



## STARTER

French fries .....	\$9.50
Beer battered fries .....	\$9.50
Waffle fries .....	\$10.50
Cheesy garlic flatbread .....	\$12.50
Mac & cheese croquettes .....	\$14
with ranch sauce	
Southern chicken bites .....	\$12
with Frank's red hot mayo	
Buffalo chicken wings .....	half dozen \$12 .....
with celery & blue cheese sauce	dozen \$20
Tempura squid .....	\$18
with salad, seaweed & wasabi pea seasoning with chipotle hoisin mayo	+\$8 for main
Chilli fries .....	\$15
Beer battered fries with beef barbacoa, melted queso, jalapenos & coriander	
Steamed or fried bao buns .....	3 for \$18
Smoked pork belly <b>OR</b> spicy garlic chicken adobo <b>OR</b> roast cauliflower with kimchi apple slaw	

## BURGERS - All served with French fries

Gluten free bun +\$3

The Crowns cheeseburger (GF option) .....	\$19
Angus beef with American cheddar, bacon, onion, tomato, cos lettuce, fancy sauce & mustard	
The flaming Crown (GF option) .....	\$21
Cayenne pepper Angus beef with American cheddar, bacon, onion jam, jalapenos, hot mayo & mustard	
Buttermilk fried chicken .....	\$22
Crispy fried chicken tenders, bacon, apple slaw, jalapenos, buffalo sauce & house-made ranch	
Smoked pork belly (GF option) .....	\$25
House smoked pork belly, apple slaw, crispy bacon & Three Crowns own BBQ sauce	
Smoked mushroom melt (Vegan option) .....	\$19
Smoked portobello mushroom in panko crumbed with American cheddar, onion rings, cos lettuce, tomato, pickles & ranch sauce	
Vegan cheese burger (GF option) .....	\$19
Plant based patty with vegan aioli, vegan cheese, onion, pickles, tomato, cos lettuce & mustard on a pumpkin bun	



## MAINS

Classic grilled chicken caesar (GF option) .....	\$25
Chicken tenderloin tossed with cos lettuce, bacon, house-made croutons, anchovies & a poached egg	
Asian noodle salad (GF & Dairy free) .....	\$23
Vermicelli noodles with sambal soy ginger dressing, tofu, julienne carrots, capsicum, cucumber, spring onion, Vietnamese mint & Thai basil	
Beer battered market fresh fish.....	\$32
Stone & Wood battered fish with beer battered fries, apple slaw & a house-made tartare sauce	
Chicken parma.....	\$26
Panko Crumbed breast, napolli sauce, ham & cheese with beer battered fries & apple slaw	
Classic schnitty .....	\$23
With beer battered fries & apple slaw	
Vegan parma (GF, vegetarian option) .....	\$24
Panko crumbed eggplant adorned with rich napolli sauce & vegan cheddar with beer battered fries & garden salad with an Asian sesame soy dressing	
Steak sandwich .....	\$27
Sliced Sirloin steak, bacon, American cheddar, cos lettuce, ranch, onion jam on Turkish bread with French fries	

## On the Grill

Baby Back Ribs .....	\$44
Oven baked Pork Ribs with our house made rub & glazed with our house made Tennessee bbq sauce, waffle fries, mac & cheese croquettes & apple slaw	
Jerk Chicken .....	\$26 half / \$38 whole
Grilled adobo marinated chicken with annatto oil, lemongrass, ginger & house made peri peri sauce (Choose 2 sides included in price)	
300g Certified Black Angus Sirloin (MB +2) .....	\$36
400g Grain Fed Scotch Fillet (MB +2) .....	\$42
550g Premium Riverine Angus Rib Eye (MB +4) .....	\$46

To compliment your steak, choose from of the following sides: \$3 per side, maximum 2

1. French fries	2. Beer battered fries	3. Waffle fries	4. Kipfler potatoes
5. Apple slaw	6. Garden salad	7. Green veggies	

Choice of ONE of the following sauces all made in house (included in price):

1. Creamy peppercorn	2. Three Mushrooms	3. Red wine jus	4. Garlic chive butter
5. Tennessee BBQ	6. Hot English, Dijon or Seeded mustard	7. Gravy	

# Please feel free to ask one of our staff members about our rotating Specials dishes and Desserts #

\* Surcharges apply on public holidays\*