


<div><p>VILLAGE CROWN</p><p>• EST. 2014 •</p></div>		YOUR LOCAL IN THE HEART OF ZETLAND			
DAILY SPECIALS	MONDAY \$20 200G RUMP STEAK with your choice of mushroom sauce, peppercorn sauce or gravy. Served with salad & chips.		WEDNESDAY \$15 BURGER + CHIPS Cheeseburger, grilled chicken burger and buffalo bill burger		AVAILABLE FROM 12PM NOT AVAILABLE ON PUBLIC HOLIDAYS
	TUESDAY \$20 CHICKEN SCHNITZEL +\$4 Upgrade to Chicken Parmy with your choice of mushroom sauce, peppercorn sauce or gravy. Served with salad & chips.		THURSDAY \$12 SHARE PLATES Choose from our share plate selection		
	\$18 EGGPLANT PARMY Eggplant schnitzel, mustard, napolitana sauce, mozzarella and parmesan. Served with salad and chips.		SUNDAY \$15 1KG WINGS Choice of Buffalo, Louisiana or lemon pepper dry rub		
SHARE PLATES					
CALAMARI Southern fried calamari. Served with Louisiana mayo.		16	PATATAS BRAVAS V DF Twice-cooked potatoes, sugo, parsley, garlic and aioli.	13	
PRAWN TACOS (2) DF Chilli prawns, avocado salsa, coriander and lime mayo.		16	ARANCINI BALLS V 4-cheese arancini, sugo and parmesan.	15	
SPINACH & ARTICHOKE QUESADILLA Mozzarella, parmesan, baby spinach, artichoke and chilli quesadilla. Served with house aioli.		14	WINGS GF Chicken wings tossed in Buffalo or Louisiana. Served with a ranch or blue cheese dipping sauce.	14	
QUESO FUNDIDO GF* Mixed melted cheese, chorizo, shallots and pickled onions. Served with home-made flatbread.		15	DIPS & PICKLES GF* Duo of baba ganoush and French onion dip, house pickles and mixed olives. Served with home-made flatbread.	18	
SALADS & BOWLS					
CHICKEN CAESAR SALAD GF* Chicken, bacon, baby cos, cucumber, radish, green beans, garlic bread sticks and parmesan.		24	SALMON MISO BOWL GF DF Salmon, red miso, sushi rice, chilli slaw, pickled onion and avocado puree.	30	
GRILLED GOAT CHEESE & ROAST VEG VE* DF Grilled goats cheese, spinach, sweet potato, chickpeas, radish, carrot, asparagus, sunflower seeds, pumpkin and dukka.		23	EGGPLANT MISO BOWL GF DF VE Roasted eggplant, red miso, sushi rice, chilli slaw, pickled onion and avocado puree.	24	
WHY NOT ADD...		LEMON PEPPER CHICKEN 5		RUMP STEAK 6	
BURGERS					
ALL BURGERS ARE SERVED WITH FRIES UPGRADE TO SWEET POTATO FRIES FOR 3					
GRILLED CHICKEN BURGER GF* DF* Grilled chicken, bacon, avocado salsa, chilli and mayo.		24	CHEESEBURGER GF* DF* Smashed beef patty, bacon, cheese, onion, pickles and burger sauce.		24
VEGAN CHEESEBURGER VE Buds© vegan patty, vegan cheese, tomato, onion, pickles, coral lettuce and vegan burger sauce.		26	BUFFALO BILL BURGER Fried chicken tenders, cheese, coleslaw, shallots, pickles, buffalo sauce and ranch		25
ADD ONS...		150G BEEF PATTY 6	BUDS© VEGAN PATTY 6	BACON 3	AVO SALSA 4 GLUTEN FREE BUN 3
GF GLUTEN FREE		VE VEGAN		GF* GLUTEN FREE ON REQUEST	
DF DAIRY FREE		V VEGETARIAN		DF* DAIRY FREE ON REQUEST	
WE CANNOT ALWAYS GUARANTEE TO BE 100% GLUTEN OR NUT FREE					

