

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

'POTATO RÖSTI'

Sour cream
salmon caviar, chives (2)
15

'LOBSTER ROLL'

Toasted brioche
chilli mayo
19e

Scallop Escabeche
horseradish cream
sauce gribiche
28

Today's fish
See your server
45

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

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

House made Tortellini
Ricotta, broad bean, morel
asparagus & Parmesan broth v
38

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

Romaine heart lettuce
salad cream v
15

Sauté spring greens
mint 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