



Entrees

BAKED BRIE | 23

hot bread, cranberry jam, dried fruit | V

BRISKET BAO (2) | 22

beef brisket, peanuts, coriander, pickled cucumber, XO mayo, toasted sesame seeds

GRAZING PLATTER | 39.5

ham, prosciutto, salami, mixed olives, hummus dip, beetroot dip, apricot, dates, grissini, cracker, lavosh, brie, English cheddar | LGO

BRUSCHETTA (2) | 20

blistered cherry tomato, red onion, garlic, basil, fetta, toasted sourdough LDO, LGO, V, VG

SPINACH & CHEESE COB LOAF | 23

spinach, cream cheese, sour cream, spring onions, mozzarella cheese | V

CRISP PORK BELLY BITES | 22

miso BBQ, drunken radish, garlic pringles | LD, LG

GARLIC & TRUFFLE LOAF | 14

sourdough, garlic butter | V

KARAAGE CHICKEN | 20

green onion sauce, kewpie mayo, toasted sesame seeds, wakame | LD

VEGETABLE-RAGU STUFFED ARANCINI (3) | 17

served with vegan aioli, watercress | LD, V, VG

SALT & PINK PEPPERCORN SQUID | 18

citrus mayonnaise, lemon | LD, LG

TRUFFLE FRIES | 13

shoestring fries, truffle oil, parmesan, truffle aioli | LGO, VG

CRUMBED LAMB LASAGNA BITES (4) | 21

Napoli sauce, parmesan cheese, fresh herbs

CHIPS | 12

choice of sauce | LD, LG, VG

Salads

CAESAR SALAD | 25

spiced buttermilk poached chicken, crisp bacon, avocado, pecorino, Caesar dressing, crisp sourdough, boiled egg | LDO, LGO, VO

COUSCOUS SALAD | 25

roasted tomatoes, feta, spiced chickpeas, cucumber, spinach, raisins | LDO, LG, V, VGO

FIVE SPICE ROASTED PUMPKIN SALAD | 26

five spices roasted pumpkin, granola seeds, spinach pesto, honey, maple, feta, fried quinoa | LDO, LG, V, VGO

SALAD UPGRADES

Poached Chicken +8 / Squid +8

Mains

GRILLED BARRAMUNDI | 39.5

parsnip puree, citrus fennel salad, grilled asparagus, sweet potato chilli crisp LG

CONFIT CHICKEN | 36

soft polenta tossed with roasted vegetables, veal jus, steamed broccolini, chicken skin crisp | LDO, LG

BEEF BRISKET | 28

roasted pumpkin, potato, carrots, gravy, horseradish | LD, LG

CHICKEN PARMIGIANA | 30

shaved ham, sugo, mozzarella, slaw, chips

CHICKEN SCHNITZEL | 27

slaw, chips, lemon, side of gravy | LD

FISH & CHIPS | 29.5

battered hake, hand cut chips, lemon, tartare | LD

ROAST LAMB RUMP | 38

herb roasted kipfler potatoes, charred leek, steamed kale, asparagus, red wine jus | LD, LG

TOFU CURRY | 24

tofu, cauliflower, spinach, toasted sesame seeds, rice | LD, LG

VEGAN EGGPLANT PARMIGIANA | 30

crumbed eggplant, Napoli sauce, basil, vegan cheese, slaw, chips, vegan aioli | LD, LG, V, VG

GNOCCHI AI QUATTRO FORMAGGI | 25

brie, grana padano, pecorino romano, gorgonzola, porcini mushroom, parmesan crisp | V

Burgers & Sandwiches

All burgers are served with a side of chips & aioli.

BUTTER YA TASTE BUDS | 26

vegan butternut patty, oak, tomato, pickled red onion, vegan cheese, vegan sriracha mayo, toasted vegan bun | LD, LG, V, VG

STEAK SANDWICH | 28

150g rump, caramelised onion, tomato, oak lettuce, aioli, toasted Turkish bread | LDO, LGO | 28

SWEET & SPICY FRIED CHICKEN BURGER | 25

oak lettuce, honey sriracha mayo, crinkle cut pickles, toasted milk bun | LDO

DOUBLE SMASH BEEF BURGER | 26

American cheese, oak lettuce, sliced tomato, pickles, burger sauce, toasted milk bun | LDO, LGO

BURGER UPGRADES

Bacon +6 / Beetroot +2 / Burger Cheese +3.5 / Fried Egg +5

Gluten Free Bun +5

Grill

All 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 (LD, LD)

250G RUMP | 36

QLD, 120-day grain fed | LD, LG | 36

180G EYE FILLET | 48

QLD, 70-day grain fed | LD, LG

300G RIB FILLET | 55

QLD, 120-day grain fed | LD, LG

UPGRADES

Fried Egg +5 Onion Rings +8 Prawns +12.5 Squid +7.5

Additional Sauce +1

Swap salad for vegetables +1

Swap chips for mash +1

Sides

1 for 10 | 2 for 15 | 3 for 18

BATTERED ONION RINGS | BBQ sauce | V

GARDEN SALAD | mixed leaves, red onion, cherry tomato, cucumber, honey vinaigrette dressing | LD, LG, V, VG

MAPLE ROASTED PUMPKIN | lemon yoghurt, toasted pine nuts | LG, V

POTATO WEDGES | sour cream, sweet chilli | LD, V, VG

SEASONAL GARDEN VEGETABLES | butter, fresh lemon | LD, LG, V, VGO

MASH POTATO & GRAVY | mash topped with gravy | LG

Desserts

CREME BRULEE | 15

silky, vanilla custard base, topped with a caramelised sugar, torched just before serving | LG

DARK CHOCOLATE FONDANT | 15

sea salt, raspberry sorbet | V

STICKY DATE & FIG PUDDING | 15

butterscotch, vanilla bean gelato | V

TIRAMISU | 15

whipped mascarpone, lady finger, baileys, coco powder | V

VEGAN MUD CAKE | 17

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



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