

ENTREE

Garlic Bread (V)	7.5
Cheesy Garlic Bread (V)	8.5
+ Bacon	1
Spring Rolls	10
Golden fried vegetarian spring rolls served with sweet chilli dipping sauce.	
Soup of the Day	7
Served with garlic croutons.	
Bruschetta (V)	13
Toasted Turkish bread topped with tomato, Spanish onion, fresh basil and garlic, fetta cheese and shaved parmesan, drizzled with balsamic.	
Salt and Pepper Calamari	15
Tender calamari strips, dusted in our special salt and pepper seasoning, flash fried, and served with lemon and tartare sauce.	
Loaded Wedges	12
Golden fried potato wedges topped with our special cheese sauce and crispy bacon, served with your choice of sweet chilli, tomato, bbq or garlic aioli sauce.	
BBQ Wings	13
Chicken wings and drumettes, marinated in our house made sticky bourbon bbq sauce.	
Pulled Pork Sliders	12
Slow cooked pulled pork in a mini brioche bun with coleslaw and tomato relish.	

SALADS

Lamb Haloumi Skewers	22
Haloumi cheese and Lamb marinated in oregano and lemon, served on a Greek salad with a mint infused Greek yoghurt.	
Prawn and Avocado Salad	23
Prawns and sliced avocado, served on a bed of iceberg lettuce, cucumber, Spanish onion, fresh tomato and Julienne carrot, complimented with an Italian dressing.	
Waldorf Salad	25
Beef rump or chicken tenders marinated in Moroccan spice, char grilled and served on a bed of cos lettuce, diced apple and walnuts, and topped with a creamy mayo dressing.	
Caesar Salad	18
Crisp cos lettuce with bacon, shaved parmesan and croutons, topped with a poached egg, lightly bound in a creamy Caesar dressing (anchovies optional).	
+ Grilled Chicken	4
+ Calamari Strips	4

THE MAIN EVENT

Char Grilled Chicken Breast (GF)	28
Char grilled butterflied chicken breast topped with bacon, mushrooms and onion, in a rich white wine cream sauce, served with mash and sautéed green beans.	
American Pork Ribs and Chicken Wings	34
½ a rack of slow cooked pork ribs and chicken wings, basted in our sticky bourbon bbq sauce, served with crispy potato wedges and coleslaw.	
Crown Beef Burger	22
Juicy beef patty, lettuce, tomato, onion, cheese, bacon, egg and tomato chutney, on a seeded brioche bun, served with beer battered chips.	
Crispy Pork Belly	25
400g slow cooked pork belly with a crispy crackle, served with roast potatoes and sautéed green beans, with a red wine jus and apple chutney.	
Lamb Shank (GF)	24
400g lamb shank, carrot, onion and celery, slow cooked in our house made sauce, served with mash potato and sautéed green beans.	
Philly Steak Sandwich	24
Inspired by our Chef's time in the U.S he invites you to try an American favourite. A crispy baguette filled with sautéed beef, onions and peppers, oozing with cheese and served with crispy fried onion rings and coleslaw.	
Nasi Goreng	21
Indonesian style rice with chicken, bacon, vegetables and sweet soy, topped with a fried egg, crispy shallots and a prawn skewer.	
Green Chicken Curry	22
Boneless chicken pieces, bok choy, carrots, wombok and snow peas cooked in our house made green curry sauce. Served with jasmine rice, roti bread and a pappadam.	
Chicken Delight (GF)	25
Chicken breast stuffed with camembert, spinach and sundried tomato, served with mash potato and broccolini, topped with a creamy pesto sauce.	
Char Grilled Chicken Wrap	18
Char grilled chicken breast, bacon, cheese, tomato, lettuce, onion and garlic aioli, wrapped in a flour tortilla and served with beer battered chips.	
Salt and Pepper Calamari	22
Tender calamari strips, dusted in our special salt and pepper seasoning, flash fried, and served with beer battered chips, a garden salad, lemon and tartare sauce.	
Crispy Skin Salmon (GF)	28
Crispy skin Atlantic salmon, served with mash potato and broccolini, drizzled with creamy hollandaise sauce.	

(GF) Gluten Free | (V) Vegetarian

FROM THE PANS

Veal Tortellini	22
Tortellini pasta filled with veal, with a bacon, spinach, mushroom and creamy pesto sauce, topped with parmesan cheese.	
Spaghetti Calabrese	24
Chicken, mushrooms, salami, Kalamata olives and spinach tossed in a Napoli sauce topped with shaved parmesan.	
Fettucine Carbonara	21
Creamy white wine and garlic sauce tossed with bacon, spring onion, cracked pepper and bound with egg and parmesan.	
Spaghetti Vegetano (V)	20
Fresh spinach, mushrooms, sun dried tomato, onion and garlic in a Napoli sauce.	
Chicken and Bacon Risotto (GF)	24
Slow cooked Arborio rice with sautéed chicken, bacon, mushrooms, spinach and onion in a creamy sauce, topped with shaved parmesan.	
Stirfry Asian Vegetables with Hokkien Noodles (V)	20
Bok choy, carrots, wombok, snow peas, capsicum and cashews, tossed through hokkien noodles and a honey soy sauce.	
+ Chicken	4
+ Beef	4

PUB CLASSICS

Chicken Parmigiana	24
The pub favourite! Crumbed chicken breast, grilled til golden and smothered in our house made Napoli sauce, topped with Virginian ham and a special cheese blend, served with thick cut chips and a garden salad.	
Chicken Schnitzel	21
Crumbed chicken breast grilled til golden, served with thick cut chips, a garden salad, and your choice of sauce.	
Roast of the Day (GF)	22
Served with roast kipfler potatoes, pumpkin and sautéed seasonal vegetables, topped with gravy.	
Fish and Chips	22
Beer battered fish fillets, served with thick cut chips, a garden salad, tartare sauce and a lemon wedge.	
Steak Sandwich	23
Grilled Rump steak marinated in bbq sauce with lettuce, tomato, bacon, egg and cheese, finished with a smokey bbq sauce, on toasted Turkish bread, with a side of beer battered chips.	

