



THE DARLIN GROUP



@VILLAGECROWN



VILLAGE CROWN



Li'l Darlin
Parties. Cocktails. Food & Wine

WINE



\$5 HAPPY HOUR DRINKS 5-7PM WEEKDAYS

150ML
250ML
BOTTLE

RED

WINE

CABERNET MERLOT

Hartogs Plate, WA
6.5 10 29

PINOT NOIR

Hand Picked, Yarra Valley, Vic
10 14 41

PINOT NOIR

Fickle Mistress, Marlborough, NZ
11 15 44

SHIRAZ

Little Berry, McLaren Vale, SA
8 12 35

SHIRAZ

Hand Picked, Barossa, SA
11 15 44

CABERNET SAUVIGNON

Pocketwatch, Central Ranges
9 13 38

MALBEC

Esquinas, Mendoza, Argentina
11 15 44

ROSÉ

ROLLING PINK, CENTRAL RANGES
9. 13. 38

WILD OATS, MUDGE, NSW
10. 14. 41

150ML
250ML
BOTTLE

WHITE

WINE

MOSCATO

Tempus Two Copper Series, SE Australia
9 13 38

RIESLING

Leo Buring, Eden Valley
10 14 41

PINOT GRIGIO

T'Gallant Cape Schanck, VIC
9 13 38

SAUVIGNON BLANC

821 South, Marlborough, NZ
8 12 35

SEMILLON SAUVIGNON BLANC

Hartogs Plate, WA
6.5 10 29

CHARDONNAY

Pocketwatch, Central Ranges
9 13 38

SPARKLING

SPARKLING

Morgans Bay, SA
6.5 . 29

PINOT NOIR CHARDONNAY

Maison De Grand LP, Reims, France
11 . 47

99

CHAMPAGNE

G.H MUMM BRUT

REIMS, FRANCE

\$10 SIGNATURE COCKTAILS 7 DAYS A WEEK FROM 9PM



COCKTAILS

• 17 •

CLASSIC COCKTAILS

MARGARITA

Tequila, Cointreau, fresh lime juice and a dash of sugar syrup

OLD FASHIONED

Bourbon, old fashioned bitters, brown sugar with fresh orange zest

BLOODY MARY

Our secret spice mix with basil-infused vodka and tomato juice

MOJITO

White rum, mixed with fresh limes, sugar and mint leaves

MANHATTAN

Bourbon, stirred gently with vermouth, bitters

LONG ISLAND ICED TEA

Vodka, Gin, Rum, Tequila and Cointreau with lemon juice and a splash of cola

NEGRONI

Gin, sweet vermouth and Campari

ESPRESSO MARTINI

Vodka, vanilla liqueur, Tia Maria and a fresh shot of espresso

SIGNATURE 15 COCKTAILS

FAIRY FLOSS MARTINI

Vodka, raspberry with blood orange & vanilla syrup

WHITE CHOCOLATE PASSIONFRUIT MARTINI

White chocolate and cake infused vodka shaken with ruby grapefruit and passionfruit

VERA GREEN

Gin and freshly juiced cucumber shaken with lemon and aloe vera juice

SMASHIN PASSION

Havana Club rum and Amaretto shaken with passionfruit, served up lemon

BLOOD ORANGE MARGARITA

Tequila and Cointreau shaken with home-made blood orange syrup and fresh lime juice

FEATURES

POPCORN MARTINI

Soft butterscotch liqueur and vodka shaken with fresh lemon juice and a pinch of salt, topped with popcorn

17

CHARLIE BROWN

Sailor Jerry Spiced Rum, Baileys, Cointreau and Milk, shaken with chai powder, milk and coffee beans, garnished with a wheel of caramelized orange

18

LA BAMBA

Aperol and Mezcal shaken with fresh lime juice and agave syrup, topped with orange and a maraschino cherry

18

HONEY COMB

Makers Mark and Frangelico, shaken with honey syrup and a dash of whiskey barrel bitters, topped with orange and a crack of honey comb

18

ORANGE IS THE NEW BLACK

Drambuie and Cointreau shaken with sugar syrup and a fresh shot of espresso, finished with a peel of orange

18

ENTRÉES



MONDAY \$15 STEAK NIGHT FROM 3PM

TAPAS

PORK & BEEF MEATBALLS

Home-made pork and beef meatballs in our chunky neapolitan sauce, topped with shaved parmesan.

10.90

CRISPY CHICKEN WINGS

Crispy wings in our home-made Louisiana hot sauce. Served with blue cheese or creamy ranch dipping sauce.

