



FOOD MENU

STARTERS

- ESCARGOTS, PARIS STYLE SNAILS** . . . (1pc) 3 | (6pcs) 16 | (12pcs) 29
Snails, Garlic, Tarragon, Butter, White Wine, Parsley, Toasted Sourdough.
- FISH CAKES, PONZU SAUCE, CORIANDER** 12
Market Fish, Green Shallot, Coriander, Lemon Zest, Chilli, Ponzu.
- CHICKEN LIVER PATE, BRIOCHE TOAST** 15
Chicken Liver, Onion, Garlic, Capers, French Cognac, Pickles, Toasted Brioche.
- SOUTHERN CALAMARI, LOUISIANA MAYO** 16
Southern Fried Calamari, Louisiana Mayo.
- BBQ GARLIC PRAWNS, CRUSTY BREAD** 20
Butterflied Prawns, Garlic, Parsley, Butter, Chilli, Crusty Bread.
- MERGUEZ SAUSAGES, CHILLI, OLIVES (180g)** 21
Spicy Sausages, Harissa, Mushrooms, Caramelised Onion, Aioli, Tapenade Black Olives.
- WARM SALAD, GOAT CHEESE, WALNUTS** 22
Goat Cheese, Glazed Honey, Puff Pastry, Mesclun Salad, Walnuts, Red Pepper Salsa.
- CROWN ANTIPASTI PLATTER** 25
LP's Saucisson Sec, Prosciutto, Pickles, Hasselback Potato, Melted Raclette Cheese.
- GRILLED SCALLOPS, CAPSICUM RELISH** 26
Scallops, Lemon Juice, Brown Butter, Shallots, White Wine, Crispy Sage, Capsicum Relish.
- MACHU PICCHU CEVICHE, COCONUT** 27
Market Fish, Coconut Milk, Basil, Coriander, Lemon, Lime, Chilli, Mango.

MAINS

- EGGPLANT PARMIGIANA** 19
Roast Eggplant, Romano Tomato Sauce, Mozzarella Cheese, Fresh Basil, Fries.
- CHICKEN SCHNITZEL, GREENS** 22
Battered Chicken, Lemon & Garlic, Fresh Herbs, Fries.
- MISO SALMON BOWL** 28
Grilled Salmon, Chilli Slaw, Red Miso, Sushi Rice, Onion, Avocado, Radish, Green Beans.
- CRISPY BARRAMUNDI, SWEET POTATO** 28
Barramundi Fillet, Macadamias, Sweet Potato Mash, Vegetables, Zesty Butter.
- CHICKEN PARMIGIANA, GREENS** 29
Battered Chicken, Mozzarella, Romano Tomato Sauce, Smoked Ham, Fries.

BURGERS | \$25

- THE CROWN**
180g House Ground Beef Patty, Cheese, Onions, Pickles, Secret Sauce, Fries.
- THE AUSSIE**
Home-Made Kangaroo Patty, Grilled Onion, Apple Fennel Slaw, Pickles, Cheese, Fries.
- THE BUFFALO**
Crispy Fried Chicken Tenders, Cheese, Coleslaw, Shallots, Pickles, Fries.
- THE VEGAN**
Portobello Mushroom, Lupreme, Beetroot, Avocado, Olive Miso, Vegan Cheese, Fries.

GRILL

- BBQ SKEWERS, FRIES** (CHICKEN) 29 | (BEEF) 31 | (LAMB) 34
- RACK OF BEEF SPARERIBS (600g)** 38
Beef Ribs, Sticky New York Sauce, Jus, Seasonal Vegetables, Fries.
- PORK T-BONE (400g)** 46
Pork on the Bone, Apple Sauce, Sage, Rosemary, Beetroot Mash.
- RIB EYE ON THE BONE (400g)** 56
Cote de Boeuf Steak, Butter, Garlic, Parsley, Thyme, Rosemary, Vegetables, Fries.

SUNDAY ROAST

- HALF ROAST CHICKEN** 34
Butterflied Chicken Roast, Glazed Carrots, Roast Beetroots & Potatoes, Baby Peas.
- BEEF YORKSHIRE PUDDING** 36
Beef Chuck, Fresh Gravy Jus, Roast Beetroots & Potatoes, Baby Peas.
- ROAST LAMB** 42
Slow Roast Lamb, Glazed Carrots, Roast Beetroots & Potatoes, Baby Peas.

SIDES | \$9

- CRINKLE POTATO FRIES
- SWEET POTATO FRIES
- BETROOT MASH
- GREEN SALAD, VINAIGRETTE
- HASSELBACK BAKED POTATOES
- SAUTÉ MIXED VEGETABLES
- SUSHI RICE

SAUCES | \$4

- House-Made Ketchup Mayo | Tarragon Tartare | Pepper Sauce | Gravy Jus | Mushroom Sauce | Garlic Aioli | Wasabi Mayo

DESSERTS

- VANILLA BEAN ICE CREAM, FRUITS** 9
Vanilla Bean Ice Cream, Mixed Seasonal Fruits, Syrup.
- POACHED PEARS, CHOCOLATE** 14
Poached Pears, Cinnamon, Vanilla Bean, Syrup, Chocolate Sauce.
- PAVLOVA, FRESH FRUITS, CREAM** 16
Meringue, Mixed Fruits, Fresh Syrup, Ice Cream, Whipped Cream.
- RASPBERRY & COCOA TIRAMISU** 18
Mascarpone, Raspberries, Cocoa, Fresh Mint, Ice Cream.