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.



GRILL

We serve Premium Beef to ensure that all of our steaks are the highest quality Australian beef, mostly grain fed and flavoursome. Cooked to your liking and served with thick cut steak fries, a garden salad and your choice of sauce.

Porterhouse 300g (GF)	31
Scotch Fillet 300g (GF)	36
Black Angus Rump 400g (GF)	32

SAUCES

Pepper | Mushroom | Garlic Butter | Garlic Cream | Gravy
Mustard | Horseradish

STEAK TOPPERS

+ Creamy Garlic Prawns **9** + Fried Egg **2** + Crispy Bacon **4**
+ Sautéed Mushrooms **3** + Crown BBQ Sauce **5**
(Bacon, Onion, Mushrooms in a BBQ sauce)

DESSERTS

Sticky Date Pudding House Made served warm with a decadent butterscotch sauce and a scoop of vanilla ice cream.	8
Chocolate Mousse (GF) Fluffy chocolate mousse topped with whipped cream.	5
Crème Brulee (GF) Rich vanilla custard with a caramelised sugar coating, served with ice cream.	5
Ice Cream Sundae (GF) Vanilla ice cream topped with your choice of Chocolate, Strawberry or Caramel topping.	5
Wicked Chocolate Brownie House made Brownie served with Vanilla ice cream.	8
Affogato 3 scoops of creamy vanilla ice cream served with a shot of espresso, a shot of Frangelico liqueur and almond biscotti. Pour the espresso and Frangelico over the ice cream and dip the biscotti as it all melts into a creamy delight! A MUST TRY!	11

SIDES

	SMALL	LARGE
Beer Battered Chips	3	6
Onion Rings	3	6
Sautéed vegetables	3	6
Garden Salad	3	6
Mash Potato	3	6
Potato Wedges	4	9
Extra Sauces	1	
Pepper Mushroom Garlic Butter Garlic Cream Gravy Aioli Sweet Chilli Sour Cream BBQ		

SENIORS

1 COURSE \$12* (Main) | **2 COURSE \$14*** (Entree + Main or Main + Dessert) | **3 COURSE \$16*** (Entree + Main + Dessert)
**Some extras apply*

ENTREE

Soup of the Day

Garlic Bread + Cheese **1**

MAINS

Chicken Parmigiana/Schnitzel

Crumbed chicken breast grilled 'til golden served with beer battered chips and a garden salad.

Roast of the Day (GF)

Served with roast potatoes, pumpkin and sautéed seasonal vegetables and topped with gravy.

Fettucine Carbonara

Creamy white wine and garlic sauce tossed with bacon, spring onion, cracked pepper and bound with egg and parmesan cheese. + Chicken **4**

Fish and Chips (grilled or battered)

Beer battered or grilled fish fillet served with beer battered fries, a garden salad and tartare sauce.

Caesar Salad

Crisp cos lettuce with bacon, shaved parmesan and croutons, topped with a poached egg, lightly bound in a creamy Caesar dressing (anchovies optional). + Chicken **4**

Chicken, Bacon and Spinach Risotto (GF)

Slow cooked Arborio rice with sautéed chicken, bacon, mushrooms and onion in a cream sauce topped with shaved parmesan.

Seafood Basket

Golden fried beer battered fish fillet, panko prawns and calamari rings, served with beer battered chips and tartare sauce.

Crumbed Calamari

Panko crumbed calamari rings fried until golden, served with beer battered chips, a garden salad and tartare.

Rissoles and Mash

House made rissoles served on a bed of creamy mash potato, vegetables and gravy.

200g Rump (GF) **+8**

200g Black Angus rump cooked to your liking and served with beer battered chips, a garden salad and your choice of sauce.

DESSERTS

Cake, Ice Cream Sundae, Chocolate Mousse or Crème Brûlée.

KIDS

ALL MEALS \$10

SERVED WITH CHIPS, SALAD OR VEGETABLES (excluding carbonara)

Kids aged 12 and under. All kids meals come with a free soft drink or juice and dessert.

Chicken Nuggets

Fettucine Carbonara

Cheeseburger

Fish and Chips

Roast of the Day

Chicken Parma

Kids Dessert:

Choc Mousse, Ice Cream with topping, Frog in the Pond



CROWN HOTEL

MENU

LUNCH

SATURDAY - THURSDAY
12.00PM - 2.30PM

FRIDAY
12.00PM - 3.00PM

DINNER

SUNDAY - THURSDAY
5.30PM - 8.30PM

FRIDAY
5.00PM - 9.00PM

SATURDAY
5.30PM - 9.00PM