9.90

SALT & PEPPER CALAMARI

Tender salt and pepper calamari served with nam jim dipping sauce and garlic aioli.

12.90

QUESADILLAS

Soft Mexican tortilla filled with grilled chorizo, melted tasty cheese and chilli. Served with sour cream and guacamole on the side.

10.90

VEGGIE

ARANCINI BALLS

Goopy mozzarella, parmesan and fontina cheese with fresh herbs and tomato in a crispy breadcrumb coating. Served with aioli.

11.90

VEGGIE

CAULIFLOWER BITES

Crumbed cauliflower florets with spiced parmesan. Served with aioli.

9.90

LAMB RIBLETS

Spicy bbq riblets basted with yoghurt sauce

14.90

CHORIZO & HALOUMI SKEWERS

Grilled chorizo and haloumi skewers with a balsamic glaze, served with home-made corn salsa and yoghurt sauce.

13.90

HALOUMI & MUSHROOM SKEWERS

VEGGIE Grilled mushroom and haloumi skewers with a balsamic glaze, served with home-made corn salsa and yoghurt sauce.

13.90

OUR PIZZA MADE DAILY BY OUR CHEF'S

SMALL

THIN CRUST PIZZA

LARGE

MARGHERITA*



Fresh tomato, topped with fresh buffalo mozzarella, shaved parmesan and fresh basil.

9.90/17.90

GRILLED CHORIZO*

Tomato base and basil, fresh buffalo mozzarella and Salsa Verde.

11.90/19.90

MEATBALL

Pork and beef meatballs, balsamic onions and basil, topped with fresh tomato, shaved parmesan, BBQ mayo and balsamic glaze.

11.90/19.90

CHILLI PRAWN*

Marinated prawns, fresh tomato, basil and cheese topped with roasted capsicum, and Salsa Verde.

12.90/21.90

PEKING DUCK

Crispy peking duck, hoisin sauce, shallots, cucumber and coriander with orange, star anise, cinnamon glaze.

13.90/23.90

ROASTED MUSHROOM

Thyme roasted mushrooms and goats curd and cheese with crisp bacon, lemon zest, rocket and balsamic glaze (bacon optional).

11.90/19.90

CHICKEN PANCETTA

Grilled BBQ chicken, crisp pancetta, fresh tomato, rocket, signature BBQ mayo.

12.90/21.90

ROASTED VEGETABLE*

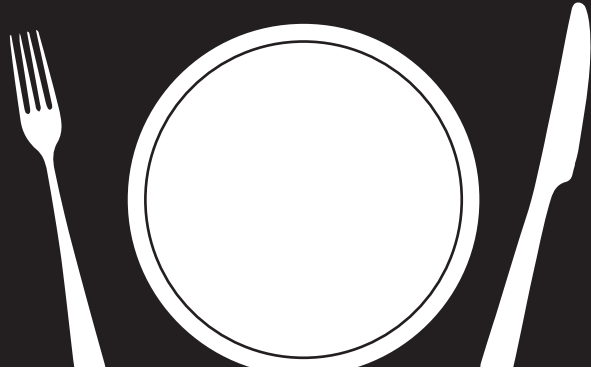


Roasted pumpkin, zucchini, caramelised onion, gorgonzola, topped with pine nuts and balsamic glaze.

12.90/21.90

GLUTEN FREE PIZZA BASE ADD 4
* INDICATES GLUTEN FREE TOPPING

TUESDAY \$17 LARGE PIZZA FROM 3PM



FOOD

MAINS

CHOOSE FROM

SEAFOOD | MEAT | PASTA

22.90

FLAME GRILLED HALF CHICKEN

Juicy flame-grilled chicken, basted in our home-made sweet and sticky BBQ sauce. Served with tasty hand-cut fries and fresh garden salad.

20.90

CHICKEN PARMY

Home-made chicken schnitzel topped with our chunky neapolitan sauce, crispy bacon, and melted mozzarella cheese. Served with our hand-cut fries and fresh garden salad.

21.90

CHICKEN CREAMY MUSHROOM PASTA

Grilled chicken and crispy bacon in our housemade creamy porcini mushroom sauce, tossed through spaghetti.

21.90

SPAGHETTI ALLE VONGOLE

Clams in a rich tomato and white wine sauce, infused with chilli, garlic, parsley and chives, tossed through spaghetti.

22.90

GRILLED BARRAMUNDI

Grilled fresh barramundi fillet topped with our house Salsa Verde and served with hand-cut fries and fresh garden salad | **GLUTEN FREE**

34.90

GRASS FED SIRLOIN STEAK 250G

Locally sourced grass-fed sirloin steak cooked to your liking. Served with tasty hand-cut fries, fresh garden salad, and your choice of mushroom or peppercorn sauce.

