

IN-ROOM DINING

A little something
to keep you going



ALL DAY

SMALLER

BREAD	\$7
Focaccia, sea salt, olive oil (VE, NF, DF).	
BRUSCHETTA	\$14
Cherry tomato , sourdough, basil, vincotto (VE, NF, DF).	
Add cheese : whipped ricotta (NF)	\$7
buffalo mozzarella (NF).	\$9
ASPARAGUS	\$15
Muhammara, crème fraiche, almond (GF, DF).	
GRILLED OCTOPUS	\$23
Kipfler potato, white bean, salsa verde (NF).	
POLPETTE	\$19
Veal & pork meatballs – sugo – provolone (GF, NF).	
FIG	\$16
Radicchio – goat cheese – mint – honey (V, GF).	
PORK BELLY	\$19
Parsnip, heirloom carrot, mustard jus (GF, NF).	
MUSSELS	\$25
Nduja butter – parsley - sourdough (GF, NF).	
LAMB KEFTEDES	\$20
Tirokafteri, feta, pickled onion.	

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	\$51
Northern Riverina grain fed black angus (GF, NF, DF).	
SIRLOIN 250GM	\$47
Braidwood grass fed hereford boss (GF, NF, DF).	
SCOTCH 300GM	\$55
Wagga wagga grass fed shorthorn (GF, NF, DF).	
RIB EYE ON THE BONE 500GM	\$81
Yambinya grass fed followed by grain fed black baldy (45-60 minutes cooking time)	
HALF FREE RANGE CHICKEN 400GM	\$39
Goulburn (GF, NF, DF).	

SIDES

SHOESTRING FRIES	\$10
Rosemary, aioli (DF).	
GRILLED BROCCOLINI	\$10
Burnt butter, pecorino (GF, NF).	
BEETROOT SALAD	\$10
goat cheese – candied walnut (GF).	
DUCK FAT POTATOES	\$10
Paprika, salsa verde (GF).	
ROASTED PUMPKIN	\$10
Whipped ricotta, pine nut (GF).	

LARGER

CASARECCE	\$33
Slow cooked lamb neck ragu, tomato sugo, goat cheese (NF).	
GNOCCHI	\$29
Forest mushroom, pine nut, salted ricotta (V).	
LINGUINE	\$35
Tiger prawns, baby tomatoes, anchovy, dill (NF).	
MARKET FISH	MP
Corn chowder, collard green, white bean	
RISOTTO	\$29
Pumpkin , leek fondue, sage, ricotta (GF, NF).	
CHICKPEA SALAD	\$26
Red cabbage, avocado, cucumber, sesame dressing (VE, NF, GF).	
ROASTED CAULIFLOWER	\$32
Chickpea, salsa verde, tarragon yoghurt, pomegranate.	
LAMB SHOULDER 400GM	\$71
Harissa, braised red cabbage, rosemary jus (Ideal for 2) (GF/DF).	
BRAISED BEEF CHEEK BUCCO 500GM	\$69
Polenta, 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 Crusty bread.	\$19
CROWNE CLUB SANDWICH Grilled chicken, fried egg, bacon, tomato relish, fries.	\$29
MORTADELLA SANDWICH Panini, arugula, salsa verde, provolone, fries.	\$25
CAESAR SALAD Cos lettuce, crouton, anchovy dressing, parmesan, egg.	\$29
ANGUS BEEF BURGER Milk bun, lettuce, tomato, aioli, swiss cheese, fries.	\$27
FALAFEL BURGER Potato bun, lettuce, vegan aioli, fries (VE).	\$25
VEGETABLE FRIED RICE Oriental vegetables, sweet soy, tofu, sesame (VE).	\$26
MASSAMAN BEEF CURRY Rice, coriander, lemongrass, peanut.	\$29
FUNGI PIZZA Vine tomatoes, mozzarella, basil.	\$21
GRILLED VEGETABLE WRAP Arugula, goat cheese, pesto aioli, fries.	\$19

SWEETS

WARM CHOCOLATE FONDANT Berry sorbet (NF).	\$19
TIRAMISU Hot chocolate ganache.	\$19
BURNT CHEESE CAKE Blood orange gelato (GF).	\$19
DESSERT OF THE DAY	\$17
3 CHEESE PLATTER Muscatel, quince paste, lavosh.	\$21
DAILY SELECTION OF ICE CREAM, GELATO AND SORBETS	\$6 ea.

OVERNIGHT MENU

Available from 10pm – 6am.

SOUP OF THE DAY Crusty bread.	\$19
MORTADELLA SANDWICH Panini, arugula, salsa verde, provolone, crisps.	\$25
CAESAR SALAD Cos lettuce, crouton, anchovy dressing, parmesan, egg, bacon.	\$29
VEGETABLE FRIED RICE Oriental vegetables, sweet soy, tofu, sesame.	\$26
MASSAMAN BEEF CURRY Rice, coriander, lemongrass, peanut.	\$29
FUNGI PIZZA Vine tomatoes, mozzarella, basil.	\$21
GRILLED VEGETABLE WRAP Arugula, goat cheese, pesto aioli, crisps.	\$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

TAP	
Furphy	\$10
Byron Bay Lager	\$10
BOTTLES + CIDER	
Asahi	\$11
Crown Lager	\$10
Bentspoke Barley Griffin	\$12
Bentspoke Crankshaft	\$12
Bentspoke Freewheeler 0%	\$10
Cascade Premium Light	\$10
Corona Extra	\$10
Great Northern Super Crisp	\$10
White Rabbit Dark Ale	\$10
Pure Blonde Low Carb	\$11
The Hills Apple/ Pear Cider	\$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

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

COCKTAILS

Spicy Watermelon Margarita Mezcal, watermelon, Suntory rubis, orange marionette, lime, jalapeno	\$230
Tiramisu Martini Absolut, Kahlua, crème de cacao, Double mocha espresso, simple syrup	\$221
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



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
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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

Pepsi, Pepsi Max, Solo, Sunkist, Lemonade, Ginger ale, Ginger Beer, Tonic Water, Lemon, Lime & Bitters or Soda, Lime & Bitters	\$4.5
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FRUIT JUICE

Orange, Apple, Pineapple, Cranberry	\$4.5
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SANTA VITTORIA MINERAL WATER

Sparkling or Still 500ml	\$4.5
Sparkling or Still 700ml	\$7

TEA & COFFEE

LA MAISON DU THE GOURMET TEA

English Breakfast, Earl Grey, Chamomile, Peppermint, Lemon & Ginger, Green	\$4.5
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COFFEE

Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato	Reg \$5.5 Lrg \$6
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HOT CHOCOLATE & CHAI LATTE

\$4.5





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