MAINS

250G RUMP STEAK GF DF 250g rump steak, sugo and chimichurri. Served with salad and chips.	34	EGGPLANT PARMY V Eggplant schnitzel, mustard, napolitana sauce, mozzarella and parmesan. Served with salad and chips.	24
300G PORK CHOP GF DF 300g pork chop and a blistered tomato & olive salsa.	32	LAMB RAGU PAPPARDELLE Slow-cooked lamb ragu, pappardelle, tarragon and parmesan.	26
CHICKEN FAJITA SKEWER GF* DF* Chicken tenderloins, capsicum, onion and tomato. Served with corn, tortilla bread, cheese, lettuce, sour cream and guacamole.	28	BEEF NACHOS GF Corn chips, seasoned ground beef, cheese sauce, tomato & onion salsa, guacamole, sour cream and chilli sauce.	25
CHICKEN SCHNITZEL 350g chicken schnitzel. Served with salad and chips.	26	GREEN CURRY MUSSELS GF DF Steamed mussels with a coconut and green curry sauce. Served with crusty bread.	30
CHICKEN PARMY 350g chicken schnitzel, napolitana sauce, bacon, mozzarella and parmesan. Served with salad and chips.	28		

HOME-MADE SAUCES

MUSHROOM	4
GRAVY	4
PEPPERCORN	4
LOUISIANA	2
LOUISIANA MAYO	2
BURGER SAUCE	2
BUFFALO	2
HONEY MUSTARD	2
AVO SALSA	2
DIJON VINAIGRETTE	2

KIDS

CHEESEBURGER Beef burger, cheese, ketchup and chips.	12
RUMP STEAK 125g rump steak, gravy and chips.	12
CHICKEN STRIPS Chicken tenderloins and chips.	12
CHICKEN SCHNITZEL Chicken schnitzel, gravy and chips.	12
PASTA Choice of tomato sauce or butter with cheese.	12

MASH V GF	6
SWEET POTATO FRIES VE GF DF	11
FRIES VE GF DF	9
CHARRED GREENS VE GF DF Seasoned greens, chilli vinaigrette and roasted pepitas.	12

ICEBERG & BLUE CHEESE V GF Iceberg lettuce, crumbed blue cheese, diced egg and parmesan.	12
FLATBREAD V DF Home-made flatbread with a garlic herb oil.	6

SIDES

SWEET

STICKY DATE PUDDING V Sticky date pudding and butterscotch sauce. Served with salted caramel ice cream.	10
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GF GLUTEN FREE	VE VEGAN	GF* GLUTEN FREE ON REQUEST
DF DAIRY FREE	V VEGETARIAN	DF* DAIRY FREE ON REQUEST

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COCKTAILS

OUR COCKTAILS USE HOME-MADE SYRUPS AND FRESHLY
SQUEEZED LEMON AND LIME JUICE

ALL \$19



BITTERSWEET SYMPHONY

Strawberry infused Campari, Antica
Formula sweet vermouth and Prosecco.



SPACE ODDITY

Beefeater gin, Pavan muscat grapes
liqueur, fresh lemon, apples and
Crawley's agave syrup.



DRAG QUEEN

Peloton de la Muerte Mezcal, home-made
dragon fruit infusion, blackberries
and lime.



SMASHIN' PASSION

Havana rum 3yo, Disaronno Amaretto
and lemon.



ARE YOU KIWING ME?

42 Below vodka, Fiorente elderflower
liqueur, lemon, kiwi and aloe vera.



GHOST OF KYOTO

Sake, Fiore Pink Moscato, Soho lychee
liqueur, lemon, lychees and
strawberries.



