



IN-ROOM DINING

A little something
to keep you going

BREAKFAST

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

BREAKFAST

CONTINENTAL BREAKFAST

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

\$27

VEGETARIAN BREAKFAST

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

\$30

AUSTRALIAN BREAKFAST

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

\$32

AMERICAN BREAKFAST

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

\$35

A LA CARTE SELECTION

YOGHURT

Natural or low-fat.

\$10

CEREAL

Your selection served with milk.

\$10

BIRCHER MUESLI

\$12

BANANA PORRIDGE

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

\$15

BAKERY BASKET OR 4 MINI-CROISSANTS

\$14

COLD MEATS – SELECT HAM, TURKEY OR HUNGARIAN SALAMI

Arugula & lemon dressing (GF).

\$10

SMOKED SALMON

Arugula & lemon dressing (GF).

\$15

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



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BREAD

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

BRUSCHETTA

Cherrytomato, sourdough, basil, vincotto (VE, NF, DF).

Add cheese : whipped ricotta (NF)

Buffalo Mozzarella (NF)

ASPARAGUS

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

GRILLED OCTOPUS

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

POLPETTE

Veal & pork meatballs – sugo – provolone (GF, NF).

FIG

Radicchio, goat cheese, mint, honey (V, GF).

PORK BELLY

Parsnip, Heirloom carrot, mustard jus (GF, NF).

MUSSELS

nduja butter – parsley - sourdough (GF, NF).

LAMB KEFTEDES

Tirokafteri, feta, pickled onion.

\$7

\$12

\$7

\$9

\$14

\$21

\$19

\$15

\$19

\$23

\$19

GRILLS

All grills are served with potato fondant, confit tomato & sauce of your choice
Port wine & truffle jus, wild mushroom sauce, three pepper sauce, herb butter, béarnaise

EYE FILLET 200GM

\$49

Northern Riverina grain fed black angus (GF, NF, DF).

SIRLOIN 250GM

\$45

Braidwood grass fed hereford boss (GF, NF, DF).

SCOTCH 300GM

\$53

Wagga wagga grass fed shorthorn (GF, NF, DF).

RIB EYE ON THE BONE 500GM

\$79

Yambinya grass fed followed by grain fed black baldy (45-60 minutes cooking time)

HALF FREE RANGE CHICKEN 400GM

\$37

Goulburn free range young chicken (GF, NF, DF).



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SIDES

SHOESTRING FRIES

Rosemary, aioli (DF).

GRILLED BROCCOLINI

goat cheese – candied walnut (GF).

BEETROOT SALAD

Orange, chevre (GF).

DUCK FAT POTATOES

Paprika, salsa verde (GF).

ROASTED PUMPKIN

Whipped ricotta, pine nut (GF).



\$9

\$9

\$9

\$9

\$9

LARGER

CASARECCE

Slow cooked lamb neck ragu, tomato sugo, goat cheese (NF).

\$31

GNOCCHI

Forest mushroom, pine nut, salted ricotta (V).

\$29

LINGUINE

Tiger prawns, baby tomatoes, anchovy, dill (NF).

\$33

TRUFFLE RAVIOLI

Ricotta, hazelnut, burnt butter, sage
Add truffle per gram

\$33

\$5

MARKET FISH

Corn chowder, collard green, white bean

MP

RISOTTO

Pumpkin, pea, leek fondue, sage, ricotta (GF, NF).

\$28

CHICKPEA SALAD

Red cabbage, avocado, cucumber, sesame dressing (VE, NF, GF).

\$26

ROASTED CAULIFLOWER

Chickpea, salsa verde, tarragon yoghurt, pomegranate.

\$32

LAMB SHOULDER 400GM

Harissa, braised red cabbage, rosemary jus (GF/DF).

\$67

BRAISED BEEF OSSO BUCCO 500GM

Polenta, broccolini, port wine jus (GF).

\$69

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ROOM SERVICE CLASSICS

Available from 3pm – 10pm.

SOUP OF THE DAY

Crusty bread.

CROWNE CLUB SANDWICH

Grilled chicken, fried egg, bacon, tomato relish, fries.

MORTADELLA SANDWICH

Panini, arugula, salsa verde, provolone, fries

CAESAR SALAD

Cos lettuce, crouton, anchovy dressing, parmesan, egg

ANGUS BEEF BURGER

Milk bun, lettuce, tomato, aioli, swiss cheese, fries.

FALAFEL BUN

Potato bun, lettuce, vegan aioli, fries (VE).

VEGETABLE FRIED RICE

Oriental vegetables, sweet soy, tofu, sesame.

MASSAMAN BEEF CURRY

Rice, coriander, lemongrass, peanut.

FUNGI PIZZA

Vine tomatoes, mozzarella, basil.

GRILLED VEGETABLE WRAP

Arugula, goat cheese, pesto aioli, fries.

\$19

\$27

\$25

\$29

\$27

\$25

\$26

\$29

\$21

\$19

SWEETS

WARM CHOCOLATE FONDANT

Berry sorbet (NF).

