



# BISTRO MENU



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 Members

 Guests

## STARTERS

		
<b>GARLIC BREAD</b>  	6	8
Add Cheese • \$2		
Add Cheese & Bacon • \$4		
<b>BOWL OF CHIPS</b> 	9	10
<b>OYSTERS</b>  		
Natural Each	4	4
Kilpatrick Each	5	5
<b>WEDGES</b> 	11	12
w/ Sour cream & sweet chilli		
<b>LOADED FRIES</b> 	12	14
Bacon & cheese or Kilpatrick or Mexican		
<b>SWEET POTATO FRIES</b>   	9	10
<b>TRIO OF ARANCINI</b>	14	16
Mushroom (two), pumpkin (two) & smokey bacon (two) w/ truffle aioli & Parmesan		
<b>ONION RINGS</b>  	12	14
w/ BBQ sauce		














## SALADS

		
<b>CAESAR</b> 	28	29
Chicken, bacon, anchovies, poached egg, cos lettuce, croutons & lemon garlic aioli		
<b>MEXICAN BOWL</b> 	28	29
Nacho chips, vegetable rice, kidney beans, corn, cos lettuce, tomato salsa, jalapeno, sour cream & guacamole		
<b>ROASTED VEG SALAD</b>  	28	29
Pumpkin, capsicum, carrot, zucchini, grilled halloumi & balsamic glaze		






## BURGERS

		
Served with chips		
<b>CROWN BURGER</b> 	25	27
Angus beef patty in a brioche bun, Crown sauce, cheese, pickled beetroot, lettuce, tomato, bacon & egg		
<b>CHICKEN BURGER</b> 	25	27
Grilled chicken, cheese, bacon, tomato, cos lettuce, pickles & mustard sauce		
<b>FISH BURGER</b> 	25	27
Crumbed whiting, carrot & kohlrabi pickles, tartare, cos lettuce & tomato		

## BUTCHERS BLOCK

		
Served with your choice of two sides & one sauce		
<b>PORTERHOUSE STEAK</b> 	36	38
Porterhouse beef steak 300g		
<b>RUMP STEAK</b> 	24	26
Rump beef steak 250g		
<b>SIDES</b> Choose 2		
<b>COLESLAW</b> 		
<b>CHIPS</b>    		
<b>SEASONAL VEGETABLES</b>   		
<b>MASH</b> 		
<b>SAUCES</b> Choose 1		2.5
<b>AIOLI</b>		
<b>BBQ</b>		
<b>CHIMMI CHURRI</b>		
<b>CREAMY GARLIC</b>		
<b>DIANE</b>		
<b>GUACAMOLE</b>		
<b>GRAVY</b>		
<b>HOLLANDAISE</b>		
<b>HONEY MUSTARD</b>		
<b>HOT SAUCE</b>		
<b>HUMMUS</b>		
<b>MINT JELLY</b>		
<b>MINT SOUR CREAM</b>		
<b>MUSHROOM</b>		
<b>MUSTARD</b>		
<b>NAPOLI</b>		
<b>PEPPER</b>		
<b>RANCH</b>		
<b>SWEET CHILLI</b>		
<b>TARTARE</b>		
<b>TOMATO</b>		
<b>TZATZIKI</b>		

## KIDS MENU

		
<b>NOT HUNGRY</b> 	12	13
Penne pasta w/ choice of Bolognese or Napoli sauce		
<b>I DON'T CARE</b> 	12	13
Battered fish w/ chips & tomato sauce		
<b>I DON'T WANT THAT</b> 	12	13
Half chicken schnitzel w/ chips & tomato sauce		
<b>I AM NOT EATING THAT</b> 	12	13
Fried calamari w/ chips & tomato sauce		
<b>I GUESS IT WILL DO</b> 	12	13
Cheeseburger w/ chips & tomato sauce		
<b>I WANT THE NUGGIES</b> 	12	13
6 chicken nuggets w/ chips & tomato sauce		

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.



Vegetarian



Low Gluten



Dairy Free



Vegan



Dairy Free or Low Gluten option available



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## CROWN FAVOURITES

### LAMB SHANK

Braised in McLaren Vale port, tomatoes, rosemary, cinnamon w/ creamy mash & steamed greens

 36  38

### GARLIC PRAWNS

w/ Vegetable rice

29 31

### VEGETABLE CURRY

w/ Chickpeas, zucchini, eggplant, artichoke w/ vegetable rice & naan bread

24 26

### BANGERS 'N' MASH

w/ Greens & gravy

26 28

### LAMB RUMP SKEWERS (2)

w/ Salad, chips & tzatziki

32 34

### FISH OF THE DAY

Grilled fish w/ creamy mash, steamed vegetables, lemon & hollandaise

32 34

### FISH 'N' CHIPS

Battered, crumbed or grilled flathead w/ chips, coleslaw & tartare sauce

28 30

### MEDITERRANEAN PRAWN SKEWERS

w/ Coleslaw, chips, lemon & tartare sauce

33 35

### GRILLED CHICKEN BREAST

w/ Tomato salad, chips & mustard sauce

28 30

### PANKO PRAWNS

w/ Chips, coleslaw, & tartare sauce

29 31

### FRIED TENDER SQUID

w/ Chips, coleslaw, lemon, & garlic aioli

26 28

### BUTTERED CHICKEN CURRY

w/ Vegetable rice & naan bread

 24  26

### SMOKED BRISKET

Slow roasted w/ seasonal vegetables, steamed greens & gravy

24 26

### ROAST LAMB

Slow roasted w/ seasonal vegetables, steamed greens & gravy

24 26

### CHICKEN SCHNITZEL

w/ your choice of two sides & one sauce

22 24

### BEEF SCHNITZEL

w/ your choice of two sides & one sauce

22 24

### EGGPLANT SCHNITZEL

w/ your choice of two sides & one sauce

22 24

## TOPPERS

### BOLOGNESE

Bolognese sauce, cheese

3 3

### MEAT LOVERS

Ham, salami, bacon, cheese

6 6

### PARMIGIANA

Napoli sauce, cheese

8 8

### SWEET CHILLI

Bacon, sweet chilli, cheese

6 6

### HAWAIIAN

Napoli sauce, ham, pineapple, cheese

8 8

### KILPATRICK

BBQ sauce, bacon, cheese

6 6

## DESSERTS

### TRIO OF SORBETS

w/ Dehydrated fruit

 12  14

### CHEESECAKE OF THE DAY

12 14

### CHOCOLATE MOUSSE PROFITEROLES

w/ Vanilla cream

 12  14

### ICE CREAM SUNDAE

w/ Vanilla ice cream, whipped cream, nuts & your choice of topping chocolate or caramel or strawberry

12 14

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# SENIORS MENU

*Served with a complimentary dessert*



## **ROAST OF THE DAY**

20

21

*Roast lamb or beef brisket w/ roast potatoes, carrot, pumpkin, green beans*

## **FISH 'N' CHIPS**

20

21

*Crumbed, battered or grilled fish w/ chips, slaw & tartare sauce*

## **SALT & PEPPER SQUID**

20

21

*w/ Slaw, chips & tartare sauce*

## **PANKO CRUMBED PRAWNS**

20

21

*w/ Slaw, chips & tartare sauce*

## **1/2 SCHNITZEL**

20

21

*w/ Slaw, chips & gravy*

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