

## Sides & Share

<b>GARDEN SALAD (V/GF)</b> w/- mixed leaf, fresh tomato, cucumber, Spanish onion, carrot, snow peas, beetroot & Italian dressing	10
<b>GREEK SALAD (V/GF)</b> w/- cucumber, fresh tomato, capsicum, celery, Spanish onion, feta cheese & Kalamata olives drizzled with olive oil & white vinegar	13
<b>BRUSCHETTA (V/GF)</b> w/- fresh tomato, Spanish onion, garlic, basil & olive oil salsa	8
<b>GARLIC BREAD</b> two slices lightly toasted vienna w/- garlic butter and herbs	5
<b>FRIES - LARGE BOWL (V)</b> choice of gravy, red wine jus, mushroom, Diane or pepper sauce	9
<b>LOADED FRIES</b> w/- melted black jack cheese & crispy bacon	12
<b>WEDGES (V)</b> w/- sweet chilli sauce & sour cream	10
<b>ONION RINGS (V)</b> w/- citrus aioli & smokey BBQ dipping sauce	6
<b>CHICKEN, MUSHROOM &amp; TRUFFLE ARRANCINI</b> w/- citrus aioli	12
<b>STUFFED OLIVES (V/GF)</b> w/- feta & capers lightly crumbed & fried	11
<b>CHAR GRILLED CHORIZO HALLOUMI SKEWERS (GF)</b> served w/- lemon wedge & tabasco	3.5 each
<b>TEMPURA LOBSTER PIECES</b> served w/- lemon wedge & aioli	18
<b>SALT &amp; PEPPER KING PRAWNS &amp; CALAMARI</b> served w/- lemon wedge & aioli	18
<b>MARINATED CHAR GRILLED BABY OCTOPUS</b> served on mixed leaf	15
<b>TANDOORI CHICKEN PIECES (GF)</b> served w/- cucumber yoghurt	14
<b>SIDE OF SEASONAL STEAMED VEGETABLES</b>	4
<b>SIDE OF GARLIC MASH</b>	4

## Kids Meal Deal (10 years & under)

<b>INCLUDES COMPLIMENTARY SOFT DRINK &amp; ICE CREAM</b>	11
<b>BATTERED FISH &amp; CHIPS</b> w/- tartare sauce & lemon wedge	
<b>HALF CHICKEN SCHNITZEL</b> w/- fries & gravy	
<b>ICE CREAM SUNDAE</b> Choice of chocolate, strawberry or caramel topping)	

## Pizza (gluten free option)

<b>MARGHERITA</b> w/- basil & mozzarella on a tomato base	14
<b>MUSHROOM &amp; PEPPERONI</b> on tomato base w/- mozzarella	16
<b>SUPREME</b> pepperoni, ham, onion, capsicum, pineapple, tomato base & mozzarella	17
<b>CHORIZO &amp; KALAMATA OLIVE</b> w/- feta on tomato base & mozzarella	16
<b>HAWAIIAN</b> w/- ham, pineapple, oregano & mozzarella	15
<b>TANDOORI CHICKEN</b> w/- baby spinach, cucumber yoghurt on a cream base	17
<b>MARINARA</b> w/- lobster, prawns, baby octopus, mussels, salmon, baby spinach, oregano & mozzarella on a tomato base	21
<b>VEGETARIAN</b> w/- mushroom, onion, olives, baby spinach, sliced tomato, basil & feta on a tomato base	15
<b>BRUSCHETTA</b> w/- fresh tomato, Spanish onion, garlic, basil & olive oil salsa	14
<b>CHORIZO, GARLIC &amp; CHILLI PRAWN</b> w/- baby spinach & feta on tomato base	18
<b>GARLIC PRAWN</b> w/- fresh tomato, Spanish onion, garlic & basil on a tomato base	18

**from 5.30pm**

# Sunday Roast

**\$18**  
per person

## \$9 LUNCH SPECIAL

Monday to Friday

Available with the purchase of a beverage



# CROWN HOTEL

S Y D N E Y

**LUNCH**

Mon to Sat  
12pm - 3pm

**DINNER**

Mon to Sun  
5.30pm - 10pm

## FUNCTIONS

Let us cater your next Special Event  
Various options available

9267 6793 | [info@crownhotelsydney.com.au](mailto:info@crownhotelsydney.com.au)

## Pub Classics

**IN HOUSE SALT & PEPPER CALAMARI** 18  
w/- fries, crisp garden salad, lemon wedge & side of citrus aioli

**BEER BATTERED BARRAMUNDI FILLET** 20  
w/- fries, crisp garden salad, lemon wedge & side of citrus aioli

**LEMON PEPPER GRILLED CHICKEN BURGER** 17  
on toasted white sesame bun w/- cheese, mixed leaf, fresh tomato, citrus aioli & side of fries & onion rings

**ANGUS BEEF CHEESE & BACON BURGER** 17  
on toasted white sesame bun w/- Spanish onion, fresh tomato, lettuce, American mustard, ketchup, mayonnaise & side of fries & onion rings

**GRILLED BARRAMUNDI FILLET** 20  
w/- garlic butter & lemon wedge.  
Choice of fries & crisp garden salad or garlic mash & veg

**INHOUSE PANKO CRUMBED CHICKEN SCHNITZEL** 16  
w/- choice of fries & crisp garden salad or garlic mash, veg & lemon wedge. Selection of mushroom, Diane, pepper sauce or gravy.

