SCOTCH FILLET *gf* - 44

+ choose two sides
fries, mash,
prawns, seasonal
vegetables, mixed
leaf salad, slaw

+ choose a sauce:
gravy, peppercorn,
mushroom, cafe de
paris butter *gf*

200G EYE FILLET *gf* - 50

kipfler potatoes, green beans, horseradish emulsion, beef jus

SALAD

CAESAR - 25

cos, radicchio, avocado, bacon, anchovies, parmesan, caesar dressing, poached egg, croutons *gf v**

(add grilled chicken +5 / smoked salmon +6)

DESSERTS

STICKY DATE PUDDING - 16

butterscotch sauce, whipped cream, strawberries *v*

gf - gluten free v - vegetarian vg - vegan * - on request

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free. All card transactions incur a 1% surcharge. 10% surcharge applies on public holidays

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BUBBLES

by the glass & bottle

VIA VAI PROSECCO

veneto it - 13 / 54

TEMPUS TWO SILVER SERIES CHARDONNAY PINOT NOIR

south eastern australia au - 8.50 / 38

HEAD OVER HEELS BRUT CUVEE

south eastern australia au - 9.50 / 40

by the bottle

H. LANVIN & FILS CUVÉE SELECTION BRUT NV

épernay fr - 95

MOËT & CHANDON IMPERIAL BRUT

champagne fr - 160

WHITE

by the glass & bottle
(150ml / 250ml / bottle)

BARKING MAD WATERSVALE RIESLING

clare valley au - 12.50 / 18.50 / 45

TEMPUS TWO SILVER SERIES PINOT GRIS

south eastern australia au - 8.50 / 13.50 / 38

BOUCHARD AINE & FILS PINOT GRIS

burgundy fr - 13.50 / 19.50 / 50

MATILE PINOT GRIGIO

umbria it - 13 / 19 / 45

HEAD OVER HEELS PINOT GRIGIO

south eastern australia au - 9.50 / 15 / 40

WATERFALL BAY SAUVIGNON BLANC

marlborough nz - 12.50 / 18.50 / 45

OUTBACK JACK SEMILLON SAUVIGNON BLANC

rivarena au - 9 / 14 / 38

TEMPUS TWO SILVER SERIES CHARDONNAY

south eastern australia au - 8.50 / 13.50 / 38

OUTBACK JACK CHARDONNAY

rivarena au - 9 / 14 / 38

by the bottle

PHILIPPE BOUCHARD CHARDONNAY

burgandy fr - 50

ROSÉ

by the glass & bottle
(150ml / 250ml / bottle)

TEMPUS TWO SILVER SERIES ROSÉ

south eastern australia au - 8.50 / 13.50 / 38

LA P'TITE PIERRE ROSÉ

vin de fr - 12.50 / 18.50 / 44

GILARDI RAVELET VDP

provence fr - 14 / 19 / 52

SWEET AS PINK MOSCATO

south eastern australia au - 9 / 14 / 38

RED

by the glass & bottle (150ml / 250ml / bottle)

PHILLIPE BOUCHARD GAMAY

beaujolais fr - 12.50 / 18.50 / 48

LA PIEVANELLA ROSSO TOSCANA

trambusti it - 12 / 18 / 42

OUTBACK JACK SHIRAZ

south eastern australia au - 9 / 14 / 38

MCGUIGAN SINGLE BATCH PROJECT SHIRAZ

south australia au - 12 / 18 / 44

MCGUIGAN SINGLE BATCH CABERNET SAUVIGNON

south australia au - 12 / 18 / 44

OUTBACK JACK CABERNET MERLOT

south eastern australia au - 9 / 14 / 38

HAUT CLOSET BORDEAUX

cheval quancard fr - 13.50 / 19.50 / 48

CHIANTI DOGC

trambusti it - 13 / 19 / 46

TEMPUS TWO SILVER SERIES CABERNET SAUVIGNON

south eastern australia au - 8.50 / 13.50 / 38

TEMPUS TWO SILVER SERIES MERLOT

south eastern australia au - 8.50 / 13.50 / 38

by the bottle

IL PUMO SANGIOVESE

san marzano it - 48

CLASSIC COCKTAILS

ask the team about our specials!

MOJITO

rum, mint, lime, soda - 19

MARGARITA

tequila, triple sec, lime - 19

APEROL SPRITZ

aperol, prosecco, soda - 18

ESPRESSO MARTINI

vodka, coffee liqueur, espresso - 19

NEGRONI

gin, sweet vermouth, bitter orange - 22

GIN MARTINI

gin, vermouth, olives - 20

VODKA MARTINI

vodka, vermouth, lemon twist - 20

OLD FASHIONED

bourbon, bitters, sugar - 20