BOHEMIAN RASPBERRY

Herradura Plata tequila, Massenez
raspberry liqueur, raspberries,
lemon and soda



LET THE GAME BE-GIN

Four Pillars Bloody Shiraz gin,
Campari, grapes and lemon.

CLASSIC COCKTAILS AVAILABLE ON REQUEST

YOUNG HENRY'S JUGS FROM \$20

HAPPY HOUR

**4PM - 6PM
MONDAY TO FRIDAY**

**\$8 HOUSE
BEER PINTS**

**\$8 HOUSE
CIDER PINTS**

\$5 HOUSE WINES

LATE NIGHT HAPPY HOUR

**9PM - 11PM
FRIDAY AND SATURDAY**

\$12 MARGARITAS

**\$6 HOUSE BEER,
WINE, CIDER
& SPIRITS**

SOME COCKTAILS CONTAIN EGG WHITES AND MAY CONTAIN TRACES OF NUTS.

WINE TYPES					WINE TYPES			SML	LRG	BOTTLE			
					ROSE & PINK MOSCATO								
SPARKLING	WOODBROOK FARM BRUT CUVÉE SOUTH AUSTRALIA			8		37	WISE SEA URCHIN SHIRAZ ROSÉ MARGARET RIVER, WESTERN AUSTRALIA			9	14	40	
	LA GIOIOSA ORGANIC PROSECCO DOC, VENETO, ITALY			11		46	ROSABEL ROSÉ LANGUEDOC, FRANCE			12	17	49	
	JOSEF CHROMY NV SPARKLING TASMANIA			14		55	MIRABEAU ETOILE ROSÉ CÔTES DE PROVENCE, FRANCE					69	
	PIPER HEIDSIECK BRUT CUVÉE REIMS, FRANCE					99	FIORE PINK MOSCATO MUDGEE, NEW SOUTH WALES			10	15	43	
WHITE				SML	LRG	BOTTLE	RED	FINE & VIBRANT					
	CRISP & CLEAN							MCGUIGAN PINOT NOIR SOUTH EAST AUSTRALIA			10	15	43
	BEACH HUT SEMILLION SAUVIGNON BLANC WESTERN AUSTRALIA			8	13	37		JOSEF CHROMY PINOT NOIR TASMANIA					64
	MEDIUM BODIED & SPICE							CULLARIN BLOCK 17 SYRAH CANBERRA, ACT					74
	MEDIUM BODIED & VELVET							SHY PIG CABERNET MERLOT SOUTH EAST AUSTRALIA			8	13	37
	WORKING LUNCH SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND			9	14	40		MICHEL TORINO MALBEC MENDOZA, ARGENTINA			8	13	37
	MEDIUM BODIED & FLESHY							TEMPUS TWO COPPER SERIES GSM BAROSSA, SOUTH AUSTRALIA			12	17	49
	PHILIP SHAW "THE GARDENER" PINOT GRIS ORANGE, NEW SOUTH WALES			11	16	46		POWER & BALANCE					
	SANTI PINOT GRIGIO DOC VALDADIGE, ITALY			11	16	46		CORRYTON BURGE SHIRAZ BAROSSA, SOUTH AUSTRALIA			12	17	49
	ROBERT OATLEY RIESLING GREAT SOUTHERN, WESTERN AUSTRALIA			12	17	49		WISE LEAF RESERVE CABERNET SAUVIGNON MARGARET RIVER, WESTERN AUSTRALIA			11	16	46
	TEXTURAL							FULL BODIED					
	TEMPUS TWO COPPER SEREIS WILDE CHARDONNAY ORANGE, NEW SOUTH WALES			12	17	49		HENTLEY FARM SHIRAZ BAROSSA, SOUTH AUSTRALIA					64
	EDEN ROAD CHARDONNAY TUMBARUMBA, NEW SOUTH WALES					64							
	FRAMINGHAM F SERIES SAUVIGNON MARLBOROUGH, NEW ZEALAND					74							