



## Starters

### GRAZING BOARD 39.5

Ham, prosciutto, salami, mixed olives, hummus dip, beetroot dip, apricot, dates, grissini, cracker, lavosh, brie, Jack's English cheddar cheese (lgo)

### CRISP PORK BELLY BITES 22

Miso BBQ, drunken radish, garlic pringles (ldo)(lg)

### BAKED BRIE 22 **CHEFS PICK**

Hot bread, fig, truffle honey (v)

### BRUSCHETTA 19

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

### BRISKET BAO (2) 21

Brisket, pea nuts, coriander, pickled cucumber, xo mayo, toasted sesame seeds

### GARLIC & TRUFFLE LOAF 13

Sourdough, garlic butter, parmesan (v)

### FRENCH ONION COB LOAF 23

Bacon, caramelised onion, French onion filling

### KARAAGE CHICKEN 19

Sriracha, seaweed salad, kewpie, bonito flakes & toasted sesame seeds (ld)

### TRUFFLE FRIES 12

Shoestring fries, truffle oil, parmesan cheese, truffle aioli (ld)(lg)

### SALT & PINK PEPPERCORN SQUID 17

Citrus mayonnaise, lemon (ld)(lg)

### VEG RAGU ARANCINI 16

Veg ragu stuffed arancini (ld)(vg)

### CHIPS 12

Choice of sauce (ld)(lg)

## Salads

### CAESAR SALAD 24

Spiced buttermilk poached chicken, crisp bacon, avocado, pecorino, Caesar dressing, crisp sourdough, boiled egg (ldo)(lgo)(vo)

### KALE SALAD 24

Fried chickpeas, beetroot, avocado, carrot, dried cranberries, pumpkin seed, sesame seeds, ginger & carrot dressing (ld)(lg)(vg)

### ROASTED PUMPKIN SALAD 26

Warm roasted pumpkin, spinach, fetta, balsamic onions, shaved cauliflower, quinoa, pumpkin seeds, toasted pine nuts, honey balsamic dressing (ldo)(lg)(v)(vgo)

### SALAD UPGRADES

Bacon 6 / Poached Chicken 8 / Salt & Pepper Squid (6) 8 / Prawns (4) 12.5

Fried Halloumi (8) 9.5 / Smoked Salmon 11

## Burgers & Sandwiches

All burgers are served with a side of chips & aioli

### SHROOMI BURGER 27

Mushroom patty, oak lettuce, tomato, onion rings, vegan cheese, tomato relish, vegan truffle aioli, (ldo)(lgo)(v)(vgo)

### STEAK SANDWICH 28

150g Rump, caramelised onion, tomato, mesclun, oak lettuce, aioli, toasted Turkish bread (ldo)(lgo)

### TROPICAL CHICKEN BURGER 24

Grilled chicken, beetroot, pineapple, oak lettuce, tomato, smoky BBQ, aioli (ldo)(lgo)

### WAGYU BEEF BURGER 25

Wagyu beef patty, American cheese, oak lettuce, tomato, pickle, burger sauce (ldo)(lgo)

### BURGER UPGRADES

Bacon 6 / Beef Patty 8 / Gluten Free Bun 5 / Fried Egg 5 / Extra Sauce 1

Beetroot 2 / Cheese 3.5 / Vegan Patty 11 / Onion Rings 8 / Mushroom 8



## Mains

### ROAST LAMB RUMP 36 **CHEFS PICK**

Herb roasted Kipfer potatoes, charred leek, steamed kale, asparagus, red wine jus (ld)(lg)

### PAN ROASTED BARRAMUNDI 39

Cauliflower puree, charred broccoli, garlic crisp, chilli oil, sliced lemon (lg)

### CHICKEN PARMIGIANA 30

Shaved ham, sugo, buffalo mozzarella, slaw, chips (ldo)

### CHICKEN SCHNITZEL 27

Slaw, chips, lemon, gravy (ld)

### FISH & CHIPS 29

Battered hake, pea puree, hand cut chips, lemon, tartare (ld)

### LAMB LASAGNE 36

18 Layered lamb shoulder, bechamel, lamb sauce, pecorino, soft herbs

### VEGAN SCHNITZEL 30

Slaw, chips, aioli, BBQ or tomato sauce, lemon (ld) (lg) (v) (vg)

### BRISKET 27

Roasted pumpkin, potato, carrots, gravy, horseradish (ld)(lg)

### VEGAN TOFU CURRY 24

Tofu, cauliflower, spinach, toasted sesame seeds (ld)(lg)

### SEAFOOD MARINARA 32

Squid, prawns, green mussels, marinara sauce, linguine (ldo)(lgo)

## 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 48

QLD, 70-day grain fed (ld)(lg)

### 250G RUMP 36

QLD, 120-day grain fed (ld)(lg)

### 300G RIB FILLET 55

QLD, 120-day grain fed (ld)(lg)

### STEAK UPGRADES

Garlic Prawns (4) 12.5

Salt & Pepper Squid (6) 7.5

Onion Rings (4) 8

Blue Cheese Wedge 10

Fried Egg (1) 5

Mushrooms 8

(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

1 for 10 | 2 for 15 | 3 for 18

### BATTERED ONION RINGS 10

BBQ sauce (ld)

### POTATO WEDGES 10

Sour cream, sweet chilli (ldo)(lg)

### GARDEN SALAD 10

Mixed leaves, red onion, cherry tomato, cucumber, honey vinaigrette dressing (ld)(lg)(vg)

### MAPLE ROASTED PUMPKIN 10

Roasted pumpkin, lemon yoghurt, toasted pine nuts (lg)(v)

### SEASONAL GARDEN VEGETABLES 10

Butter, fresh lemon (ldo)(lg)(vg)

## Desserts

### DARK CHOCOLATE FONDANT 15

Sea salt, raspberry sorbet (v)

### TIRAMISU 15

Whipped mascarpone, lady fingers, baileys, coco powder (v)

### STICKY DATE & FIG PUDDING 15

Butterscotch, vanilla bean gelato (v)

### VEGAN MUD CAKE 17

Vegan butterscotch sauce & vegan gelato (ld)(vg)

### CREME BRULEE (GF) 13

Cream, egg yolk, salt, sugar, vanilla essence & strawberry (lg)



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