24.90

CERTIFIED ANGUS RUMP 250G

Locally sourced certified Angus rump steak, with our hand-cut fries, fresh garden salad and your choice of mushroom or peppercorn sauce.

OPTIONS

ADD STEAMED GREENS ADD 4

SUBSTITUTE FRIES FOR...

MASHED POTATO ADD 2

SWEET POTATO FRIES ADD 4



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VILLAGE CROWN

WE KINDLY ASK YOU TO ORDER YOUR DRINKS AND FOOD AT THE BAR

We cannot always guarantee to be 100% percent gluten, or nut free. Olives may contain pits. Salsa Verde contains parmesan.

WEDNESDAY \$18 CHICKEN SCHNITZEL FROM 3PM



FOOD

MAINS

CHOOSE FROM

SEAFOOD | MEAT | PASTA

27.90

BBQ LAMB RIBS

Lamb ribs marinated in our spicy barbecue sauce and accompanied by roasted chat potatoes, coleslaw, and yoghurt dipping sauce.

24.90

CHICKEN FAJITAS

Build your own soft corn tortillas with all the trimmings, including spicy chicken and grilled capsicum, guacamole, yoghurt, lettuce, cheese and jalapeños.

23.90

SLOW COOKED LAMB SHANK

Tender braised lamb shank on a bed of creamy mashed potato, topped with flavoursome tomato gravy and sweet potato crisps

21.90

CHICKEN & MUSHROOM POT PIE

Braised chicken and seasonal vegetables in a creamy sauce, topped with a crispy pastry lid and served with gravy.

21.90

VEGETARIAN LASAGNE

Fresh seasonal vegetables in rich tomato sauce, between layers of fresh pasta, eggplant and ricotta. Served with a side of garlic bread and dressed rocket.

OPTIONS

ADD STEAMED GREENS ADD 4

SUBSTITUTE FRIES FOR..

MASHED POTATO ADD 2

SWEET POTATO FRIES ADD 4

SHARE BOARD

PERFECT FOR GROUPS OF 2-3

ANTIPASTO

Marinated vegetables paired with double brie, vintage cheddar, Hummus, beetroot dip, olives, quince paste, pear and chargrilled sourdough.

19.90



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FOOD

THURSDAY \$18 LAMB SHANK FROM 3PM



SALAD

GRILLED CHICKEN

20.90

Chicken marinade in BBQ, cos lettuce, baby spinach, baby roma tomato, cucumber, olives, crumbled feta and home-made ceasar sauce.

CHAR GRILLED STEAK

22.90

Char Grilled Steak, cos lettuce, baby spinach, baby roma tomato, cucumber, olives, crumbled feta and caramelised onion with ceasar sauce.

ROASTED CAULIFLOWER AND MACADAMIA

20.90

Grilled chicken, roasted cauliflower florets, toasted macadamia nuts, and roast pumpkin, tossed with baby spinach, barley, pickled lemon, and baby roma tomatoes.

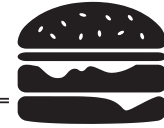
ROASTED VEG SALAD

20.90

Roasted pumpkin, Dutch carrots, broccoli, beetroot, green beans, baby spinach, cos lettuce, baby tomato, goats cheese, pinenuts.

DAIRY FREE

VEGGIE



ALL SERVED WITH HAND CUT FRIES

BURGERS

• SUB TO SWEET POTATO FRIES ADD 4 •

OPTIONS

HALOUMI ADD 3

AVOCADO ADD 2

BACON ADD 2

BEEF PATTY ADD 4

MIGHTY CHEESEBURGER

Not for the faint-hearted, our mighty cheeseburger features a juicy beef patty drenched in melted American cheddar, and topped with maple bacon, fried onion rings, lettuce, pickles and our special sauce

21.90

FRIED CHICKEN BURGER

Juicy fried chicken thigh on a toasted sesame bun with melted American cheddar, bacon, fried onion rings, lettuce, pickles, chilli bbq and our home-made special sauce

21.90

ANGUS CHEESEBURGER

Angus beef patty with melted American cheddar, grilled onions, pickles, tomato, and home-made BKM sauce, on a fresh burger bun.

17.90

CHILLI CHICKEN

Crumbed chicken breast, melted cheddar cheese, fresh tomato, lettuce, mayonnaise, and our signature chilli sauce on a fresh bun.

16.90

BASTE'D PORK BURGER

BBQ basted pulled pork with crunchy coleslaw on a fresh bun.

