

CASTLEROSE

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

Bread rolls
whipped butter
4pp

Natural oysters
mignonette, lemon
6e

Selection of
house pickles v
8

Marinated
Sicilian olives v
11

CHARCUTERIE MP (30GR)

Salami
18

Mortadella
16

Prosciutto
di Parma
25

Wagyu
Bresaola
25

Mixed chef's plate
pickles, bread
42

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

'CROQUETTES'
Mac & cheese
panko, parmesan (2)
15

'LOBSTER ROLL'
Toasted brioche
bun, chilli mayo
19e

Gin cured king salmon
Lemon myrtle, dill, yuzu
pickled kohlrabi
28

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

Hand made potato gnocchi
porcini cream, local
mushrooms, black truffle v
38

Seafood Pie
Bouillabaisse, saffron, prawns
fish fillet, mussels, pastry
45

Roast chicken (half or whole)
black garlic, lemon, chicken gravy
35 / 62

200gr 4+ Wagyu Eye Fillet
600gr 4+ Angus Rib Eye
Served with Yorkshire pudding & red wine sauce
65 / 125

Romaine heart lettuce
salad cream v
15

Charred broccolini
flaked almonds v
15

Roasted Kipfler potatoes
mixed herbs v
15

CHEESE (30GR)

Please see your server
and trolley for today's
selection
13

'ETON MESS'
Marinated strawberries
raspberry coulis
crushed meringue
19

'CHEESE' CAKE
Philly cream cheese
lemon, lime, mustard fruits
honey roasted nuts
19



SOUTH MELBOURNE
SUPPER CLUB