



# CROWN HOTEL

## SENIORS

Seniors – 1 course \$14, 2 course \$16, 3 courses \$18

Must have Seniors Card, 2 courses must be, Entrée & main or Main & Dessert

**\* NOT INCLUDED IN 2 OR 3 COURSE OFFER\***

Soup of the day	\$2
Bread Roll	\$1
*Garlic bread (vg) + Add Cheese \$1*	\$4

### Chicken Schnitzel

Crumbed chicken breast cooked until golden brown and served with your choice of chips and salad or vegetables and gravy

### Chicken Parmigiana

Crumbed Chicken schnitzel with ham, Napoli and melted cheese served with your choice of chips and salad or vegetables

### Battered or Grilled Fish (gf)

Served with chips and salad or vegetables, lemon and tartare

### Char Grilled Chicken Wrap

Char grilled chicken breast with bacon, cheese, tomato, lettuce, onion, garlic aioli, wrapped in a flour tortilla and served with chips

### Roast of The Day (gf)

Served with gravy, roasted vegetables and condiments

### Caesar Salad + Add Chicken \$2

Cos lettuce, crispy bacon and croutons combined in a creamy Caesar dressing, finished with shaved parmesan and topped with a poached egg.  
(anchovies optional)

### Chicken, Bacon and Mushroom Risotto (gf)

Slow cooked arborio rice with sautéed chicken, bacon, mushrooms, spinach and onion in a creamy white wine sauce, topped with fresh parmesan

### Fettuccini Carbonara + Add Chicken \$2

Fettuccini pasta tossed in a creamy white wine and garlic sauce, with bacon pieces, spring onion, cracked pepper, topped with shaved parmesan

### Bangers and Mash

2 Beef sausages served with mashed potato, vegetables and gravy

### Meat Pie

Beef meat pie served with mashed potato, vegetables and gravy

### \*200g Rump (gf) – Seniors Only\* \$22

Cooked to your liking and served with your choice of mushroom sauce, pepper sauce, gravy, garlic butter, garlic cream, mustard, horseradish, and a choice of chips and salad or vegetables

## SENIOR DESSERTS

Crème Brulee (gf)

Chocolate Mousse (gf)

Sticky Date Pudding +Add Ice cream scoop +\$1

Ice Cream Sundae (gf)

Toppings include: chocolate, strawberry, lime and caramel

## WINES

Sparkling	Gl	250ml	Btl
Morgan's Bay Sparkling	\$7		\$32
Yellow Piccolo 200ml			\$9
Pink soft rosè Piccolo 200ml			\$9
Brown Brother Prosecco 200ml			\$10
Seppelt GE Prosecco	\$8		\$36

### White Wine

Morgan's Bay Chardonnay	\$7	\$11	\$32
St Huberts Chardonnay	\$10	\$15	\$44
Morgan's Bay Sauvignon Blanc	\$7	\$11	\$32
Squealing Pig Sauvignon Blanc	\$9	\$14	\$39
Matua Sauvignon Blanc	\$8	\$12	\$36
Brown Bros Moscato	\$8	\$13	\$37
Cape Schanck Pinot Grigio	\$9	\$14	\$39
Innocent Bystander Pinot Gris	\$9	\$14	\$39
Leo Burning Riesling	\$8	\$12	\$32

### Red Wine

Morgan's Bay Shiraz Cab Sauv	\$7	\$11	\$32
Pepperjack Shiraz	\$10	\$15	\$40
Morgan's Bay Cab Merlot	\$7	\$11	\$32
St Huberts Cab Sauv	\$13	\$18	\$58
Oyster Bay Merlot	\$9	\$14	\$39
St Huberts Cab Merlot	\$11	\$16	\$48
Devils Corner Pinot Noir	\$10	\$15	\$45
Cape Schanck Pinot Noir	\$9	\$14	\$39
Squealing Pig Rosè	\$9	\$14	\$39

## TAP BEER

	Pot	Schooner	Pint
Carlton Draught	\$5.4	\$6.4	\$10.4
Great Nth Mid	\$5	\$6	\$10
Victoria Bitter	\$5.4	\$6.4	\$10.4
Carlton Dry	\$5.4	\$6.4	\$10.4
Cascade Light	\$4.7	\$5.6	\$9.2
Melbourne Bitter	\$5.4	\$6.4	\$10.4
Coopers Pale Ale	\$5.6	\$6.6	\$10.6

## PACKAGED/RTD

Bottle/Can	Ready to Drink
Carlton Dry	Jim Beam & Cola \$10.7
Cascade Premium Light	Daniels & Cola \$12
Corona	Canadian Club & Dry \$10.7
Crown Lager	Bundy Red & Cola \$10.7
Guinness 440ml	Bundy & Cola \$10.7
Balter Xtra strong Pale Ale	Johnnie Walker Can \$10.7
Balter XPA Pale Ale	Wild Turkey \$12

## CIDER

Bottle	
Strongbow Original Cider	\$7
Somersby Apple Cider	\$7
Somersby Pear Cider	\$7

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## ENTREE

<b>Soup of The Day</b>	<b>\$8</b>
Served with a bread roll	
<b>Bread Roll</b>	<b>\$1</b>
<b>Garlic Bread (vg) + Add Cheese</b>	<b>\$1</b>
<b>Vegetarian Spring Rolls x 3</b>	<b>\$9</b>
Served with sweet chilli sauce	
<b>Salt and Pepper Calamari</b>	<b>\$14</b>
Served with side salad, lemon & tartare	
<b>Bruschetta</b>	<b>\$15</b>
Toasted Turkish bread topped with diced tomato, Spanish onion, fresh basil, garlic, feta, and shaved parmesan, drizzled with a balsamic glaze	