16.90

GRILLED MUSHROOM

VEGGIE

Grilled mushrooms with our BBQ basting sauce, chilli and crunchy coleslaw on a fresh burger bun.

16.90



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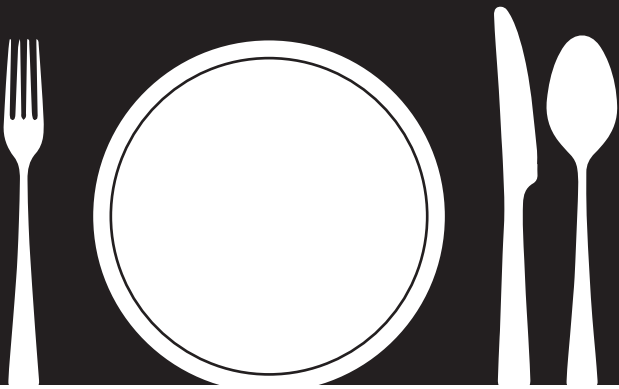


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FRIDAY 3 FOR 2 TAPAS FROM 3PM



FOOD

CHOOSE FROM OUR
SIDES
ADD TO ANY ORDER

ROCKET, PEAR, SHAVED PARMESAN **9.90**

BOWL OF HAND CUT FRIES **5.90**

CHEESY CHILLI FRIES **9.90**

WEDGES **9.90**

Sour cream, sweet chilli sauce

SWEET POTATO FRIES **9.90**

GARLIC BREAD **4.90**

CREAMY COLESLAW **4.00**

MASHED POTATO **4.00**

SAUCES **2.00**

BKM | Louisiana | Mushroom | Peppercorn | Sour Cream



LITTLE TIKES MENU

7.90

CHEESEBURGER

Angus beef patty with melted American cheddar and ketchup on a fresh burger bun. Served with your choice of hand-cut fries or steamed veggies.

CRUMBED CHICKEN TENDERLOINS

Crumbed chicken tenderloins served with BBQ mayo and your choice of hand-cut fries or steamed veggies.

CHEFS PASTA

Fresh spaghetti in the chef's special home-made tomato sauce.

TOMATO AND CHEESE PIZZA

Mozzarella on a tomato base.

CHEESY FRIES

Melted cheesy sauce drizzled over hand-cut fries.

SAVE ROOM FOR
DESSERTS
9.90

BROWNIE SWIRLS

Sweet pastry scroll filled with warm chocolate brownie. Served with a side of melted Belgian chocolate and vanilla ice cream.

MACADAMIA CHEESE CAKE

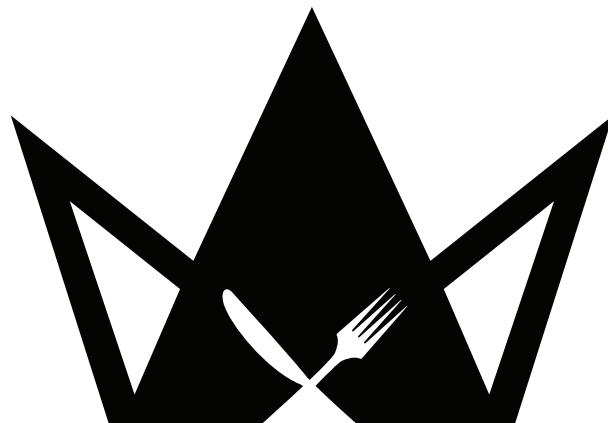
Rich and creamy macadamia cheesecake drizzled with sweet berry coulis.

CHEF'S STICKY DATE PUDDING

Warm home-made sticky date pudding, smothered in gooey butterscotch sauce and served with vanilla ice cream.

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**LIVE MUSIC
EVERY SUNDAY
FROM 6:30 PM**

DAILY SPECIALS

MONDAY
FROM 3PM

STEAK NIGHT

• \$15 •

TUESDAY

LARGE PIZZA

FROM 3PM \$17

WEDNESDAY

CHICKEN SCHNITZEL

\$18
FROM 3 PM

FROM 3 PM

THURSDAY

LAMB SHANK

\$18

3 TAPAS FOR 2

≡ FROM 3PM ≡

FRIDAY

≡ 3 FOR 2 ≡

ROAST DAY

SATURDAY & SUNDAY

\$25 FROM 3PM

HAPPY HOUR |

MONDAY - FRIDAY 5PM TO 7PM : \$5 HOUSE BEERS, WINES
\$10 SIGNATURE COCKTAILS 7 DAYS A WEEK FROM 9PM