CROWN INN

EST. 1855

OLD REYNELLA

Chef's SELECTION

	Member	Guest
12-HOUR BRAISED PORK BELLY (LG) white wine-braised crispy-skin pork belly, charred corn & capsicum salsa, apple & sweet chilli jam, red wine jus	34	**36**
CHICKEN FUNGI (LG) chicken breast, leek mash, broccolini, mushroom ragu	32	**34**
PAN-SEARED BARRAMUNDI (LGO) (I) smashed cocktail potato, blistered baby tomato, mango salsa, rocket & herb salad, salsa verde, lemon	35	**37**
GRILLED PRAWN SKEWERS (I) chilli & coconut-glazed prawns, basmati coconut rice, mango, rocket, avocado & cherry tomato salad, house dressing, lemon, baby herbs	33	**35**
ROAST OF THE DAY (LG) please see daily specials menu for the roast option of the day	30	**32**
MANGO CHICKEN CURRY (LGO) basmati coconut rice, pappadam, baby herbs	28	**30**
SLOW-BRAISED LAMB SHANK POTTED PIE housemade pie, mushy peas, gravy	32	**34**

MEMBER PRICING • **GUEST PRICING**

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STARTERS & share

	Member	Guest
GARLIC BREAD (VGO) (LGO) garlic butter, parsley **add cheese $2** **add cheese & bacon $5** **gluten-free & vegan bread $2**	8	**9**
OYSTER KILPATRICK (3) (LG) (DF) (A) Coffin Bay oysters, Kilpatrick sauce	16	**18**
CHIPS (VG) roasted garlic aioli **add cheese & bacon $4.50**	9	**11**
SEASONED POTATO WEDGES (V) sweet chilli sauce, sour cream	12	**13**
VEGETARIAN ARANCINI (V) (LGO) please see daily specials for arancini of the week	12	**13**
KOREAN CHICKEN WINGS (LGO) (DF) fried wingettes & drumettes tossed through house Korean sauce, sesame seeds, pickled vegetable medley, baby herbs	½kg 17 1kg 22	**19** **24**
TOMATO BRUSCHETTA (VG) (V) (LGO) 2 slices lightly toasted sourdough, tomato salsa, basil pesto, bocconcini, olive oil, balsamic glaze, baby herbs **add gluten-free bread $2**	16	**18**
MASH POTATO (V) (LG) creamy garlic mashed potato	7	**8**

SAUCES

GRAVY (V) (LG)	**3**
PEPPERCORN (V) (LG)	**3**
MUSHROOM (V) (LG)	**3**
DIANNE (V) (LG)	**3**
RED WINE JUS (LG)	**4**
CREAMY GARLIC (LG)	**4**

CROWN Favourites

	Member	Guest
CROWN BURGER (LGO) Wagyu patty, American cheese, onion jam, Crown secret sauce, lettuce, tomato, brioche bun, chips **add bacon $3.50 | patty $5 | egg $2.50** **gluten-free bun $3.50 | crumbed mushroom $5**	27	**29**
CHICKEN BURGER (LGO) southern fried crispy chicken tenderloins, lettuce, tomato, pineapple, cheese, house-spiced mayo, brioche bun, chips **add bacon $3.50 | patty $5 | egg $2.50** **gluten-free bun $3.50 | crumbed mushroom $5**	26	**28**
BBQ PULLED JACKFRUIT BURGER (V) (VGO) (LGO) pulled jackfruit, avocado slaw, pickles, grilled pineapple, coconut & rum BBQ sauce, brioche bun, chips **gluten-free bun $3.50**	25	**27**
CRUMBED PRAWNS (I) chips, salad, roasted garlic aioli, lemon wedge	31	**33**
FISH & CHIPS (LGO) (I) Hoki fillet, chips, salad, tartare, lemon wedge, choice of crumbed, grilled or Coopers Ale battered	28	**30**
SALT & PEPPER SQUID (I) lightly dusted salt & pepper squid, chips, salad, roasted garlic aioli	26	**28**
CHICKEN PENNE (VO) (LGO) chicken tenderloin, chorizo crumb, red onion, semi-dried tomato, pesto cream sauce, parmesan, baby herbs	29	**31**
BANGERS & MASH Barossa Scottish pork sausage, mash, peas, gravy	28	**30**

BUTCHER'S Block

	Member	Guest
MEDITERRANEAN LAMB SKEWERS (LGO) mediterranean salad, tzatziki, chips	35	**37**
300g SCOTCH FILLET (LGO) chips, salad	45	**47**
250g PORTERHOUSE STEAK (LGO) chips, salad	36	**38**
300g CHICKEN SCHNITZEL chips, salad	25	**27**
300g BEEF SCHNITZEL chips, salad	25	**27**

$20 SENIORS LUNCH

AVAILABLE MONDAY - FRIDAY
(excluding public holidays)

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

BANGERS & MASH
Barossa sausage, mash, peas, gravy

½ CHICKEN SCHNITZEL
chips, salad, gravy

VEGETARIAN BURRITO (VO)
toasted wrap, rice, black beans, pico de gallo, aioli, chips

PESTO CREAM PENNE (VO) (LGO)
butternut pumpkin, semi-dried tomato, pesto cream sauce, parmesan, toasted pine nuts, baby herbs

FISH & CHIPS (LGO) (I)
1 piece Hoki fillet, chips, tartare

SALT & PEPPER SQUID (I)
lightly dusted salt & pepper squid, chips, salad, roasted garlic aioli

Salads

	Member	Guest
CAESAR SALAD (LGO) (VO) cos lettuce, bacon, soft-boiled egg, croutons, Caesar dressing, parmesan & white anchovy	22	**24**
BURRITO BOWL (VGO) lettuce, pico de gallo, shredded mozzarella, guacamole, corn chips, black beans, charred corn salsa, basmati coconut rice, chilli lime crema, lime wedge, coriander	24	**26**

add halloumi $8
add southern fried chicken $7.50
add crumbed prawns (4) $10
add BBQ pulled jackfruit $7.50

TOPPERS

PARMI house Napoli, cheese	4
HAWAIIAN Napoli, pineapple, ham, cheese	6
KILPATRICK bacon, Kilpatrick sauce, cheese	8
GARLIC PRAWN (I) prawns, creamy garlic sauce, parsley	10
MEAT LOVERS bacon, ham, pepperoni, Napoli, cheese	8

KIDS Meals

	Member	Guest
CHEESEBURGER (LGO) chips, tomato sauce	12	**13**
HAWAIIAN PIZZA chips, tomato sauce	12	**13**
PENNE PASTA (LGO) Napoli sauce, parmesan	12	**13**
CHICKEN NUGGETS chips, tomato sauce	12	**13**

DESSERT

	Member	Guest
VANILLA CRÈME BRÛLÉE (V) (LGO) white chocolate mousse, fairy floss, honey & sea salt tuile, fresh berries, mint	13	**14**
CITRUS MERINGUE TART (V) (LGO) citrus curd, raspberry-dusted meringue, double cream, fresh berries, mint **add gluten-free tart $2**	13	**14**
ICE CREAM SUNDAE (LG) (CN) peanuts, whipped cream, chocolate wafer, choice of topping	11	**12**
TRIO SORBET (VG) (LGO) (DF) mango, strawberry, lemon & lime	11	**12**

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