

Entrees

DYNAMITE PRAWNS | 25

6 battered prawns, dynamite sauce, oak lettuce, fresh herbs | A

PUTTANESCA CROSTINI WITH WHIPPED RICOTTA | 20

tomato and caper puttanesca sauce, toasted crostini whipped ricotta & fresh herbs | LDO, V

GRAZING PLATTER | 40

ham, prosciutto, salami, mixed olives, hummus dip, beetroot dip, apricot, dates, grissini, cracker, lavosh, brie, Jack's English cheddar | LDO

GARLIC BREAD | 10

garlic & herb butter | V

add cheese +4

add cheese & bacon +6

LAMB KOFTA | 25

NEW

lamb kofta warm pita bread, tabouleh, tzatziki, red onion, cucumber

CRISPY PORK BELLY BITES | 23

apple slaw, sweet sticky glaze, drunken radish, garlic pringles | LG

SNAPPER SPRING ROLLS | 22

braised wombok, nam jim dressing | LD, I

SALT & PEPPER SQUID | 19

green chilli relish, fried squid ink | LG, LD, I

CHIPS | 13

choice of sauce | LGO, LD, V, VG

TRUFFLE FRIES | 14

shoestring fries, truffle oil, parmesan, truffle aioli | LG, V, VGO

BRISKET & CHEDDAR QUESADILLA SOLDIERS | 25

birria consommé, cowboy candy

POTATO WEDGES | 12

sour cream, sweet chilli | LDO, V, VG

RED HOT BUFFALO WINGS | 15

500g crispy fried wings, franks buffalo sauce, roasted sesame seeds with blue cheese sauce | LG, LDO

Salads

GREEK CHICKEN YIROS BOWL | 30

cherry tomatoes, cubed fetta, kalamata olives, crispy chickpeas, diced cucumber, diced red onion, topped with tzatziki and warm pitta bread | LDO

ROAST GREEN SALAD | 26

charred broccolini, roasted brussels sprouts, steamed green beans, baby spinach, whipped fetta, toasted almonds, pomegranate, lemon & honey mustard dressing | LG, LDO, V, VGO

CHICKEN CAESAR SALAD | 25

cos lettuce, buttermilk poached chicken, crisp bacon, avocado, pecorino, caesar dressing, croutons, boiled egg | LGO

CARAMELISED PUMPKIN & ROASTED CAULIFLOWER | 26

caramelised pumpkin, spice-roasted cauliflower, smoked almond romesco, crispy chickpeas, charred broccolini, pickled shallots, herb oil, toasted pumpkin seeds | LG, LD, V, VG

SALAD UPGRADES

Chicken +8 | Bacon +6 | Prawns +12.5 | Halloumi +9.5 | Squid +8

Mains

PAN SEARED BARRAMUNDI | 43

crispy skin barramundi, pea puree, charred asparagus, roasted chat potatoes, lemon Beurre Blanc, pea shoots, fresh herbs | LG, A

BRISKET | 30

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

HERB CRUSTED LAMB RUMP | 39

garlic & rosemary potatoes, honey glazed Dutch carrots, charred greens, red wine & rosemary jus | LD

POMEGRANATE HOT HONEY DUCK LEG | 39

braised baby lentils, beech mushrooms, shiso leaf | LG, LD

CHICKEN SCHNITZEL | 28

slaw, chips, lemon, gravy | LD

CHICKEN PARMIGIANA | 31

shaved ham, sugo, buffalo mozzarella, slaw, chips | LDO

VEGAN EGGPLANT PARMIGIANA | 30

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

FISH & CHIPS | 29.5

battered hake, hand-cut chips, garden salad, lemon, tartare | LD, A

CONFIT CHICKEN BREAST | 36

crispy skin chicken breast, veggie polenta, charred broccolini in red wine jus | LG, LD

BEEF & GUINNESS PIE | 28

gravy, green peas, mash potato in gravy

Burgers & Sandwiches

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

Gluten Free Bun +5

STEAK SANDWICH | 29

150g rump, caramelised onion, tomato, mesclun, oak lettuce, aioli, toasted garlic bread | LGO

MUSHROOM BURGER | 27

vegan mushroom patty, oak, tomato, pickled red onion, vegan cheese, vegan sriracha mayo, milk bun | LGO, LD, V, VGO

DOUBLE DOUBLE SMASH BEEF BURGER | 26

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

FRIED CHICKEN BURGER | 26

smoky bacon jam, melted cheese, chipotle slaw, pickles, milk bun. choice of fried or grilled chicken breast | LGO

BURGER UPGRADES

Onion Rings +8 | Beetroot +2 | Cheese +3.5 | Dairy Free Cheese +4

Double Pattie +6 | Egg +3 | Gluten Free Bun +6 | Bacon +5 | Onions +2

Pickles +1 | Pineapple +2 | Mushrooms +8

Grill

All steaks are served with thick chef-cut chips, garden salad and your choice of sauce. **Sauces:** Gravy (LG, LD), Dianne (LG), Tartare (LG, V), Aioli (LG, LD, V), Garlic Cream (LG, V), Bearnaise (LG, V), Red Wine Jus (LG, LD), Mushroom (LG, LD), Peppercorn (LG, LD)

300G RIB FILLET | 58

120-day grain fed, QLD | wedges, salad | LG, LD

250G RUMP | 39

120-day grain fed, QLD | wedges, salad | LG, LD

180G EYE FILLET | 51

70-day grass fed, QLD | wedges, salad | LG, LD

UPGRADES

Prawns +12.5 | Egg +5 | Mushroom +8 | Onion Rings +8 | Chicken +8 | Squid +7.5 | Additional Sauce +1

Swap Chef-Cut Chips & Salad For Mash & Veg +3 | Swap Salad For Veg +2 | Swap Chef-Cut Chips For Mash +1

Sides

1 for \$11, 2 for \$17, 3 for \$21

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

BATTERED ONION RINGS | BBQ sauce | V

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

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

MASH POTATO & GRAVY | mash topped with gravy | LG, VO

Desserts

SHARED DESSERT FOR 2 | 25

cannoli, brownie bites, cheesecake doughnuts, salted caramel | V

VEGAN MUD CAKE | 19

vegan butterscotch sauce, vegan gelato | LD, V, VG

HOT APPLE CRUMBLE | 15

fresh strawberries, vanilla bean ice cream | V

STICKY DATE & FIG PUDDING | 15

butterscotch, vanilla bean gelato | V

CHOCOLATE BROWNIE | 16

chocolate brownie, vanilla bean ice-cream, chocolate sauce & strawberry | LG, V



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LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** – Vegetarian Option | **VGO** – Vegan Option

SEAFOOD ORIGIN: A – Australian | **I** – Imported | **M** – Mixed

Please note: 15% public holiday surcharge applies.

THE
CROWN
HOTEL