



MENU

PLEASE ORDER AT THE BAR OR VIA THE QR CODE

TO START

Oysters ½ dozen 26 dozen 48 GF/ DF
SERVED WITH LEMON OR CUCUMBER & LIME JUICE

Olives 8 GF
BOWL OF SICILIAN AND KALAMATA OLIVES IN FRUITY
OLIVE OIL

House spiced nuts 7 V

Grilled sourdough with chives & garlic
butter, Tasman sea salt 10 VEG

Chef's soup of the day with sourdough
bread 15

LIGHTER CHOICE

Caprese salad, vannella bocconcini, heirloom tomato,
fennel jam, basil & EV olive oil 24 GF/DF

Classic Caesar salad, cos lettuce, pork lardon, poached
egg, parmesan, tonnato dressing & chickpea croutons
21 GF

Grilled tofu, Japanese spices, ginger Asian mung bean
noodles & market greens 24 GF/DF/V

Crispy calamari, market greens, heirloom tomato, five
spice, lime mayonnaise & spicy chilli dip 24

Cognac flamed prawns, black pepper, roast tomato,
lemon & fresh herbs 26 GF

Spring Bay mussels, coconut chilli broth, red onions,
garlic & steamed rice 26 GF

ADD ONS:

+CRUMBED CHICKEN 6 +HUON SMOKED SALMON 9

STACKED & WRAPPED

Burger of the sleeping giants with angus beef pattie, lettuce,
tomato, fried egg, cheese, bacon, BBQ sauce, tomato relish &
fries 24

Chicken Schnitzel burger with Swiss cheese, tomato, onion
rings, ranch dressing & fries 24

Crowne club sandwich with crumbed chicken, bacon,
cheese, tomato, lettuce, aioli & fries 24

Lamb pita pocket with pickled cucumber, tomato, lettuce,
mint yogurt dressing & fries 28

Veggie burger with tomato, cheese, lettuce & ketchup 22

PIZZA & PASTA

GLUTEN FREE BASE AVAILABLE +3

Classic Margarita pizza with tomato base, sun
ripened tomato & baby mozzarella 23 VEG

Hawaiian pizza with tomato base, shaved
ham, pineapple & mozzarella 27

Pepperoni pizza with tomato base, mozzarella
& chilli pepperoni 27

Spiced chicken pizza with tomato base,
spinach onion, coriander & yogurt mint sauce
27

Down Under pizza with BBQ base, smokey
bacon, egg, red onion, BBQ sauce &
mozzarella 27

Seafood linguini aglio olio with prawns,
calamari, garlic, chilli & parsely 29

Carbonara rigatoni with mushroom, bacon,
parmesan & chardonnay sauce 29

Grilled eggplant linguini with baby
bocconcini, Napoli sauce & fresh herbs 26 VEG

THE MAIN EVENT

SLOWLY DOES IT

Mater stock beef, 8hr braised Cape Grim beef cheeks, master stock
sauce, market greens, garlic potato 45 GF/DF

Scottsdale pork, glazed parsnip, braised red cabbage, Granny Smith
apple, smoked pancetta & Canadian maple ranch 40 GF

Slow cooked lamb, wild mushroom, pea & button mushroom
fricassee with truffle potato purée 48 GF

HOT OFF THE GRILL

Fish of the day. Today's fresh market fish with chef's creation 38

Free range Marion Bay chicken, New Orleans rub, garlic potato,
glazed greens & pan juices 34 GF/DF

90 day aged Cape Grim T-Bone steak, jus, house green salad, merlot
jus, fries or mashed potato 48 GF

ON THE SIDE

Sea salted fries with aioli 12 GF/DF

Sweet potato fries with aioli 14 GF/DF

Steamed rice 5 GF/DF

Green salad with tomatoes, cucumber & lemon
vinaigrette 12 GF/DF

THE FINAL ENCORE

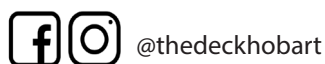
Raw sugar pavlova with lychee & orange gel, raspberry,
orange & nasturtiums 16 GF

Mint & lime cheesecake with mint cream ganache, lime
tuile, caramelised chocolate & silver leaf 16 VEG

Chocolate dome with Valrhona chocolate mousse, mango
crèmeux, cocoa sable & sponge 16

Today's selection cheese, crackers, muscatels & berry gel
15 VEG

EAT



DIETARY INFORMATION: GLUTEN FREE (GF) GLUTEN FREE OPTION (GFO) DAIRY FREE (DF) VEGETARIAN (VEG)

PLEASE NOTE A 3% MERCHANT SERVICE FEE APPLIES TO JCB & DINERS TRANSACTIONS, 1.5% FOR ALL OTHER CREDIT CARDS

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS