



## Starters

**GARLIC & TRUFFLE LOAF** 13  
Sourdough, garlic butter, parmesan (v)

**CORN-FED CHICKEN & LEEK CROQUETTES (3)** 19  
Tarragon ranch

**BAKED BRIE** 22  
Hot bread, fig, truffle honey (v)

**MARINATED OLIVES** 16  
Italian, Greek & Australian mixed olives, olive oil, balsamic, toasted sourdough (ld) (lgo) (v) (vg)

**PRAWN ROLL** 23.5  
Spiced mayonnaise, lime salt, dill, salt & vinegar potato crisps, toasted baguette (lgo)

**STICKY PORK BELLY BITES** 21  
Miso BBQ, drunken radish, garlic pringles (ld) (lg)

**BEETROOT TARTARE** 16  
Burnt shallot, dill pickle, caper, horseradish, salt & vinegar crisps (ld) (lg) (vg)

**SALT & PEPPER SQUID** 17.5  
Sichuan seasoning, citrus mayonnaise, fresh lemon (ld) (lg)

**KARAAGE CHICKEN** 18  
Fermented chilli, seaweed salad, Kewpie (ld)

**TOASTED PISTACHIO HUMMUS** 19  
Chickpea granola, potato cracker (ld) (lg) (v)



## Boards

**GRAZING PLATTER** 35  
Cured meats, dip, marinated olives, aged cheddar, toasted sourdough, crackers, grissini (lgo)

**AUSTRALIAN CHEESE** 24  
Woombye triple cream brie, Cloth cheddar, red wine poached pear, lavosh, toasted sourdough, dried fruits (lgo) (v)

*Add Tarwin blue* (lg) (v) 12



## Salads

**POACHED CHICKEN SALAD** 24  
Spiced buttermilk poached chicken, crisp bacon, avocado, pecorino, ranch dressing, crunchy sourdough (lgo)

**ROASTED CAULIFLOWER SALAD** 23  
Cauliflower, lentil, baby spinach, caper, cranberry, fried shallot, sunflower kernels, pumpkin seeds, caper dressing (ld) (lg) (v) (vgo)

**POKE BOWL** 22  
Steamed wild rice, seaweed salad, nori, tomato, cucumber, pickled veg, radish, edamame, sriracha mayo, soy (ld) (lg) (v) (vgo)

**SALAD TOPPERS**  
*Poached Chicken* (lg) 8  
*Salt & Pepper Squid (6)* (ld) (lg) 7  
*Garlic Prawns (4)* (ld) (lg) 12  
*Fried Halloumi (8)* (ld) (lg) (v) 9.5  
*Smoked Salmon* (ld) (lg) 11



## Mains

**CHICKEN SCHNITZEL** 27  
Slaw, chips, lemon, gravy (ld)

**CHICKEN PARMIGIANA** 30  
Shaved ham, sugo, buffalo mozzarella, slaw, chips (ldo)

**PAN ROASTED BARRAMUNDI** 38.5  
Confit potato, sugar snaps, black mussels, nduja broth, salt bush (ld) (lg)

**FRESH CASARECCE PASTA** 30  
Broccoli, green peas, Grana Padano, ricotta, lemon, pumpkin oil (ldo) (v)

**PORK COTOLETTA** 34  
Herb crumbed loin cutlet, braised fennel & savoy cabbage, vine ripened tomato, brandy burnt butter

**RICOTTA GNOCCHI** 32  
Butternut pumpkin, burnt butter, sage, parmesan, pangrattato (ldo) (lgo) (v)

**LAMB LASAGNE** 36  
18 layered lamb shoulder, bechamel, WT lamb sauce, pecorino, soft herbs

**WAGYU BEEF BURGER** 26  
American cheddar, lettuce, tomato, pickles, Russian dressing, chips (ldo) (lgo)

**BEYOND BURGER** 26  
Plant-based 'beef' patty, milk bun, roasted field mushrooms, onion rings, cheese, caramelised onion relish, truffle aioli, chips (ldo) (lgo)

**BURGER ADD ONS**  
*Bacon* (ld) (lg) 6 / *Beef Patty* (ld) (lg) 7 / *Extra Pickles* (ld) (lg) (v) 1  
*Caramelised Onions* (ld) (lg) (v) 2 / *Gluten Free Bun* (ld) (lg) (v) 3 / *Egg* (ld) (lg) (v) 2  
*Beetroot* (ld) (lg) (v) 2 / *Cheese* (lg) (v) 3.5 / *Dairy-free Cheese* (ld) (lg) (v) 4  
*Vegan Patty* (ld) (lg) (v) 11 / *Onion Rings* (ld) (v) 8  
*Mushroom* (ldo) (lg) (v) (vgo) 8



## Grill

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

**250G RUMP** 36  
QLD, 120-day grain fed (ld) (lg)

**300G RIB FILLET** 52  
QLD, 120-day grain fed (ld) (lg)

**180G EYE FILLET** 43  
QLD, 70-day grain fed (ld) (lg)

**STEAK TOPPERS**  
*Garlic Prawns (4)* (ld) (lg) 12.5  
*Salt & Pepper Squid (6)* (ld) (lg) 7.5  
*Onion Rings (4)* (ld) (v) 7  
*Blue Cheese Wedge* (lg) (v) 10  
*Fried Eggs (2)* (ld) (lg) (v) 4

*(v) Vegetarian | (vo) Vegetarian option | (vg) Vegan | (vgo) Vegan option  
(lg) Low gluten | (lgo) Low gluten option | (ld) Low dairy | (ldo) Low dairy 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** 11  
Gravy, aioli, tomato, BBQ or chipotle mayo (ld) (lg)

**TRUFFLE FRIES** 16  
Shoestring fries, parmesan, truffle oil, truffle aioli (lg)

**BATTERED ONION RINGS** 13  
Homemade whiskey BBQ glaze (ld) (v)

**SEASONAL GARDEN VEGETABLES** 11  
Butter, fresh lemon (ldo) (lg) (v) (vgo)

**GARDEN SALAD** 9.5  
Mixed leaves, Spanish onion, cherry tomato, cucumber, caper dressing (ld) (lg) (v) (vgo)

**BROCCOLI AU GRATIN** 16.5  
3 cheese bechamel, parmesan, pangrattato (lgo) (v)

**MAPLE ROASTED PUMPKIN** 16.5  
Nduja, toasted seeds, caramelised onion, buffalo curd (ldo) (lg) (v)



## Something Sweet

**STICKY DATE AND FIG PUDDING** 15  
Butterscotch, vanilla bean gelato (v)

**BELGIAN WHITE CHOCOLATE MOUSSE** 16.5  
Macerated strawberry salad, Cointreau, mint (lg) (v)

**DARK CHOCOLATE FONDANT** 16.5  
Sea salt, raspberry sorbet (v)



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