

ENTREE

Garlic Bread (V)	7.5
Cheesy Garlic Bread (V)	8.5
Soup of the Day Served with garlic croutons.	7
Bruschetta (V) Toasted Turkish bread topped with tomato, Spanish onion, fresh basil and garlic, fetta cheese and shaved parmesan, drizzled with balsamic.	13
Salt and Pepper Calamari Calamari strips dusted in our special salt and pepper seasoning, fried until tender and served with tartare.	15
Potato Wedges with Sweet Chili and Sour Cream (V)	8.5
Buffalo Wings (GF) Chicken wings and drumettes marinated in hot sauce of fiery spices, served with a ranch sauce and celery.	13

SALADS

Lamb Haloumi Skewers (GF) Haloumi cheese and Lamb marinated in oregano and lemon, served on a Greek salad with a mint infused Greek yoghurt.	22
Mango Chicken Salad (GF) Grilled chicken breast, sliced and served on a bed of cos lettuce, sliced mango, cucumber, Spanish onion, fresh tomato and julienne carrot, bound in a mango chutney dressing.	20
Salt and Pepper Calamari Salad Calamari strips dusted in our special salt and pepper seasoning and lightly fried, resting on a salad of leafy greens, sun dried tomato, Spanish onion, julienne carrot and cucumber, finished with Italian vinaigrette.	18
Greek Chicken Salad (GF) Greek style breast chicken on a Greek salad of mixed leafy greens, fresh tomato, cucumber, Kalamata olives, Spanish onion and diced fetta, generously drizzled with our house vinaigrette.	19
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).	16

+ Grilled Chicken **4**

THE MAIN EVENT

Char Grilled Chicken Breast (GF) 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.	28
Porterhouse Pocket Thin cut striploin folded and stuffed with mozzarella and spinach, crumbed, lightly fried then baked, served with creamy mash and house slaw.	27
American Pork Ribs A full rack of slow cooked pork ribs basted in our BBQ and Bourbon sticky sauce, served with crispy potato wedges and house slaw.	36
Crown Beef Burger Seeded brioche bun layered with a 100% beef pattie, lettuce, tomato, onion, bacon, egg and tomato chutney, served with thick cut chips.	22
Grilled Chicken Burger Char grilled chicken breast served on a seeded brioche bun with caramelised onion, egg, bacon, lettuce tomato and tasty cheese, served with thick cut chips.	23
Oven Baked Barramundi Fillet (GF) Succulent barramundi fillet, oven baked and topped with a bruschetta mix, served on jasmine rice with a parmesan rocket salad.	28
Crispy Skin Salmon (GF) Crispy skin Atlantic salmon drizzled in hollandaise, served with mash and sautéed green beans.	28
Philly Steak Sandwich Inspired by our chef's time in New York, he invites you to try an American favourite. A crisp baguette filled with sautéed beef, onion and peppers, oozing with cheese, and served with crispy fried onion rings and house slaw.	24
Char Grilled Chicken Wrap Char grilled chicken breast, bacon, cheese, tomato, lettuce, onion and garlic aioli, wrapped in a flour tortilla served with thick cut chips.	18
Nasi Goreng Indonesian style rice with chicken, bacon, vegetables and sweet soy, topped with a fried egg, crispy shallots and a prawn skewer.	26

(GF) Gluten Free | (V) Vegetarian



FROM THE PANS

Spaghetti Marinara Scallops, mussels, prawns, fish and calamari strips, with your choice of either an olive oil and fresh basil or our house made Napoli sauce (chilli optional).	30
Fettuccine Carbonara Creamy white wine and garlic sauce tossed with bacon, spring onion, cracked pepper and bound with egg and parmesan cheese. + Grilled Chicken	23 4
Penne Vegetano (V) Fresh spinach, mushrooms, sun dried tomato, onion and garlic in a Napoli sauce.	20
Pumpkin and Sage Ravioli (V) Ravioli filled with pumpkin and sage tossed through a rosé sauce with spinach and topped with shaved parmesan.	20
Chicken Pesto Risotto (GF) Slow cooked Arborio rice with sautéed chicken, bacon, mushrooms and onion in a creamy pesto sauce topped with shaved parmesan.	24
Pumpkin and Fetta Risotto (V) (GF) Slow cooked Arborio rice in creamy white wine sauce with pumpkin and spinach topped with crumbled fetta.	20