\$18

TIRAMISU

Hot chocolate ganache.

\$18

BURNT CHEESE CAKE

Blood orange gelato (GF)

\$18

DESSERT OF THE DAY

\$17

3 CHEESE PLATTER

Muscatel, quince paste, lavosh.

\$21

DAILY SELECTION OF ICE CREAM, GELATO AND SORBETS

\$6 ea.



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OVERNIGHT MENU

Available from 10pm – 6am.

SOUP OF THE DAY

Crusty bread.

MORTADELLA SANDWICH

Panini, arugula, salsa verde, provolone, fries

CAESAR SALAD

Cos lettuce, crouton, anchovy dressing, parmesan, egg

VEGETABLE FRIED RICE

Oriental vegetables, sweet soy, tofu, sesame.

MASSAMAN BEEF CURRY

Rice, coriander, lemongrass, peanut.

FUNGI PIZZA

Vine tomatoes, mozzarella, basil.

GRILLED VEGETABLE WRAP

Arugula, goat cheese, pesto aioli, fries.

\$19

\$25

\$29

\$26

\$29

\$21

\$19

KIDS MEALS

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

MARGHERITA PIZZA

Tomato, mozzarella.

\$21

CHEESE BURGER

Shoestring fries, tomato sauce.

\$21

BATTERED FISH

Shoestring fries, tomato sauce.

\$21

CRUMBED CHICKEN

Shoestring fries, tomato sauce.

\$21

LINGUINE

Tomato sugo, parmesan.

\$21

BARBEQUE MEATBALLS

Rice, green vegetables.

\$21

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DRINKS

BEER

	SCOONER	PINT
Furphy	\$10	\$15
Byron Bay Lager	\$10	\$10

BOTTLES + CIDER

	BOTTLE
Asahi Super Dry	\$11
Crown Lager	\$10
Bentspoke Barley Griffin	\$12
Bentspoke Freewheeler 0%	\$10
Cascade Premium Light	\$10 10

BOTTLES + CIDER

	BOTTLE
Corona Extra	\$10
Great Northern Super Crisp	\$10
White Rabbit Dark Ale	\$10
Pure Blonde Low Carb	\$10
The Hills Apple/ Pear Cider	\$10
Pure Blonde	\$10
The Hills Apple/ Pear Cider	\$10

SPARKLING WINES

	B	G
De Bortoli Wine Maker Selection	\$45	\$12
NV Sparkling, Riverina NSW	\$45	\$11
De Bortoli Prosecco, King Valley VIC	\$55	\$14
Lerida Estate Prosecco, Canberra ACT	\$65	\$15
Jacquart Champagne, Champagne France	\$65	\$16



WHITE WINES

B G G

150ml 250ml

De Bortoli Wine Maker Selection Sauvignon Blanc, Riverina NSW	\$45	\$12	\$18
3 Tales Sauvignon Blanc, Marlborough NZ	\$52	\$15	\$22
Bimbagden Chardonnay, Hunter Valley NSW	\$70	\$15	\$22
Lerida Estate White Field Blend, Canberra ACT	\$55	\$15	\$22
De Bortoli Wine Maker Selection Pinot Grigio, Riverina NSW	\$45	\$12	\$18
Contentious Character Riesling, Canberra ACT	70	\$15	\$22

RED WINES

B G G

150ml 250ml

De Bortoli Wine Maker Selection Shiraz, Riverina NSW	\$45	\$12	\$18
Lerida Estate Red Field Blend, Canberra ACT	\$55	\$15	\$22
Contentious Character Premium Shiraz, Canberra ACT	\$95		
Phillip Shaw The Conductor Merlot, Orange NSW	\$85		
The Estate Pinot Noir, Yarra Valley VIC	\$70	\$15	\$22
Wynns Gables Cabernet Sav, Riverina NSW	\$65	\$16	\$24
The Woodfired Grenache, Riverina NSW	\$70	\$16	\$24

ROSE

B G G

150ml 250ml

De Bortoli Rose, King Valley VIC	\$50	\$13	\$19
Bimbagden Sparkling Rose, Hunter Valley NSW	\$55	\$15	

DESSERT WINES

B G

De Bortoli Noble One Riverina, NSW	\$80	\$18	
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COCKTAILS

Spicy Watermelon Margarita Mezcal, watermelon, Suntory rubis, orange marionette, lime, jalapeno	\$20
Tiramisu Martini Absolut, Kahlua, crème de cacao, Double mocha espresso, simple syrup	\$22
Cucumber Hugo Spritz Elderflower, Bombay sapphire, Lime, topped with prosecco	\$20
Strawberry Basil Mojito Havana 3 Rum, Suntory rubis, strawberry, Basil simple syrup, topped with ginger beer	\$21
Caribbean Crush Coconut and rum, fresh lime, Pineapple, raspberry	\$22
Strawberry Passion (mocktail) Orange, strawberry, passionfruit, Fresh lime, shaken, topped with lemonade	\$14

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 Liqueur \$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 \$4.5 GOURMET TEA

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 \$4.5 CHOCOLATE & CHAI LATTE





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