

# THE WINDSOR CASTLE



@THEWINDSORCASTLE  
/THEWINDSORCASTLEHOTEL

1kg BUFFALO WINGS  
w/ BLUE CHEESE &  
CELERY STICKS \$30

## SHARING

### CRINKLE CUT CHIPS \$12

w/ Chilli mayo or tomato sauce, aioli,  
vegan gravy, vegan mayo **V GF VG**

### POTATO WEDGES \$12

w/ Sour cream & sweet chilli **V**

### BLACK GARLIC LABNEH \$15

w/ Za'tar, warm Turkish bread & cucumber sticks **V**

### CHICKEN NUGGETS \$15

Chipotle spiced batter  
w/ sweet and sour sauce (6) **GF**

### ARANCINI \$15

Tomato, basil & cheese risotto balls  
w/ aioli (4) **V**

### ONION PAKORAS \$15

Indian fritter made w/ chickpea flour  
w/ eggplant chutney **VG**

### PO'BOYS MINI ROLLS \$15

Either a pulled brisket or chickpea braise  
topped w/ tomato salsa and slaw (3)

### BUFFALO WINGS \$15

w/ Celery sticks & blue cheese mayo (6)

### SPICY CHIPOLATA SAUSAGES \$15

w/ American mustard & house made tomato relish (6)

### SAGANAKI \$15

w/ House made grape jam & lemon **V-GF**

### CALAMARI \$15

Calamari dusted w/ cumin and sumac  
w/ harissa mayo **GF**

### CAPRESE SALAD W/ TOUM \$15

Italian salad w/ tomato, bocconcini, basil, extra virgin olive oil  
Served with Tom Sarafian Toum **GF-V**

## DESSERT

### STICKY DATE PUDDING \$15

w/ Butterscotch sauce & vanilla ice-cream

### SEMI FROZEN MOCCA PARFAIT \$15

w/ Coffee syrup

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

## MAINS

### CHICKEN PARMA \$25

Topped w/ leg ham, cheese & tomato sugo  
w/ chips & salad

### EGGPLANT PARMA \$21

Gluten free crumbed  
Topped with basil, cheese & tomato sugo  
w/ chips & salad  
VG - Cheese options **V-GF**

### BLACK ANGUS BEEF BURGER \$22

w/ Crispy bacon, tasty cheese, onion, pickles, lettuce,  
tomato, aioli, tomato relish  
w/ chips & salad  
GF Bun + \$3

### MUSHROOM BURGER \$20

Gluten free crumbed field mushroom, caramelised onion,  
tasty cheese, beetroot relish, roquette & vegan mayo  
w/ chips  
VG Cheese option **V**  
GF Bun + \$3

### CAJUN CHICKEN SALAD \$26

Grilled chicken tenderloins dusted in cajun spices;  
w/ mixed salad topped w/ tomato salsa  
Vegan option w/ grilled cajun spiced eggplant **GF**

### SOBA NOODLE SALAD \$20

Cold buckwheat noodles  
w/ citrus segments, Japanese ginger, black sesame,  
water cress & soy dressing **VG-GF**

### BEEF VINDALOO \$26

Hot Indian curry  
w/ basmati rice, mango chutney, raita & roti

### BEER BATTERED FISH & CHIPS \$25

Battered Rockling fillets  
w/ salad & tartare sauce

### MUSHROOM BOLOGNESE \$20

A rich bolognese sauce  
made w/ mixed mushrooms, tomato & herbs  
tossed w/ fettucini & topped w/ Parmesan cheese  
VG option **V-GF**

### CALAMARI \$26

Calamari dusted in cumin and sumac  
w/ harissa mayo, salad & chips

### 300g BLACK ANGUS PORTERHOUSE STEAK \$42

Prime grass fed Black Angus beef  
Cooked to your liking;  
w/ mash & wilted spinach OR chips & salad **GF**

#### SAUCES:

Red wine jus - Mushroom - Peppercorn - Gravy -  
Garlic & herb butter - English mustard - Seeded mustard  
All sauces are gluten free

## SIDES

### GARDEN SALAD GF \$9

### MASH POTATO GF \$9

### GARLIC WILTED SPINACH GF \$9

### WARM TURKISH BREAD V \$5

w/ Balsamic vinegar & extra virgin olive oil