



Starters

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

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

BAKED BRIE 24
Hot bread, fig, truffle honey (v)

BRUSCHETTA (2) 19
Tomato, red onion, basil, garlic, balsamic dressing, pickled veg, toasted sourdough (ld)(lgo)(v)(vg)

CORN-FED CHICKEN CROQUETTES (3) 20
Truffle, leek, truffle aioli

STICKY PORK BELLY BITES 22
Miso bbq, pickled radish, crisp garlic (ld) (lg)

KARAAGE CHICKEN 19
Sriracha, seaweed salad, bonito, kewpie (ld)

GRILLED AUSTRALIAN PRAWNS 22.5
Salsa verde, fresh herbs, lime (ld)(lg)

SALT & PEPPER SQUID 19
Lime aioli, fresh lemon (ld)(lg)

TOASTED PISTACHIO HUMMUS 21
Chickpea granola, potato cracker (ld) (lgo)(v)(vg)

GRAZING PLATTER 36.5
Cured meats, dips, marinated olives, aged cheddar, toasted sourdough, crackers, grissini (ldo)(lgo)

CHEESE BOARD 27
Woombye triple cream brie, jacks english club cheddar, red wine poached pear, 1 avosh, toasted sourdough, dried fruits (LGO)



Salads

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

POKE BOWL 24
smoked salmon, steamed brown rice, quinoa, cucumber, pickled veg, avocado, edamame, sriracha mayo (ld) (lg) (vo) (vgo)

ROASTED PUMPKIN SALAD 24
warm roasted pumpkin, spinach, fetta, balsamic onions, shaved cauliflower, quinoa, pumpkin seeds, toasted pine nuts, honey balsamic dressing (ldo) (lg) (v) (vgo)

SALAD TOPPERS
Poached Chicken (lg) 8
Salt & Pepper Squid (6) (ld) (lg) 7.5
Prawns (4) (ld) (lg) 12.5
Fried Halloumi (8) (ld) (lg) (v) 9.5
Smoked Salmon (ld) (lg) 11



Burgers & Sandwiches

STEAK SANDWICH 28
150g rump, caramelised onion, tomato, mesclun, aioli, toasted turkish bread (lg) (ldo)

WAGYU BEEF BURGER 26
wagyu beef patty, american cheese, cos lettuce, tomato, pickle, burger sauce, chips (ldo) (lgo)

SHROOMI BURGER 28
mushroom patty, cos lettuce, tomato, onion rings, vegan cheese, tomato relish, vegan truffle aioli, chips (ld) (lgo) (v) (vg)

TROPICAL CHICKEN BURGER 24
grilled chicken, beetroot, pineapple, cos lettuce, tomato, smokey bbq, aioli (ldo) (lgo)



Mains

FISH & CHIPS 31
Battered hake, pea puree, hand cut chips, lemon, tartare (ld)

VEGAN SCHNITZEL 30
Slaw, chips, aioli, bbq or tomato sauce, lemon (ld) (lg) (v) (vg)

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

CHICKEN SCHNITZEL 28
Slaw, chips, lemon, gravy (ld)

PAN ROASTED BARRAMUNDI 39
crispy skin barramundi, roasted summer veg, celeriac puree, herb crumb (lgo)

PORK CHOP 36.5
caramelised bacon jam, pea puree, roasted duch carrots, roasted pear, pork jus (ld)(lg)

MUSHROOM RIGATONI 34
Portobello, button, field mushroom, garlic, onion, toasted walnut, parmesan, v odka sauce, rigatoni (lgo)(v)

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

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) 4
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)

180G EYE FILLET 45
QLD, 70-day grain fed (ld) (lg)

250G RUMP 38
QLD, 120-day grain fed (ld) (lg)

300G RIB FILLET 56
QLD, 120-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 Egg (1) (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

ROCKET SALAD 15
Rocket, parmesan, pear, toasted pine nuts, balsamic vinaigrette (ldo) (lg) (v) (vgo)

BATTERED ONION RINGS 13
Home made whiskey BBQ sauce (v)

CHIPS 12
aioli, tomato, bbq, chipotle mayo or gravy (ld) (lg) (v) (vg)

GARDEN SALAD 9.5
Mixed leaves, red onion, cherry tomato, cucumber, caper dressing (ld) (lg) (v) (vg)

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

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

TRUFFLE FRIES 17
shoestring fries, parmesan, truffle oil, truffle aioli (ldo) (lg) (v) (vg)



Something Sweet

MILLE FEUILLE 19
Puff pastry, berry compot, fresh berries, strawberrie crisp, chantilly whiped cream (v)

DARK CHOCOLATE FONDANT 17
Molten chocolate, sea salt, raspberry sorbet (v)

STICKY DATE & FIG PUDDING 15
Butterscotch, vanilla bean gelato, raspberry crumb (v)

VEGAN MUD CAKE 18
vegan butterscotch sauce & vegan gelato (ld) (v) (vg)



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