

TOURING THE GRILL FROM PASTURE TO PLATE

SMALL PLATES & SNACKS

Garlic Loaf – 12

Warm garlic bread – perfect pre-take-off

Add cheese – 3

Soup of the Day - 18

Soup of the day with garlic bread – smooth landing guaranteed

Transit Toasties - 15

(Ham & cheese or tomato & cheese – your go-to gate snack with chips)

Mascot Skewers – 29

Grilled Greek chicken skewers (2), flatbread, tzatziki, chips, Greek salad – a passport to flavour

Kingsford Veggie Spring Rolls (V) – 18

5 crispy vegetarian spring rolls with Thai sweet chilli – a crunchy crowd-pleaser

Wings – ½ kg: 18 | 1kg: 32

(Hot honey chicken wings with Blue Cheese | Ranch | Smokey BBQ – buckle up, it's gonna get saucy)

Calamari on Departure

Main – 27 | Entrée – 18

(Salt & pepper calamari, house-made Tartare sauce, Thai green salad – straight from the Pacific)

Potato Wedges (DF) – 17

Golden wedges with sweet chilli & sour cream

Crunchy Chips (DF) – 14

Crispy fries with sriracha mayo
Make it loaded – Add 4 (First-class flavour boost)

Layover Nachos – 20

Add Beef Chilli Con Carne – 5
Touchdown flavour

400g Pork Ribs – 48

300g Scotch Fillet Rangers Black
Onyx (NSW) – 52

Jacks Creek Sirloin 300g – 49

200g Fresh Market Fish – 43

Served with your choice of two sides:

Chips | Paris Mash | Steamed Rice | Garden Greens | Steamed Broccolini

And one sauce:

Jus | Chimichurri | Mushroom Jus | Peppercorn Jus

PUB FAVES REIMAGINED

Flathead in First Class – 34

Beer-battered flathead with chips & gribiche – coastal comfort with terminal attitude

Schnitty – 32

Classic chicken schnitzel, chips, garden greens, gravy

Upgrade – 4 to:

The Parm – Napoli, ham, cheese

Mexicana – Salsa, jalapeños, guacamole cheese

Butter Chicken Curry – 32

Steamed Rice, Pappadum, Lime Pickle and Naan

Slow Braised Beef Cheek - 42

Paris mash, broccolini, chimichurri

FRESH ARRIVALS – SALADS

Biggles Caesar – 19

Cos lettuce, crispy bacon, boiled egg, parmesan, croutons, Caesar dressing – smooth and structured

Salmon Tartare (GDF) – 27

sesame dressing, shallot, honey mustard, black sesame cracker

Le Stella Burrata – 26

Fennel & Orange Marmalade, Hazelnut, Caramelized Balsamic, Charred Sourdough

Salad Add Ons

Add prawn – 12 | Chicken – 9 |
Beef – 15

BIGGLES BURGERS

The Biggles Burger – 28 / 32 (Single/Double)
Beef patty, lettuce, tomato, pickles, onion rings, bacon, cheddar, chips – a Crowne Plaza favourite

Portuguese Chicken Burger – 28 / 32
(Single/Double)

Grilled Peri-Peri Chicken, lettuce, tomato, onion rings, bacon, cheddar, chips

Steak Sandwich – 32

Grilled striploin, fried egg, caramelised onion, bacon, cheddar, chimichurri, sriracha mayo, chips – landing in style

Veggie Burger available on Request

GLOBAL FUSION FARE PASTA & PIZZA

Burrata Ravioli (V) – 29

Pumpkin puree, sage burnt butter, parmesan

Margherita Pizza – 27

Mozzarella, tomato, basil – straight out of Nonna's carry-on

Pepperoni Pizza – 29

Zesty and comforting – just what you need before take-off

FINAL APPROACH – DESSERTS

Limoncello Tiramisu – 17

Mascarpone cream, lemon curd, white chocolate crumbs

Crowne Landing Sticky Date – 17

Sticky date pudding, salted caramel sauce, vanilla ice cream – a luxurious arrival

SPARKLING WINES

	150ML	250ML	BTL
Grant Burge Sparkling Petit Bubbles SA	12	-	52
Amberly Kiss & Tell Moscato Margaret River	12	17	52
Yarra Prosecco Yarra Valley, SA	13	-	54

WHITE WINES

	150ML	250ML	BTL
Cloud St Chardonnay, Victoria	12	17	45
Tai Tira Sauvignon Blanc, Marlborough, NZ	13	18	54
Mudhouse Pinot Gris, Marlborough, NZ	14	19	56
Dead Man Walking Riesling, Clare Valley, SA	14	19	56

ROSE

	150ML	250ML	BTL
Rameau D’Or Petit Amour, IGP Mediterranee, France	14	19	56

RED WINES

	150ML	250ML	BTL
Bruno Shiraz Barossa Valley, SA	12	17	54
Grant Burge Merlot Barossa Valley, SA	11	16	43
Hesketh ‘Regional Selection’ Cabernet Coonawarra, SA	13	18	54
Mudhouse Pinot Noir Central Otago, NZ	16	22	68

BOTTLED BEER & CIDER

Tooheys New	10
Corona	12
James Squire	11.25
Hahn Light	9
Rekorderlig Cider Range	14.50
James Squire Ginger Beer	14

SOFT DRINKS

Pepsi	5
Pepsi max	5
Lemonade	5
Solo	5
Ginger Beer	6
Lemon Lime & Bitters	6

BIGGLES COCKTAILS

Biggles Martini	23
Chambord, Vodka & Pineapple Juice	
Golden Hour	
Malibu, Espolon, Midori & Pineapple Juice	
Passionfruit Caprioska	
Vodka, Passionfruit, Lime	
Tommy’s Marg	
Tequila , Lime, Agave, Coco Lopez, Passionfruit	
Wanderlust	
Vodka, Lychee Liquor, Passionfruit	