## SALAD

<b>Thai Beef Salad</b>	<b>\$23</b>
Tender beef strips marinated in a Thai sauce served on a salad of iceberg lettuce, sun dried tomato, Spanish onion, cucumber, julienne carrot, mint leaf, bound in a zesty dressing topped with dried shallots	
<b>Caesar Salad + Add Chicken \$4 , Calamari \$4,</b>	<b>\$18</b>
Cos lettuce, crispy bacon and croutons combined in a creamy Caesar dressing, finished with shaved parmesan and topped with a poached egg (anchovies optional)	
<b>Roasted Pumpkin, Fetta and Pine nut Salad (gf)</b>	<b>\$18</b>
Roasted pumpkin, fetta, pine nuts, iceberg lettuce, sundried tomatoes combined with an Italian dressing	

## PASTA/RICE

<b>Chicken, Bacon and Mushroom Risotto (gf)</b>	<b>\$24</b>
Slow cooked arborio rice with sautéed chicken, bacon, mushrooms, spinach and onion in a creamy white wine sauce, topped with fresh parmesan	
<b>Pumpkin and Fetta Risotto (vg)</b>	<b>\$22</b>
Slow cooked arborio rice with pumpkin, fetta, spinach and onion in a creamy white wine sauce, topped with fresh parmesan	
<b>Fettuccini Carbonara +Add Chicken \$4</b>	<b>\$22</b>
Fettuccini pasta tossed in a creamy white wine and garlic sauce, with bacon pieces, spring onion, cracked pepper, bound with egg topped with shaved parmesan	
<b>Pumpkin and Sage Ravioli (vg)</b>	<b>\$20</b>
Cooked in a creamy rosè sauce with spinach and mushroom	
<b>Nasi Goreng (vegetarian optional)</b>	<b>\$24</b>
Indonesian style rice with chicken, bacon, vegetables and sweet soy sauce, topped with a fried egg, crispy shallots and a prawn skewer	

## MAINS

<b>Char Grilled Chicken Breast (gf)</b>	<b>\$30</b>
Char grilled butterflied chicken breast topped with bacon, mushrooms, onion, cooked in a rich white wine sauce, served with mashed potato and sautéed green beans	
<b>Chicken Schnitzel</b>	<b>\$22</b>
Crumbed chicken breast cooked until golden brown and served with your choice of chips and salad or vegetables and gravy	
<b>Battered or Grilled Fish (gf)</b>	<b>\$23</b>
Served with chips and salad or vegetables, lemon and tartare	
<b>Flathead &amp; Calamari Duo</b>	<b>\$26</b>
Beer battered flathead tails and panko crumbed calamari rings, golden fried served with chips, salad, lemon and tartare	
<b>Char Grilled Chicken Wrap</b>	<b>\$20</b>
Char grilled chicken breast with bacon, cheese, tomato, lettuce, onion, garlic aioli, wrapped in a flour tortilla and served with chips	
<b>Roast of The Day (gf)</b>	<b>\$23</b>
Served with gravy, roasted vegetables and condiments	
<b>Crown Beef Burger</b>	<b>\$24</b>
Juicy beef patty, lettuce, tomato, onion, cheese, bacon, egg and tomato chutney, on a seeded brioche bun, served with chips	
<b>Salt and Pepper Calamari</b>	<b>\$24</b>
Served with chips, salad, lemon & tartare	
<b>Veal Scallopine</b>	<b>\$27</b>
Pan seared veal topped with bacon, onion and mushroom in a rich creamy white wine sauce served with chips and salad	

## PARMAS

<b>Chicken Parmigiana</b>	<b>\$24</b>
Crumbed Chicken schnitzel with ham, Napoli sauce and melted cheese served with your choice of chips and salad or vegetables	
<b>Meatlovers Parmigiana</b>	<b>\$26</b>
Crumbed Chicken schnitzel with ham, bacon, salami, bbq sauce and melted cheese served with your choice of chips and salad or vegetables	
<b>Aussie Parmigiana</b>	<b>\$26</b>
Crumbed Chicken schnitzel with bacon, egg, mushroom, napoli sauce and melted cheese served with your choice of chips and salad or vegetables	

### 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, egg, fungi & 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

## STEAK

Cooked to your liking and served with your choice of mushroom sauce, pepper sauce, gravy, garlic butter, garlic cream, mustard, horseradish, and a choice of chips and salad or vegetables

**Extra sauce + \$2**

**Crown bbq sauce + \$5**

**300g Porterhouse (gf) \$35**

## KIDS \$10

**Chicken Nuggets**

**Chicken Snitz/Parma**

**Grilled/Battered Fish (gf)**

**Roast of the Day (gf)**

**Sausages And Chips**

**Pie And Chips**

All meals served with chips & includes a free soft drink/ juice & dessert (Sun – Thurs only)

**Desserts:** frog in a pond, chocolate mousse or ice cream with topping and sprinkles

Toppings include: chocolate, strawberry, lime and caramel

**KIDS EAT FREE FRIDAY & SATURDAY - Drink & dessert excluded.**  
(with any main meal purchased) + **Add drink or dessert \$2 each**

## MAIN DESSERTS \$6

**Crème Brulee (gf)**

**Chocolate Mousse with cream (gf)**

**Sticky Date Pudding with Ice cream**

**Ice Cream Sundae (gf)**

Toppings include: chocolate, strawberry, lime and caramel

**SCAN ME**

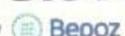


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