



## Starters *and* Sharing

- MIXED MARINATED OLIVES** (VGN) charred sourdough 9  
**KARAAGE CHICKEN** chipotle mayonnaise, pickles 14  
**PRAWN ROLL** (DF, GFO) spiced mayonnaise, lime salt, dill 16  
**FRIED HALLOUMI** (VEG, GF) strawberry, balsamic, cracked white pepper 15  
**BEEF TARTARE** (GF, DF) salt & vinegar chips, burnt shallot, pickles 16  
**BEETROOT TARTARE** (GF, VGN) salt & vinegar chips, burnt shallot, pickles, horseradish 14  
**SALT & PINK PEPPERCORN SQUID** (GF, DF) citrus mayonnaise, chips 15  
**PUMPKIN ARANCINI** (VEG) three cheese, roasted seeds, roasted garlic aioli 14  
**GRAZING PLATTER** cured meats, house dips, grilled sourdough, cheddar cheese, pork crackling 29

## Mains

- CHICKEN SCHNITZEL** red cabbage & apple slaw, parmesan, chips, gravy 21  
**CHICKEN PARMIGIANA** shaved ham, tomato, basil, cheese, red cabbage & apple slaw, chips 24  
**CONFIT DUCK LEG** (GF) celeriac, green lentils, kipfler chips, duck sauce 32  
**QUEENSLANDER CATCH OF DAY** (GF) mussel cream, broad beans, dill oil 32  
**ROASTED PORK BELLY** (GF, DF) Boston beans, roasted onion, salt & vinegar crackling 29  
**RICOTTA GNOCCHI** (VEG, GF, VEO) roasted mushroom, pickled cauliflower, truffle, pecorino 26  
**TASMANIAN SALMON** fennel, caramelized shallot, green beans, saffron butter 28  
**BEEF BURGER** wagyu beef patty, cheese, whisky onions, lettuce, mustard, chips, aioli 23  
 GLUTEN FREE BUN ON REQUEST +\$2

## Dessert

- AUSTRALIAN CHEESE BOARD** poached pear, lavosh, toasted sourdough, dried fruits 23  
**WHIPPED BAKED CHEESECAKE** strawberry, salted short bread 14  
**VANILLA BEAN CRÈME BRÛLÉE** grand marnier berries, raspberry sorbet 14  
**CHOCOLATE BROWNIE** hokey pokey gelato, fresh berries, honeycomb crunch, chocolate soil, espresso caramel 14

## Grill

*All steaks are served with  
Hand cut chips, house slaw and your choice of sauce*

- 250G RUMP** short horn thousand guineas 150 day grain fed (NSW) 29  
**300G RIB FILLET** Beef City Black 120 day grain fed (QLD) 46  
**180G EYE FILLET** royal 70 day grain fed (QLD) 35

### Sauces (GF)

**GRAVY, RED WINE JUS, DIANNE, PEPPER, BEARNAISE, MUSHROOM, CREAMY GARLIC, TRUFFLE BUTTER, CHIMICHURRI**

### Toppers

- GRILLED PRAWNS** (GF) 9  
**SALT & PEPPER CALAMARI** 6  
**MORETON BAY BUG - HALF** 14

## Sides

- CHIPS** gravy or aioli 8  
**SEASONAL GARDEN VEGETABLES** 9  
**GARDEN SALAD** 7

## Salads

- ROASTED CAULIFLOWER** (VGN, GF) green lentil, shallot, cranberry, baby spinach, caper vinaigrette 18  
**KENT PUMPKIN** (VEG, GF) wild rice, hummus, kale, feta, roasted pumpkin seeds 18

Enjoy your meal!

GF: GLUTEN FREE | VEG: VEGETARIAN | VGN: VEGAN  
 VGO: VEGAN OPTION AVAILABLE | DF: DAIRY FREE

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