PUB CLASSICS

Chicken Parmigiana 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.	24
Chicken Schnitzel Crumbed chicken breast grilled til golden, served with thick cut chips, a garden salad, and your choice of sauce.	22
Roast of the Day (GF) Served with roast kipfler potatoes, pumpkin and sautéed seasonal vegetables, topped with gravy.	22
Beer Battered Fish and Chips The pub standard. Fish fillets coated in our house made Cooper's Pale Ale beer batter and served with thick cut chips, a garden salad and tartare.	22
Chicken Kiev Lightly fried and oven baked until golden, served with jasmine rice and a garden salad.	25

SIZZLE PLATES

All sizzle plates served sizzling hot with capsicum, green beans and Spanish onion, served with a side of saffron infused jasmine rice.

Prawn and garlic sizzle with lemon butter (GF)	30
Sweet soy and ginger beef sizzle (GF)	27
Mexican inspired chicken sizzle (GF)	26

GRILL

Porterhouse 300g Cooked to your liking and served with thick cut steak fries, a garden salad and your choice of sauce.	34
Rib Eye 350g (GF) Succulent steak on the bone, cooked to your liking, served on smashed kipfler potatoes, with a red wine jus and a side of sautéed green beans.	38
Scotch Fillet 300g Premium Scotch fillet, cooked to your liking served with thick cut steak fries, a garden salad and your choice of sauce.	38

SAUCES & STEAK TOPPERS

Pepper | Mushroom | Garlic Butter | Garlic Cream | Gravy | Aioli
BBQ | Sour Cream | Sweet Chilli

+ Garlic Prawns **9** + Two Fried Eggs **4** + Crispy Bacon **4**
+ Sautéed Mushrooms **3.5** + Crown BBQ + Bacon Sauce **5**

DESSERTS

House made Sticky Date Pudding 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.	6
Creme Brulee (GF) Rich vanilla custard with a caramelised sugar coating.	7
Ice Cream Sundae (GF) Vanilla ice cream topped with your choice of Chocolate, Strawberry or Caramel topping.	6
Affogato Creamy vanilla ice cream served with a side of espresso, frangelico liqueur and almond biscotti.	13
Selection of individual cakes (see display fridge)	7
Coffee and Cake	9

SENIORS

1 COURSE \$12 | 2 COURSE \$14 | 3 COURSE \$16

ENTREE

Soup of the Day
Garlic Bread + Cheese **1**

MAINS

Chicken Parmigiana
Chicken Schnitzel
Roast of the Day
Spaghetti Carbonara
Fish and Chips (grilled or battered)
Caesar Salad
Chicken, Bacon and Spinach Risotto (GF)
Chicken Schnitzel
Seafood Basket
Crumbed Calamari
250g Rump (GF) **20**

DESSERTS

Cake, Ice Cream Sundae, Chocolate Mousse or Creme Brulee

KIDS

ALL MEALS \$10

SERVED WITH CHIPS, SALAD OR VEGIES

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

Chicken Nuggets	Spaghetti Carbonara
Cheeseburger	Fish and Chips
Roast of the Day	Chicken Parma
Kids Dessert: Choc Mousse, Ice Cream, Frog in the Pond	

SIDES

Bowl of Chips	3	Greek Salad	5
Mash	3	House Slaw	4
Vegies	3	Onion Rings	3
Rice	3		
Extra Sauces	1		
Pepper Mushroom Garlic Butter Garlic Cream Gravy Aioli BBQ Sour Cream Sweet Chilli			

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.



CROWN
HOTEL

MENU

LUNCH

SATURDAY - THURSDAY
12.00PM - 2.30PM

FRIDAY
12.00PM - 9.00PM

DINNER

SUNDAY - THURSDAY
5.30PM - 8.30PM

FRIDAY
12.00PM - 9.00PM

SATURDAY
5.30PM - 9.00PM