À-La-Bark Doggy Menu

Chicken Sweet Potato. Cabbage. Blueberries. (100g, raw)	15
Kangaroo Sweet Potato. Peas. Cabbage. (100g, raw)	16
Beef Carrot. Pumpkin. Broccoli. Raspberries. (100g, raw)	18



KIDS MENU (Incl. Lemonade & Ice Cream) \$16

- Cheeseburger & Chips
- Fish Cakes & Mash
- Calamari & Sweet Potato
- Sushi Rice & Chicken



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WINE MENU

WHITE WINE

	Small	Large	Bottle
Beach Hut Semi Sauv <small>2022 Western Australia</small>	10	15	43
Pikorua Sauv <small>2023 Marlborough, New Zealand</small>	11	16	46
Philip Shaw Pinot Gris <small>2023 Central Ranges, New South Wales</small>	13	18	52
Robert Oatley Riesling <small>2022 Great Southern, Western Australia</small>	14	19	55
Santi Pinot Grigio <small>2022 Doc Valdadige, Italy</small>	14	19	55
Alte Chardonnay <small>2021 Orange, New South Wales</small>	13	18	52
Farmingham Sauv Blanc <small>2021 Marlborough, New Zealand</small>			63

ROSÉ

	Small	Large	Bottle
Marquis De Pennautier Rosé <small>2022 Languedoc-Rousillon, France</small>	13	18	52
Wise Rosé <small>Western Australia</small>	10	15	43
Wise Sea Urchin <small>2022 Margaret River, Western Australia</small>	10	15	43
Fiore Pink Moscato <small>(No year) Mudgee, New South Wales</small>	11	16	46

RED WINE

	Small	Large	Bottle
LIGHT BODIED			
Abbots & Delaunay Pinot Noir <small>2022 Pays D'OC, France</small>	13	18	52
Josef Chromy Pinot Noir <small>2021 Tasmania</small>			80
MEDIUM BODIED			
Best Bin 1 Shiraz <small>2020 Great Western, Victoria</small>			65
Barefoot Merlot <small>2022 South Eastern Australia</small>	10	15	43
Argento Malbec <small>2022 Mendoza, Argentina</small>	13	18	52
Ziegler GSM <small>2022 Barossa, South Australia</small>	14	19	55
FULL BODIED			
Corryton Burge Shiraz <small>2020 Barossa, South Australia</small>	14	18	54
Pedestal Cab Sauv <small>2021 Margaret River, Western Australia</small>	12	17	49
CHILLED			
Gemtree Temperanillo <small>2023 McLaren Vale, South Australia</small>	14	19	55

SPARKLING

	Glass	Bottle
Woodbrook Farm Brut Cuvée <small>(No year) South Australia</small>	10	43
Aurelia Prosecco <small>(No year) South Eastern Australia</small>	13	52
Josef Chromy NV Sparkling <small>2021 Tasmania</small>		74
Kylie Minogue Prosecco Rosé <small>2021 Gambellara, Italy</small>	10	43

HAPPY HOUR

4PM TO 6PM | MONDAY - FRIDAY

ALL JUGS FROM **\$20**

\$8 HOUSE CIDER PINTS

\$6 SCHOONERS

\$6 HOUSE WINES

SIGNATURE COCKTAILS **\$24**

Strawberry Whisky Smash
Fresh Strawberry, Mint, Woodford Reserve, Angostura Bitters, and Lemon Juice.

Paltapical
Avocado, Milk, Cream, Mint, Pineapple Juice, Rum, Tropical Liqueur, Lime Juice.

STANDARD COCKTAILS **\$19**

Margarita
Tequila, Triple Sec, Lime Juice and Salt.

Bourbon Old-Fashioned
Angostura Bitters, Bourbon, and Orange Peel.

Negroni
Campari, Sweet Vermouth, Gin, and Orange Peel.

Manhattan
Rye Whisky, Sweet Vermouth, Angostura Bitters, and Orange Peel.

Pina Colada
Pineapple Juice, Rum, and Coconut Puree

Mojito
Rum, Lime Juice, Mint, and Soda.

French
Gin, Sparkling Wine, Lemon Juice, and Lemon Peel.

Daikiri
Rum, Lime, and Syrup.

Dry Martini
Gin, Dry Vermouth, and Angostura Bitters.

Whisky Sour
Bourbon, Lemon Juice, Angostura Bitters, Egg White, and Lemon.

MOCKTAILS **\$13**

Tutti Fruity
Strawberry, Raspberry, Orange Juice, and Apple Juice

Watermelon Nojito
Watermelon Juice, Mint, Lime Juice, and Fresh Watermelon.



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