**ADD YOUR CHOICE OF TOPPER**  
**PARMIGIANA, TEXAN, HAWAIIAN, MEXICAN PRAWN & AVOCADO** 3  
4

**MIXED SNACK PLATTER** 16  
lemon pepper prawns, bourbon wings, salt & pepper calamari, arancini balls, chorizo & halloumi skewers, prawn twisters & wedges served w/- sour cream, sweet chilli sauce, citrus aioli & lemon wedges  
per person

**GRASS FED 250G MAYFIELD RUMP STEAK (GFO)** 20  
Choice of fries & crisp garden salad or garlic mash, seasonal veg & onion rings. Selection of Mushroom, Diane pepper sauce, gravy or red wine jus

**BANGERS & MASH** 15  
two beef sausages, garlic mash, peas & brown onion gravy

**STEAK SANDWICH** 17  
on toasted vienna loaf w/- lettuce, tomato, onions, bbq sauce & side of fries & onion rings

**ALL DAY BIG BREAKFAST** 16  
w/- beef sausage, bacon, fried egg, grilled tomato, baked beans, hash brown, mushrooms & toasted vienna loaf

**CLASSIC REUBEN SANDWICH** 15  
stacked w/- pastrami, slaw, dill pickle, swiss cheese on toasted Vienna loaf & side of fries & onion rings

## Specialty Dishes

**GRILLED HALF LOBSTER, SALT & PEPPER CALAMARI, KING PRAWNS & MUSSELS** 37  
CHOICE OF LEMON BUTTER SAUCE OR MORNAY served w/- crisp Greek salad, fries & lemon wedge

**SEAFOOD PLATTER FOR TWO** 79  
CHOICE OF LEMON BUTTER SAUCE OR MORNAY served w/- two grilled half lobsters, fresh king prawns, steamed mussels, salt & pepper calamari pieces, beer battered barramundi, crisp Greek salad, fries & lemon wedge

**GRILLED HALF LOBSTER** 27  
CHOICE OF LEMON BUTTER SAUCE OR MORNAY served w/- crisp Greek salad, fries & lemon wedge

**FRESH KING PRAWNS** 24  
8 fresh king prawns served w/- crisp Greek salad, fries & lemon wedge

**SURF 'N TURF CHAR GRILLED GRASS FED EYE FILLET OR RIB EYE W/- KING PRAWNS & BEARNAISE SAUCE** 39  
w/- choice of fries & crisp Greek salad or garlic mash & veg

**SURF 'N TURF CHAR GRILLED GRASS FED 250G RUMP W/- KING PRAWNS & BEARNAISE SAUCE** 23  
w/- choice of fries & crisp Greek salad or garlic mash & veg

**MOULES MARINIÈRES** 21  
steamed mussels in white wine, leek, celery, garlic, butter w/- fresh parsley & crusty bread

**MOULES PROVENCAL** 21  
steamed mussels in crushed tomato, celery, spring onion, garlic, fresh chilli & white wine w/- crusty bread

## A La Carte

**GRILLED CRISPY SKIN SALMON FILLET (GF)** 28  
served w/- chat potatos, wilted baby spinach, roasted capsicum & feta

**CHAR GRILLED NORTH QUEENSLAND GRASS FED EYE FILLET (GF)** 36  
served w/- garlic mash, dutch carrots, sautéed baby mushrooms, broccolini and red wine jus

**CHAR GRILLED NORTH QUEENSLAND GRASS FED RIB EYE (GF)** 36  
served w/- garlic mash, steamed asparagus, truffle butter & red wine jus

**BABY BACK PORK RIBS (GF)** 28  
bourbon glazed served w/- slaw, potato wedges & sour cream  
half 55  
full

**CHAR GRILLED CHICKEN BREAST (GF)** 23  
served w/- traditional Lebanese garlic sauce, chat potatoes, broccolini & marinated olives

**TRAWLERMANS CATCH** 24  
beer battered barramundi fillet, salt & pepper calamari, mussels, grilled prawn cutlets, crisp garden salad, fries, lemon wedge & citrus aioli

**DECONSTRUCTED CHICKEN INVOLTINI (GF)** 25  
stacked w/- pastrami & camambert served w/- chat potatos, dutch carrots, wilted baby spinach & burnt sage butter sauce

**SIZZLING GARLIC PRAWNS (GF)** 18  
served in a cast iron hot pot w/- olive oil, garlic, white wine & parsley w/- crusty bread

**PRAWN & CHICKEN KUNG PAO (GF)** 19  
w/- garlic chilli soy, Asian vegetables & jasmine rice

**LAMB SHANKS (GF)** 26  
lamb shanks slow roasted w/- root vegetable, mushroom, tomato & red wine jus served w/- garlic mash

**BEEF & GUINNESS POT PIE** 18  
w/- garlic mash & side of seasonal vegetables

**SPAGHETTI BOLOGNESE** 15  
traditional beef & pork ragu w/- parmesan cheese & garlic bread slice

**PRAWNS SPAGHETTI** 22  
in a white wine sauce w/- wilted baby spinach, garlic, chilli & shaved parmesan & garlic bread slice

## Dessert

**CHANGES DAILY - ASK THE FRIENDLY WAIT STAFF** 10