



The Clare Castle is a Norman castle built in 1250 on an island on the River Fergus just south of Ennis, Ireland.

The strategic location on the narrowest navigable part of the river was carefully selected to protect Limerick, Bunratty, Clonroad and surrounds.

The castle was of such significance in the area that in 1570 the whole region was named County Clare after it.

Today the castle is mostly in ruins but the adjacent small town of Clarecastle is thriving.

The Clare Castle, Port Melbourne was built in 1875 and when it first opened it was described in the newspaper as "the finest establishment in the area."

The present custodians of this fine old building provide a connection to County Clare with their ancestors hailing from Cooraclare, a tiny village close to the Clare Castle.

It is their fervent hope that after nearly 150 years, the recent renovations together with great food and great service means The Clare Castle, Port Melbourne can once again rightly claim the title as:

*"The finest establishment in the area."*

If you have had any issues or you have a suggestion please raise it with our friendly staff as we are always looking for ways to improve.

If you have enjoyed yourself and would like to share your experience please use this QR code to place a Google Review.



www.theclarecastle.com

The Clare Castle

theclarecastle

## Entrée & Small Plates

<b>Garlic Bread (V)</b>	9
<b>Cheesy Mozzarella Garlic Bread (V)</b>	12
<b>Turkish Pizza Bread (V)</b> w/ garlic, oregano	9
<b>+ Satay Dip</b>	+ 3
<b>Freshly Shucked Oysters</b> refer to our specials for today's fresh oysters	
<b>½ Dozen Natural (GF)</b> w/ mignonette sauce	30
<b>½ Dozen Granita (GF)</b> w/ Four Pillars Gin & Tonic Cucumber Granita	34
<b>½ Dozen Kilpatrick</b>	36
<b>Moreton Bay Bug Slider</b> w/ butter leaf, pickled onion, sriracha mayo, coriander	14
<b>Vegetarian Spring Rolls (2) (V) (VE)</b> w/ chilli dipping sauce	14
<b>Prawn Spring Rolls (2)</b> w/ chilli dipping sauce	14
<b>Grilled Haloumi Cheese (V) (GF)</b> w/ dried figs, honey, white balsamic	14
<b>New Orleans Chicken Wings (3)</b> w/ ranch sauce	15
<b>Flash Fried Calamari (GFO)</b> w/ rocket, pickled onions, lime aioli	22
<b>Garlic King Prawns (GFO) (5 prawns)</b> w/ creamy garlic sauce on a bed of jasmine rice	24
<b>Flash Fried Moreton Bay Bug Pieces</b> w/ rocket + sriracha mayo	25
<b>JB's Moreton Bay Bugs (GFO) (2 halves)</b> in the shell w/ creamy garlic sauce	26

## Pub Classics

<b>Beef &amp; Pork Rissoles</b> w/ mash, peas, onion gravy (add bacon 3)	25
<b>Spaghetti Bolognese</b> w/ house made bolognese sauce + premium beef	25
<b>Pub Style Beer Battered Fish &amp; Chips</b> w/ salad	26
<b>Lamb Shank</b> w/ mash, peas, red wine jus	29
<b>Old School Crumbed Lamb Cutlets</b> w/ mash, peas, gravy + mint jelly	34
<b>Schnitzel &amp; Parmigiana</b> w/ chips + salad	
<b>Free Range Chicken Schnitzel</b>	26
<b>Free Range Chicken Parmigiana</b>	29
<b>Herb Crusted Milk Fed Veal Schnitzel</b>	40
<b>Herb Crusted Milk Fed Veal Parmigiana</b>	43

## Char Grilled Steaks (GFO)

Purveyor of our fine meats: Peter Dinley - Butcher

<b>Rump Medallion 200g</b> Grain Fed Black Angus	36
<b>Porterhouse 280g</b> Grain Fed Black Angus	44
<b>Scotch Fillet 300g</b> Grain Fed	49
<b>Eye Fillet 220g</b> Pasture Fed	52
<b>Rump 450g</b> Grain Fed Black Angus	58
<b>Rib Eye 600g</b> Grain Fed	82

