



IN-ROOM DINING MENU

07:00 – 10:00 hrs (Monday – Friday)
07:00 – 10:30 hrs (Saturday – Sunday)

À LA CARTE BREAKFAST

Choice of Cereal 6

Cornflakes, Weet-Bix, Coco Pops or All Bran, served with milk

Fresh Fruit Bowl (GF, Ve) 8

Seasonal selection of watermelon, rockmelon, honeydew and pineapple

Toast (V) 6

White, wholemeal or raisin (2 slices), served with butter and preserves

Assorted Pastries (V) 6

Croissant and Danish pastries (4 pieces), served with butter and preserves

Coconut Yoghurt Bowl (Ve, N, GFO) 14

Granola, seasonal berries, coconut yoghurt

Chai Spiced Oatmeal (V) 12

Overnight oats cooked with milk or water, sultanas, chai spices

Breakfast Roll 16

Double fried egg, bacon, cheddar, tomato relish, hash brown, milk bun

Two Free Range Eggs on Toast (V, GFO) 15

Scrambled, poached or fried eggs, chargrilled sourdough

Miso Mushroom & Avo Toast (V, GFO) 21

Sourdough, smashed avocado, sautéed miso mushrooms, spinach

Add poached egg +5

The Ottoman Influence (V, C) 21

Poached eggs, baby spinach, herbed yoghurt, homemade chilli oil, sourdough

Add chorizo +5

XO Chilli Scrambled Eggs (C, S, GFO) 22

Sourdough, feta, fried shallots

Add smoked salmon +5

Three Egg Omelette (GFO) 19

Free range eggs or egg whites with your choice of fillings:

ham, cheese, tomato, chilli, capsicum, mushroom, onion, spinach

Served with sourdough



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The Big Breakfast (GFO) 27

Two eggs your way, grilled bacon, avocado, hash brown, tomato, sourdough

Eggs Benedict (GFO) 27

Poached eggs, baby spinach, hollandaise, English muffin
Choice of smoked salmon or grilled bacon

Crowne Plaza Pancakes (V, N) 19

Berries and rhubarb compote, mascarpone, candied pecans, maple syrup

Waffles & Berries (V, N) 19

Waffles, maple syrup, mixed berries, whipped cream

Australian Cheese Platter (N, GFO) 20

Selection of local cheeses, dried fruits, crackers

Cold Cut Platter (GFO) 12

Choice of smoked ham, salami or smoked chicken

SET BREAKFAST MENUS

Continental 20

Basket of toast, croissant and Danish with butter and preserves
Choice of cereal with milk
Chilled juice (orange, apple, pineapple)
Tea or coffee

Australian 28

Breakfast roll – egg, bacon, cheddar, tomato relish, hash brown
Chilled juice (orange, apple, pineapple)
Tea or coffee

American 40

Basket of toast, croissant and Danish with butter and preserves
Two eggs your way, grilled bacon, mushrooms, hash brown, tomato
Chilled juice (orange, apple, pineapple)
Tea or coffee



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SIDES

Fried, scrambled or poached eggs (2) 5
Garlic mushrooms 3
Grilled bacon 4.5
Chicken sausage 4.5
Sautéed spinach 3
Hash browns (2) 3
Avocado 4

KIDS MENU

Crowne Plaza Pancakes (V) 12
Mixed berries, cream, maple syrup, sprinkles

Waffle (V) 12
Whipped cream, maple syrup, berries, sprinkles

Eggs on Toast (V) 14
Fried or scrambled eggs, toast, hash brown

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V - Vegetarian, Ve - Vegan, N - Contains nuts, S - Contains soy, C - Contains crustaceans, GFO - Gluten free optional.

