

# Chef's SELECTION



	Members	Guest
<b>PORK &amp; VEAL MEATBALLS (LG)</b> tomato sugo, shaved parmesan	15	17
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<b>PAN-SEARED SALMON (LGO)</b> peperonata, salsa verde, parmesan crisp, smashed cocktail potatoes	35	37
<b>MEDITERRANEAN LAMB SKEWERS (LG)</b> mediterranean salad, tzatziki, chips	33	35
<b>SLOW-BRAISED LAMB SHANK POTTED PIE</b> house-made pie, mashed peas, gravy	32	34
<b>BANGERS &amp; MASH</b> barossa scottish pork sausage, mash, peas, gravy	28	30



MEMBERS PRICING • GUEST PRICING

LG: Low Gluten, LGO: Low Gluten Option, V: Vegetarian, VO: Vegetarian Option, VG: Vegan, VGO: Vegan Option, CN: Contains Nuts  
Seafood Origin: A: Australian, i: Imported, M: Mixed (imported and Australian)

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.  
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# STARTERS & share

	Members	Guest
<b>PORK &amp; VEAL MEATBALLS (LG)</b> tomato sugo, shaved parmesan	15	17
<b>GARLIC BREAD (V)</b> garlic butter, parsley add cheese • \$2 add cheese & bacon • \$5	6	8
<b>COFFIN BAY OYSTERS (4) (LG) (DF)</b> kilpatrick sauce	16	18
<b>CHIPS (VG)</b> roasted garlic aioli add cheese & bacon • \$4.50	9	11
<b>SEASONED POTATO WEDGES (V)</b> sweet chilli sauce, sour cream	12	13
<b>SATAY CHICKEN SKEWERS (CN)</b> peanut dipping sauce	15	17
<b>PEPPERONATA GRATIN (V) (LGO) (VGO)</b> slow cooked capsicum and tomato pepperonata, melted cheese, toasted garlic crumb	15	17
<b>MASH POTATO (LG) (V)</b> creamy garlic mashed potato	7	8

## \$20 SENIORS LUNCH

Available Monday - Friday  
(not available on public holidays)

**ROAST OF THE DAY (LG)**  
seasonal roast vegetables,  
broccolini, gravy

**BANGERS & MASH**  
barossa sausage mash, peas & gravy

**1/2 CHICKEN SCHNITZEL**  
chips, salad, gravy

**CAESAR WRAP (VO)**  
toasted wrap with caesar filling ,chips

**PENNE PEPPERONATA (V)**  
Napoli sauce, parmesan cheese

## CHEF Favourites

	Members	Guest
<b>PAN-SEARED SALMON (LGO)</b> peperonata, salsa verde, parmesan crisp, smashed cocktail potatoes	35	37
<b>MEDITERRANEAN LAMB SKEWERS (LG)</b> mediterranean salad, tzatziki, chips	33	35
<b>SLOW-BRAISED LAMB SHANK POTTED PIE</b> house-made pie, mashed peas, gravy	32	35
<b>12-HOUR BRAISED PORK BELLY (LG)</b> white wine braised crispy skin pork belly, charred corn and capsicum salsa, apple & sweet chilli jam, red wine jus	35	36
<b>CHICKEN FUNGI (LG)</b> chicken breast, leek mash, broccolini, mushroom ragu	32	34
<b>ROAST LAMB (LG)</b> overnight roasted rosemary lamb, roast vegetables, broccolini, gravy	30	32
<b>NEPALI STYLE CHICKEN CURRY (LGO)</b> Eastern Nepali chicken curry, basmati rice, pappadom	28	30

## CROWN Classics

	Members	Guest
<b>BANGERS &amp; MASH</b> barossa scottish pork sausage, mash, peas, gravy	28	30
<b>CROWN BURGER (LGO)</b> wagyu patty, american cheese, onion jam, crown secret sauce, lettuce, tomato, brioche bun, chips add bacon • \$3.5   add patty • \$5 add egg • \$2.5   add gf bun • \$3.5	27	29
<b>CHICKEN BURGER (LGO)</b> southern fried crispy tenderloins, lettuce, tomato, pineapple, cheese, house spiced mayo, brioche bun, chips add bacon • \$3.5   add patty • \$5 add egg • \$2.5   add gf bun • \$3.5	26	28
<b>MUSHROOM BURGER (VG) (V)</b> crumbed mushroom, lettuce, tomato, onion, cheese, crown secret sauce, brioche bun, chips add crumbed mushroom • \$4	25	27
<b>CRUMBED PRAWNS</b> chips, salad, roasted garlic aioli, lemon wedge	31	33
<b>FISH &amp; CHIPS (LGO)</b> Hoki fillet (crumbed, grilled or Coopers Pale Ale battered), chips, salad, tartare, lemon	28	30
<b>SQUID</b> lightly dusted salt & pepper squid, chips, salad, roasted garlic aioli	26	28
<b>PENNE ROSÉ (VO) (LGO)</b> house rosé sauce, chicken tenderloin, parmesan cheese, parsley, herb pesto, parmesan crisp	29	31



# BUTCHER'S Block

	Members	Guest
FILLET MIGNON (250G) (LGO)	46	48
SCOTCH FILLET (300G) (LGO)	45	47
RUMP STEAK (250G) (LGO)	31	33
CHICKEN SCHNITZEL (300G)	25	27
BEEF SCHNITZEL (300G)	25	27

*all served with chips & salad*

## Salad

	Members	Guest
<b>CAESAR SALAD</b> (LGO) (VO) cos lettuce, bacon, soft boiled egg, croutons, caesar dressing, parmesan cheese & white anchovy add southern fried chicken • \$7.5 add crumbed prawns (4) • \$10 add falafel • \$5	22	24
<b>WARM MEDITERRANEAN SALAD</b> (LG) (VO) roasted vegetables, cos lettuce, feta, olives, falafel, Greek vinaigrette add southern fried chicken • \$7.5 add crumbed prawns (4) • \$10 add falafel • \$5	22	24

## SAUCES

<b>GRAVY</b> (V) (LG)	3
<b>PEPPERCORN</b> (V) (LG)	3
<b>MUSHROOM</b> (V) (LG)	3
<b>DIANE</b> (V) (LG)	3
<b>RED WINE JUS</b> (LG)	4
<b>CREAMY GARLIC</b> (LG)	4

## TOPPERS

<b>PARMI</b> house Napoli & cheese	4
<b>HAWAIIAN</b> Napoli, pineapple, ham & cheese	6
<b>KILPATRICK</b> bacon, Kilpatrick sauce & cheese	8
<b>GARLIC PRAWN</b> prawns, creamy garlic sauce & parsley	10
<b>MEAT LOVERS</b> bacon, ham, pepperoni, Napoli & cheese	8

## KIDS Meals

	Members	Guest
<b>CHEESEBURGER</b> (LGO) chips, tomato sauce	12	13
<b>HAWAIIAN PIZZA</b> chips, tomato sauce	12	13
<b>PENNE PASTA</b> (LGO) Napoli sauce & parmesan	12	13
<b>CHICKEN NUGGETS</b> chips, tomato sauce	12	13



## DESSERT

	Members	Guest
<b>STICKY DATE PUDDING</b> butterscotch sauce, vanilla ice cream	12	13
<b>CHEESECAKE</b> berry coulis, dried orange, chocolate soil	12	13
<b>ICE CREAM SUNDAE</b> (CN) (LG) peanuts, whipped cream, chocolate wafer, choice of topping	11	12

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