

A white plate with a black rim is shown, containing a salad of arugula, salmon, and cheese. A white text box is overlaid on the plate. The text box has a wavy purple border at the bottom. The background is a white marble surface with a glass of water in the upper right corner.

IN-ROOM DINING

A little something
to keep you going

BREAKFAST

Available from 6am – 11am.
To pre-order, please use the door-hanger menu.

CONTINENTAL BREAKFAST

\$27

Seasonal fruit platter, cereal, yoghurt, bakery basket or toast with condiments, juice, tea/coffee.

VEGETARIAN BREAKFAST

\$30

Includes continental breakfast plus: Two free range poached eggs, sauteed mushrooms, goat’s feta, avocado, spinach, grilled tomato on toasted sourdough.

AUSTRALIAN BREAKFAST

\$32

Includes continental breakfast plus: Two free range eggs to your liking plus 2 hot sides*.

AMERICAN BREAKFAST

\$35

Includes continental breakfast plus: Waffle or pancakes, two free range eggs plus 2 hot sides*.

A LA CARTE SELECTION

YOGHURT

\$10

Natural or low-fat.

CEREAL

\$10

Your selection served with milk.

BIRCHER MUESLI

\$12

BANANA PORRIDGE

\$15

Coconut and maple, pistachio cranberry crumble, yoghurt, berries.

BAKERY BASKET OR 4 MINI-CROISSANTS

\$14

COLD MEATS – SELECT HAM, TURKEY OR HUNGARIAN SALAMI

\$10

Arugula & lemon dressing (GF).

SMOKED SALMON

\$15

Arugula & lemon dressing (GF).

V = Vegetarian **VE** = Vegan **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free **GFO** = Gluten Free Option.
*A \$5 tray service charge will be added to each order.

ALL DAY

SMALLER

FREE RANGE EGG OMELETTE	\$20
Served with choice of 2 hot sides*.	
EGGS ON TOAST	\$15
Served with hash brown and grilled tomato (GFO).	
SMOKED SALMON AND SCRAMBLED EGGS	\$24
Dark rye, avocado, wild rocket, honey balsamic (GFO).	
EGGS BENEDICT	\$22
English muffin, hollandaise, select from ham, smoked salmon, spinach (GFO).	
VANILLA FRENCH TOAST	\$15
Angalise, berry compote, maple syrup, chantilly cream, mint.	
WAFFLES OR PANCAKES	\$15
Berry compote, maple syrup, chantilly cream.	
FRUIT SALAD	\$16
Honey lime yoghurt, toasted coconut, passionfruit, mint (GF).	
FRUIT COMPOTE	\$8
Select peach, apricot, pineapple or pear.	



V = Vegetarian **VE** = Vegan **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free **GFO** = Gluten Free Option.
*A \$5 tray service charge will be added to each order.

BREAD \$7

Focaccia, sea salt, olive oil (VE, NF, DF).

BRUSCHETTA \$12

Heirloom tomato, sourdough, basil, vincotto (VE, NF, DF).

Add cheese, buffalo mozzarella (NF). \$8

ASPARAGUS \$12

Muhammara, crème fraiche, almond (GF, DF).

GRILLED OCTOPUS \$19

Kipfler potato, white bean, salsa verde (NF).

PROSCIUTTO \$17

Grilled fig, arugula, grana padano (GF, NF).

GRILLED PEACH SALAD \$14

Arugula, ricotta, candied walnut (V, GF).

PORK BELLY \$18

Heirloom carrot, mustard jus (GF, NF).

SCALLOP \$21

Pea puree, chorizo, chilli oil (GF, NF).

BEEF KEFTEDES \$19

Tirokafteri, feta, pickled onion.

GRILLS

All grills are served with a potato fondant, dutch carrot & sauce of your choice – port wine jus, wild mushroom sauce, herb butter, bérnaise.

EYE FILLET 200GM \$45

Yass (GF, NF, DF).

SIRLOIN 250GM \$41

Riverina black angus (GF, NF, DF).

SCOTCH 300GM \$51

Southern highlands (GF, NF, DF).

HALF FREE RANGE CHICKEN 400GM \$35

Goulburn (GF, NF, DF).



V = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free NF = Nut Free GFO = Gluten Free Option.
*A \$5 tray service charge will be added to each order.

SIDES

SHOESTRING FRIES	\$9
Rosemary, aioli (DF).	
GRILLED BROCCOLINI	\$9
Burnt butter, pecorino (GF, NF).	
SUMMER SALAD	\$9
Orange, chevre (GF).	
DUCK FAT POTATOES	\$9
Paprika, salsa verde (GF).	
ROASTED PUMPKIN	\$9
Whipped ricotta, pine nut (GF).	