CROWNE PLAZA®

— BY IHG —

Sydney Darling Harbour



SMALL PLATES

Cauliflower Popper (Ve) 19

Togarashi, mirin dipping sauce

Dipping Good Time (N, V) 18

Hummus, tzatziki, pickled vegetables, chilli, flatbread

Garlic Prawn & Chorizo (C, GFO) 26

Lemon, parsley, olive oil, sourdough

Honey Garlic Chicken Skewers (N, S) 21

Three chicken skewers, sesame, pickled cucumber, shallots

Seared Broccolini (V, GFO) 21

Stracciatella, homemade chilli oil

Add sourdough +3.5

Bolognese & Pea Arancini 21

Pecorino, saffron aioli, tomato sugo

Prawn Har Gow Dumplings (C, S) 23

XO sauce, shallots

Fries 12

Thick cut potato with truffle mayonnaise

Sweet potato with aioli

SOUP, SALADS & SANDWICHES

Soup of the Day 16

Served with grilled sourdough and butter

Roasted Brussels Sprout & Beetroot Salad (GF) 23

Mesclun, heirloom tomato, sun-dried tomato, walnut crumble, maple dressing

Caesar Salad (GFO) 29

Baby cos lettuce, capers, bacon, sourdough croutons, parmesan, poached chicken breast

