

CASTLEROSE

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

Bread rolls
whipped butter
4pp

Selection of
house pickles v
8

Marinated
Sicilian olives v
11

CHARCUTERIE MP (30GR)

Salami
18

Mortadella
16

Prosciutto
di Parma
25

Mixed chef's plate
pickles, bread
45

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

'POTATO RÖSTI'
Sour cream
salmon caviar, chives (2)
18

'LOBSTER ROLL'
Toasted brioche
chilli mayo
19e

Rare seared yellow fin tuna
kohlrabi slaw, horseradish cream
33

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

Today's whole fish
See your server
MP

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

200gr 4+ Wagyu Eye Fillet
600gr 4+ Angus Rib Eye
Served with Yorkshire pudding & red wine sauce
69 / 139

Roast chicken (half or whole)
black garlic, lemon, chicken gravy
38 / 68

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
15

'ETON MESS'
Marinated strawberries
raspberry coulis
crushed meringue
21

'CHEESE' CAKE
Philly cream cheese
lemon, lime, mustard fruits
honey roasted nuts
21



SOUTH MELBOURNE
SUPPER CLUB