LARGER

CASARECCE	\$28
Slow cooked lamb neck ragu, tomato sugo, goat cheese (NF).	
GNOCCHI	\$26
Forest mushroom, pine nut, salted ricotta (V).	
LINGUINE	\$29
Tiger prawns, baby tomatoes, bottarga, dill (NF).	
MARKET FISH	MP
Fennel sugo, silverbeet, caper, baby tomatoes.	
RISOTTO	\$26
Asparagus, pea, leek fondue, sage, ricotta (GF, NF).	
CHICKPEA SALAD	\$25
Red cabbage, avocado, cucumber, sesame dressing (VE, NF, GF).	
ROASTED CAULIFLOWER	\$32
Chickpea, salsa verde, tarragon yoghurt, pomegranate.	
LAMB SHOULDER 400GM	\$65
Harissa, fattoush salad, rosemary jus (Ideal for 2) (GF/DF).	
BRAISED BEEF CHEEK 500GM	\$66
Labneh, broccolini, port wine jus (Ideal for 2) (GF).	

V = Vegetarian VE = Vegan GF = Gluten Free DF = Dairy Free NF = Nut Free GFO = Gluten Free Option.
*A \$5 tray service charge will be added to each order.

ROOM SERVICE CLASSICS

Available from 3pm – 10pm.

SOUP OF THE DAY	\$17
Crusty bread.	
CROWNE CLUB SANDWICH	\$26
Grilled chicken, fried egg, bacon, tomato relish, fries.	
REUBEN TOASTIE	\$24
Pastrami, sauerkraut, pickle, provolone, sourdough, fries.	
ANGUS BEEF BURGER	\$27
Brioche bun, lettuce, tomato, aioli, swiss cheese, fries.	
FALAFEL BUN	\$24
Potato bun, lettuce, vegan aioli, fries (VE).	
KIMCHI FRIED RICE	\$26
Oriental vegetables, sweet soy, tofu, sesame.	
THAI GREEN CHICKEN CURRY	\$29
Rice, coriander, lemongrass, pea sprout.	
FUNGI PIZZA	\$21
Vine tomatoes, mozzarella, basil.	
GRILLED VEGETABLE WRAP	\$19
Arugula, goat cheese, pesto aioli, fries.	

SWEETS

WARM CHOCOLATE FONDANT	\$16
Berry sorbet (NF).	
TIRAMISU	\$17
Hot chocolate ganache.	
YUZU MANDARIN MOUSSE	\$14
Almond, lemon curd.	
3 CHEESE PLATTER	\$21
Muscatel, quince paste, lavosh.	
DAILY SELECTION OF ICE CREAM, GELATO AND SORBETS	\$5 ea.



V = Vegetarian **VE** = Vegan **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free **GFO** = Gluten Free Option.
*A \$5 tray service charge will be added to each order.

OVERNIGHT MENU

Available from 10pm – 6am.

SOUP OF THE DAY	\$17
Crusty bread.	
REUBEN TOASTIE	\$24
Pastrami, sauerkraut, provolone, sourdough, crisps.	
KIMCHI FRIED RICE	\$26
Oriental vegetables, sweet soy, tofu, sesame.	
THAI GREEN CHICKEN CURRY	\$29
Rice, coriander, lemongrass, pea sprout.	
FUNGI PIZZA	\$21
Vine tomatoes, mozzarella, basil.	
GRILLED VEGETABLE WRAP	\$19
Arugula, goat cheese, pesto aioli, crisps.	

KIDS MEALS

All Kids Meals include a selection of juices or soft drinks and a scoop of ice-cream.

MARGHERITA PIZZA	\$21
Tomato, mozzarella.	
CHEESE BURGER	\$21
Shoestring fries, tomato sauce.	
BATTERED FISH	\$21
Shoestring fries, tomato sauce.	
CRUMBED CHICKEN	\$21
Shoestring fries, tomato sauce.	
LINGUINE	\$21
Tomato sugo, parmesan.	
BARBEQUE MEATBALLS	\$21
Rice, green vegetables.	

V = Vegetarian **VE** = Vegan **GF** = Gluten Free **DF** = Dairy Free **NF** = Nut Free **GFO** = Gluten Free Option.
*A \$5 tray service charge will be added to each order.