Steaks are served w/ chips + a sauce + a mustard

Sauce: gravy, mushroom, red wine jus, pepper, béarnaise or garlic butter

Mustard: seeded, dijon, hot english or horseradish

**Reef & Beef - Moreton Bay Bug** +16  
your steak topped with wok tossed bugs w/ garlic & chilli

**Surf & Turf - King Prawns** +14  
your steak topped with king prawns w/ creamy garlic sauce

## Pasta

<b>Spaghetti Caprese Bocconcini (V) (VEO)</b> w/ olive oil, garlic, chilli, cherry tomato, white wine & basil	26
<b>Spaghetti Gamberi</b> w/ kings prawns, olive oil, garlic, chilli, cherry tomato, white wine & basil	37
<b>Spaghetti Marinara</b> w/ prawns, scallops, mussels, roasted capsicum, garlic, chilli, white wine + olive oil	37
<b>King Prawn Linguine</b> w/ vodka, garlic, chilli + dill with a dash of cream	37
<b>Moreton Bay Bug Spaghetti</b> w/ garlic, chilli, roasted capsicum, white wine + olive oil	39

## Mains

<b>Mediterranean Salad</b> with <b>Lemon &amp; Herb Chicken (Free Range)</b>	26
with <b>Grilled Haloumi Cheese (V) (GF)</b>	26
<b>Green Chicken Curry (Free Range)</b> w/ jasmine rice	26
<b>House Made Pumpkin Gnocchi (V) (VEO)</b> w/ sage, burnt butter, grated parmesan + roasted cherry tomato	29
<b>Eye Fillet Beef Satay Skewers (2) (GFO)</b> w/ hot peanut dipping sauce, turkish bread, pickled onion + cucumber salad	36
<b>Garlic King Prawns (GFO) (9 prawns)</b> w/ creamy garlic sauce on a bed of jasmine rice	39
<b>JB's Moreton Bay Bugs (GFO) (4 or 5 halves)</b> in the shell w/ creamy garlic sauce on a bed of jasmine rice	50
<b>Fish of the Day</b> MP refer to our specials for today's fresh fish	

## Burgers & Sandwiches

<b>Clare Castle Premium Beef Burger</b> cheese, butter leaf, tomato, onion, pickles, tomato sauce + mustard (add: bacon 3, egg 3) w/ chips	26
<b>BBQ Free Range Chicken Burger</b> cajun marinated chicken thigh w/ cheese, butter leaf, tomato, honey bbq sauce w/ chips	26
<b>Haloumi Burger (V)</b> lettuce, tomato, caramelised onion w/ chips	24
<b>Scotch Fillet Steak Sandwich</b> cheese, rocket, caramelised onion, mustard mayo (add: bacon 3, egg 3) w/ chips	28

## Sides & Sauces

<b>Chips Reg / Large</b>	6 / 10
<b>Truffle Oil Mashed Potato</b>	10
<b>Sautéed Seasonal Greens</b>	12
<b>Seasonal Stir Fry Vegetables</b> w/ mushroom, capsicum + garlic	12
<b>Sauce</b> (a complimentary sauce is provided with our steaks) gravy, mushroom, red wine jus, pepper, béarnaise or garlic butter	3
<b>Mustard</b> (a complimentary mustard is provided with our steaks) seeded, dijon, hot english or horseradish	1

## Salads

<b>Garden</b>	8
<b>Greek</b>	10
<b>Rocket &amp; Shaved Parmesan</b>	10
<b>Roasted Walnut, Rocket &amp; Feta</b>	12

## Desserts

<b>Jocks Famous Ice-Cream + Sorbet</b> refer to the specials for today's flavours	6
<b>House Made Basque Burnt Cheese Cake (GF)</b> w/ berry coulis + cream	15
<b>House Made Warm Chocolate Brownie (GF)</b> w/ chocolate ganache + cream or vanilla ice cream	15
<b>Sticky Date Pudding</b> w/ cream or vanilla ice cream	13
<b>Affogato</b> vanilla ice cream / shot of espresso w/ choice of disaronno, frangelico, baileys or chocolate liqueur	20
<b>Cheese Platter (1-2 ppl)</b> w/ honey figs, pickled onion + quince paste	22

(V) = Vegetarian (VE) = Vegan (VEO) = Vegan Option (GFO) = Gluten Free Option (GF) = Gluten Free - Traces may be present

15% Surcharge on Public Holidays