

THE · EDINBURGH ·



Please order at the bar

SNACK & SHARE

SWEET POTATO WEDGES - 16

sour cream, sweet chilli sauce *v vg**

DUMPLINGS - 14

(x4) prawns, shallots, aged chilli sauce, soy sauce

TRUFFLE FRIES - 15

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

PRAWN TOAST - 21

(x3) poached prawns, pickled onion, mayo, chives, toasted brioche, trout roe

NACHOS CON FRIJOLES - 20

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

PULLED PORK NACHOS - 24

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

BUFFALO WINGS - 18

tossed in house buffalo sauce, celery, ranch sauce

CALAMARI FRITTI - 18

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

FRIED CHICKEN BURGER - 22

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

SIGNATURE BEEF BURGER - 24

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)

GRILL

250G RUMP *gf* - 30

250G SIRLOIN *gf* - 38

+ 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* - 48

kipfler potatoes, green beans, horseradish emulsion, beef jus

MAINS

HERB-CRUSTED SALMON - 36

huon fillet, kipfler potatoes, green beans, salsa verde

BEEF & GUINNESS PIE - 30

mashed potato, mushy peas, gravy

FISH & CHIPS - 28

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

BANGERS & MASH - 26

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

LINGUINE - 22

linguine pasta, calabrian chilli, confit garlic, parsley, tomatoes, artichoke *v*

(add chicken +5 / prawns +8)

CHICKEN PARMIGIANA - 28

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

CHICKEN SCHNITZEL - 26

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*

GREENS

CAESAR - 24

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

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

SIDES

FRIES - 10

chipotle aioli *v vg gf*

MASH *v gf* - 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

DESSERTS

LIMONCELLO SYRUP CAKE - 16

whipped ricotta, pistachio *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

THE
· EDINBURGH ·
CASTLE
CNR PITT ST & BATHURST

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

by the bottle

H. LANVIN & FILS CUVÉE SELECTION BRUT NV

épernay fr - 90

MOËT & CHANDON IMPERIAL BRUT

champagne fr - 155

WHITE

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

BARKING MAD WATERVALE RIESLING

clare valley au - 12.50 / 18.50 / 44

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 / 48

MATILE PINOT GRIGIO

umbria it - 13 / 19 / 46

WATERFALL BAY SAUVIGNON BLANC

marlborough nz - 12.50 / 18.50 / 46

TEMPUS TWO SILVER SERIES CHARDONNAY

south eastern australia au - 8.50 / 13.50 / 38

LA P'TITE PIERRE BLANC

vin de fr - 12.50 / 18.50 / 44

LA PIEVANELLA BIANCO TOSCANA

trambusti it - 12.50 / 18.50 / 44

IL PUMO CHARDONNAY

san marzano it - 13.50 / 19.50 / 48

by the bottle

SAN MARZANO TALO FIANO

puglia it - 60

UNDIVIDED CHARDONNAY

languedoc-roussillon - 54

LA LOT PINOT GRIGIO

alto adige it - 50

CHU DU CLERAY SAUVIGNON BLANC

loire valley fr - 58

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

RED

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

PHILLIPE BOUCHARD GAMAY

beaujolais fr - 12.50 / 18.50 / 44

LA PIEVANELLA ROSSO TOSCANA

trambusti it - 12 / 18 / 42

MCGUIGAN SINGLE BATCH PROJECT SHIRAZ

south australia au - 12 / 18 / 42

MCGUIGAN SINGLE BATCH CABERNET SAUVIGNON

south australia au - 12 / 18 / 42

LA P'TITE PIERRE ROUGE

vin de fr - 12 / 18 / 44

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 - 46

ROBERTO SAROTTO LANGHE NEBBIOLO

piedmont it - 75

MANORO MONTEPULCIANO D'ABRUZZO

san marzano it - 44

BISCARDO NEROPASSO VENETO ROSSO

veneto it - 58

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