DRINKS

BEER

TAP

Furphy	\$10
Byron Bay Lager	\$10

BOTTLES + CIDER

Asahi Super Dry	\$11
Crown Lager	\$10
Bentspoke Barley Griffin	\$12
Bentspoke Crankshaft IPA Cascade	\$12
Premium Light	\$10
Capital Brewing Ale Non-alcoholic	\$8
Corona Extra	\$10

Great Northern Super Crisp	\$10
White Rabbit Dark Ale	\$11
Peroni Nastro Azzurro	\$10
Pure Blonde	\$10
The Hills Apple/Pear Cider	\$10

SPARKLING WINES

	G	B
Vino NV Chardonnay Pinot Noir Brut Cuvee Riverina, NSW	\$10	\$39
Emeri Pink Moscato Riverina, NSW	\$11	\$45
Champagne Jacquart Champagne, France		\$120



WHITE WINES

G B

Vivo Sauvignon Blanc Riverina, NSW	\$10	\$39
3 Tales Sauvignon Blanc Marlborough, New Zealand	\$12	\$52
Bimbadgen Chardonnay Hunter Valley, NSW	\$13	\$62
Ross Hill Maya Chardonnay Orange, NSW		\$59
Ross Hill Sauvignon Blanc Orange, NSW		\$67
La Boheme Pinot Gris Yarra Valley, VIC	\$12	\$52
Ross Hill Pinot Gris Orange, NSW		\$67

RED WINES

G B

Vivo Shiraz Riverina, NSW	\$10	\$39
Ross Hill Jack Shiraz Orange, NSW		\$59
Rutherglen Shiraz Rutherglen, VIC		\$100
Philip Shaw The Conductor Merlot Orange, NSW		\$60
The Estate Pinot Noir Yarra Valley, VIC	\$14	\$69
Wynns Gables Cabernet Sauvignon Orange, NSW	\$12	\$55
Shaw Estate Cabernet Sauvignon Murrumbateman, ACT		\$60

ROSE

G B

De Bortoli Rose King Valley, Victoria	\$11	\$45
Bonny Doon Vin Gris de Cigare Rose California, USA		\$90

DESSERT WINES

De Bortoli Noble One Riverina, NSW	\$16	\$80
---------------------------------------	------	------



COCKTAILS

Salted Caramel Martini Fresh espresso, vodka, kahlua, caramel	\$20
Caribbean Crush Coconut & rum, lime, pineapple juice	\$21
Elderflower Spritz St Germain, vodka, apple juice, soda	\$18
Spicy Mojito Spiced rum, lime, mint, sugar, ginger beer	\$17
Strawberry Passion (Mocktail) Orange juice, strawberry, lemonade, passionfruit	\$12

We can also make you a classic cocktail.
Please let our bartender know.

SPIRITS

VODKA

Absolut Vodka	\$10
Grey Goose	\$14
Belvedere	\$14

GIN

Hendricks	\$14
Tanqueray	\$12
Four Pillars	\$12
Bombay Gin	\$12

RUM

Bacardi	\$10
Havana	\$12
Kraken	\$10

BOURBON

Jim Beam	\$10
Makers Mark	\$12

COGNAC

Martell VSOP	\$10
--------------	------

TEQUILA

Mezcal	\$10
Calle 23	\$10

BLENDED
WHISKEY

Canadian Club	\$10
Johnny Walker Black	\$10
Jamesons	\$10

SINGLE MALT WHISKEY

Macallen 12 yo	\$16
Glenfiddich	\$12
Dewars	\$12

LIQUERS

Malibu	\$10
Marionette Liquer	\$10
Creme de cacao Campari	\$10
Blue Curacao	\$10
Creme de menthe Pimms	\$10
Tia Maria	\$10
Baileys	\$10
Chambord	\$10
Pernod	\$10
Kahlua	\$10
Frangleico	\$10



NON-ALCOHOLIC

SOFT DRINKS \$4.5

Pepsi, Pepsi Max, Solo, Sunkist, Lemonade, Ginger ale, Ginger Beer, Tonic Water, Lemon, Lime & Bitters or Soda, Lime & Bitters

FRUIT JUICE \$4.5

Orange, Apple, Pineapple, Cranberry

SANTA VITTORIA MINERAL WATER

Sparkling or Still 500ml \$4.5

Sparkling or Still 700ml \$7

TEA & COFFEE

LA MAISON DU THE GOURMET TEA \$4.5

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

COFFEE Reg Lrg

Cappuccino, \$5.5 \$6
Espresso, Long Black,
Flat White, Latte,
Mocha, Macchiato

HOT CHOCOLATE & CHAI LATTE \$4.5





CROWNE PLAZA®

HOTELS & RESORTS

AN IHG HOTEL

[CROWNEPLAZA.COM](https://www.crowneplaza.com)