



Starters / Sharing

MIXED MARINATED OLIVES 14
Toasted sourdough (vg) (gfo)

HOUSE BAKED FOCACCIA 12
Truffle butter (v)

CORN FED CHICKEN & LEEK CROQUETTES 18
Tarragon mayo

SMOKED BARRAMUNDI TARTARE 19
Cultured beetroot milk, pumpkin oil, caperberries, fried seaweed (gf)

PRAWN ROLL 23
Spiced mayonnaise, lime salt, dill (df)

CRISP PORK BELLY BITES 18
Miso den, drunken radish, garlic pringles (gf)

BEETROOT TARTARE 15.5
Salt & vinegar chips, burnt shallots, pickles, horseradish (vg) (gf)

SALT & PEPPER SQUID 17
Citrus mayonnaise, fresh lemon (gf) (df)

BURRATA 25
Ratatouille salsa, truffle XO, focaccia (v)

TOASTED TASMANIAN HALF SHELL SCALLOPS 28
Abalone butter, yuzu crumb

SMOKED SHIITAKE MUSHROOM TACO SLIDERS 21
Elote corn salsa, macadamia sour cream (vg)

KOREAN SNOW CHEESE QUAIL 24
Radish kimchi, banana ketchup



Boards

GRAZING PLATTER 32
Cured meats, dip, marinated olives, toasted sourdough, aged cheddar (gfo)

AUSTRALIAN CHEESE BOARD 23
Poached pear, lavosh, toasted sourdough, dried fruits (v) (gfo)



Salads

POACHED CHICKEN SALAD 23
Crisp bacon, avocado, pecorino, ranch dressing, crunchy sourdough (gfo)

ROASTED CAULIFLOWER SALAD 22
Green lentil, fried shallots, cranberry, baby spinach, caper vinaigrette (vg) (gf)

CHARRED GREENS SALAD 22
Caramelised sprouts, parsley cream, pangrattato, crispy kale (v) (vgo) (gfo)

SALAD TOPPERS
Poached Chicken (gf) 8.0
Salt & Pepper Squid (gf) 7.0
Grilled Australian Prawns (gf) 12.0
Fried Halloumi (v) (gf) 7.0



Mains

CHICKEN SCHNITZEL 26
House slaw, chips, fresh lemon, gravy

CHICKEN PARMIGIANA 30
Shaved ham, sugo, buffalo mozzarella, house slaw, chips

CHICKEN SUPREME 35
Smoked pumpkin puree, truffled sausage, peas, tarragon pan jus (gf)

HUMPTY DOO BARRAMUNDI 38
Salt cod brandade, black mussels, nduja broth, salt bush

BORROWDALE PORK TENDERLOIN 36
Twice baked potato soufflé, shiitake & port wine cream

HOUSE MADE PORCINI & RICOTTA RAVIOLI 34
Vintage tomato, beurre noisette, pine nuts, pumpkin oil (v)

LAMB SADDLE 31
Charred leek, golden shallots, peas & brassicas

RICOTTA GNOCCHI 31
Butternut pumpkin, burnt butter, sage, pecorino, pangrattato (v) (vgo) (gfo)

WAGYU BEEF BURGER 25
American cheddar, lettuce, tomato, pickles, Russian dressing, chips (gfo)

BEYOND BURGER 25
Roasted mushroom, onion rings, cheese, tomato relish, truffle aioli, chips (vg)
Gluten friendly burger buns available on request +3.0



Grill

OUR STEAKS ARE SERVED WITH HAND CUT CHIPS, GARDEN SALAD AND YOUR CHOICE OF SAUCE.
Sauces: Gravy (gf) (df), red wine jus (gf), dianne (gf), pepper (gf) (df), bearnaise (gf), mushroom (gf), creamy garlic, truffle butter (gf), chimichurri (gf) (df)

250G RUMP 35
150 days grain fed, Shorthorn Thousand Guineas, NSW (gf)

300G RIB FILLET 50
120 days grain fed, Beef City Black, QLD (gf)

180G EYE FILLET 42
70 days grain fed, Royal, QLD (gf)

STEAK TOPPERS
Grilled Australian Prawns (gf) (df) 12.0
Salt & Pepper Squid (gf) (df) 7.0

*(v) Vegetarian | (vo) Vegetarian option | (vg) Vegan | (vgo) Vegan option
(gf) Gluten friendly | (gfo) Gluten friendly option | (df) Dairy friendly | (dfo) Dairy friendly option*

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but our menu is prepared freshly in kitchen, there may be trace allergens.



Sides

CHIPS 10.5
Gravy, aioli, tomato sauce or BBQ sauce (vgo) (gf)

SEASONAL GARDEN VEGETABLES 10
Butter, fresh lemon (v) (gf) (vgo)

GARDEN SALAD 8
Mixed leaves, red onion, cherry tomato, cucumber, caper dressing (vg) (gf)

BAKED BROCCOLI 16
Three cheese béchamel, pangrattato, parmesan, sourdough crumb (v)

MAPLE ROASTED PUMPKIN 16
Nduja, toasted seeds, caramelised onions, buffalo curd (gf) (vgo)



Something Sweet

STICKY DATE & FIG PUDDING 14.5
Butterscotch, vanilla bean gelato (v)

APPLE TARTE TARTIN 16
Dulche de leche, crème fraiche, vanilla bean gelato (v)

DARK CHOCOLATE FONDANT 16
Sea salt, raspberry sorbet (v)

BELGIAN WHITE CHOCOLATE MOUSSE 16
Macerated strawberry salad, mint (v) (gf)



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