Slow Cooked Pork Belly Salad (GF, S) 29

Mesclun, apple, fennel, cherry tomato, honey soy, sesame dressing

Falafel Wrap (N, V) 21

Hummus, pickled vegetables, pickled chilli, tzatziki



IN-ROOM DINING MENU

11:30 – 21:30 hrs

Wagyu Beef Burger 30

Milk bun, streaky bacon, cheddar, pickle, aioli, tomato relish, fries

Crispy Chicken Burger (S) 29

Kimchi, baby gem, gochujang, milk bun, fries

Toasted Panini – served with fries

Grilled capsicum, tomato & zucchini, pesto, provolone 22

Poached chicken, fried egg & bacon 24

Wagyu brisket pastrami, sauerkraut, Swiss cheese, mustard aioli 25

LARGE PLATES

Spinach, Ricotta & Gorgonzola Ravioli (V) 33

Broccolini pesto, pangrattato

Veal & Mushroom Ravioli 35

Mushroom, roasted capsicum, sage, burnt butter sauce

Coriander Linguine with Queensland Spanner Crab (C) 43

Garlic, chilli, tomato, pangrattato

Gnocchi Sorrentina (V) 29

Tomato sugo, basil, stracciatella

PASTA

Casarecce (Ve) 25

Homemade Potato Gnocchi 29

Homemade Saffron Fettuccine 28

Homemade Egg Spaghettoni 28

Spinach Pappardelle 28

Choice of Sauce

Porcini & Button Mushroom Cream – Parmesan, thyme

Crushed Tomatoes – Basil & olives

Carbonara – Smoked bacon, parmesan, egg yolk, parsley

Pesto (N) – Basil, parmesan, garlic, pine nuts

Chilli & Garlic – Parsley, extra virgin olive oil

Add on: Bacon 4 | Sous vide chicken breast 5 | Local prawns 8 | Chorizo 6

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THIN CRUST SOURDOUGH PIZZA

Margherita 26

Buffalo mozzarella, tomatoes, basil

Artichoke 27

Mushroom, kalamata olives

Quattro Formaggi 28

Buffalo mozzarella, gorgonzola, provolone, parmesan

Pepperoni 30

Olives, onion

Italian Sausage 30

Roasted capsicum, onion

Add on: Prosciutto | Pepperoni | Chicken | Nduja honey 5

FROM THE GRILL

Atlantic Salmon 46

Miso lemon butter sauce

WA Cone Bay Barramundi 46

Nduja butter

Grilled King Prawns 49

Lime, XO sauce

Chargrilled Chicken Supreme 37

Black pepper soy

Riverina Angus Beef Sirloin (250g) 49

Red wine jus

Select one side to complement your protein

SIDES

Additional sides 8 each

Garden salad
Creamy mashed potatoes
Brussels sprouts, garlic flakes

Broccolini, parmesan
Seasonal vegetables
Thick cut potato fries



DESSERT

Australian Cheese Platter (N, GFO) 20

Selection of three local cheeses, dried fruits, crackers

Panna Cotta (GF) 20

Vanilla bean, raspberry sorbet, berries

Banoffee Tart 21

Biscoff base, banana crèmeux, caramelised banana, vanilla ice cream, butter soil

Lemon Myrtle Ricotta Basque Cheesecake 22

Berry compote, butter soil

Chocolate Crumble Slice (Ve, NF, GF) 20

Layered chocolate crumble, chocolate glaze, citrus segments

Sorbet / Ice Cream 10

Three scoops of locally sourced gelato, served in a to-go cup

KIDS MENU

Toasted Sandwich (GFO) 15

Ham & Cheese / Tomato & Cheese, served with tomato sauce & fries

Fish & Chips 16

Battered fish, fries

Crumbed Chicken Tenders 16

Fries

Spaghetti (GFO) 16

Bolognese, parmesan / Tomato, parmesan

Chocolate Brownie (N) 15

Vanilla ice cream

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BEVERAGE MENU

Non-Alcoholic (Available All Day)

BEVERAGES

Barista Coffee 8oz 4.50 | 12oz 5.50

Milk options (0.50 surcharge for alternate milks): Skim, Full, Soy, Almond, Lactose-free, Oat

Tea 5

Peppermint, Green, Ginger & Lemongrass, Chamomile, Earl Grey, English Breakfast

Juice (250ml) 5

Orange, Apple, Pineapple, Cranberry

Soft Drink (330ml) 5

Pepsi, Pepsi Max, Schweppes Lemonade, Solo, Sunkist, Schweppes Ginger Ale

Sunrise Passion 15

Orange juice, passion fruit, lime

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BEVERAGE MENU

Alcoholic (10:00 – 21:30 hrs)

BEER

Sydney Brewery Lager 13

Alexandria, NSW

Sydney Brewery Pale Ale 13

Alexandria, NSW

Feral Hop Hog Pale Ale 15

Baskerville, WA

Young Henry's Cloudy Apple Cider 13

Newtown, NSW

Guinness Extra Stout 14

Ireland

Sydney Brewery East Coast IPA 7% ABV 15

Alexandria, NSW

Brookvale Ginger Beer 4% ABV 15

Brookvale, NSW

Sydney Brewery Ale Mid 3.5% ABV 13

Alexandria, NSW

Heineken 0 10

Netherlands

SPARKLING

Mojo, Prosecco 150ml 14 | 750ml 60

Mixed Region, SA

Moët & Chandon, Imperial NV, 750ml 175

Champagne, France

Thiénot x Penfolds, Champagne Rosé 750ml 225

Epernay, France

Perrier-Jouët Grand, Brut 750ml 300

Champagne, France

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BEVERAGE MENU

Alcoholic (10:00 – 21:30 hrs)

WHITE

Santi Sorteselle, Pinot Gris 150ml 15 | 750ml 70

Venezia, Italy

Pedestal, Chardonnay 150ml 16 | 750ml 80

Margaret River, WA

Dead Man Walking, Riesling 150ml 15 | 750ml 70

Clare Valley, SA

The Falls, Sauvignon Blanc 150ml 14 | 750ml 65

Adelaide Hills, SA

Fiore Moscato, 750ml 60

Mudgee, NSW

Domaine Christian Salmon, Sancerre AC 750ml 159

Loire Valley, France

RED

Bruno, Shiraz 150ml 15 | 750ml 70

Barossa Valley, SA

Rymill The Dark Horse, Cabernet Sauvignon 150ml 15 | 750ml 70

Coonawarra, SA

Alta, Pinot Noir 150ml 14 | 750ml 65

Mixed Region, VIC

Bremerton Special, Malbec 150ml 16 | 750ml 80

Langhorne Creek, SA

Henschke 'Keyneton Euphonium', Shiraz Cabernet Blend 750ml 189

Barossa Valley, SA

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BEVERAGE MENU

Alcoholic (10:00 – 21:30 hrs)

ROSÉ

Rêverie, Rosé 150ml 14 | 750ml 65

IGP Méditerranée, France

Gemtree Luna de Fresa, Rosé 150ml 16 | 750ml 75

McLaren Vale, SA

COCKTAILS & SPIRITS

On request

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