

I N R O O M D I N I N G

B R E A K F A S T A L A C A R T E M E N U

To Start

Selection of freshly squeezed juice orange, grapefruit, carrot or apple	\$14.50
Selection of chilled juice apple, pineapple, orange, cranberry, mango or tomato	\$12.50
Selection of healthy juice (H):	\$16.00
Kick Start – Carrot, beetroot, orange and strawberries	
Detox – Watermelon and strawberries	
Belly Berry – Blueberries, apple and honey	
Energiser Drink - Banana, milk, honey, wheat	
Seasonal fruit salad with natural yoghurt (H)	\$18.00
Optional - coconut yoghurt (H)	\$19.00

From the Bakery

Pastries croissant, sweet muffin, Danish and pain au chocolat (3 pieces)	\$16.00
Selection of toast wholemeal, white sourdough, rye sourdough, multi-grain, fruit bread, English muffin, gluten free bread (3 pieces)	\$11.00
All bakery items are served with a selection of preserves and butter	

Cereals

Dr. Bircher muesli (H)	\$13.00
Porridge with banana, almonds and honey (H)	\$14.50
Your favourite cereal: served with full cream, almond, skimmed or soy milk	\$12.50

- Carman's Oat Clusters – Uncle Toby's Natural Muesli
- Honey Roasted Nuts
- Coco Pops
- Corn Flakes
- Special K

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients *Contains Pork
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BREAKFAST SPECIALITIES

Crown Signature Big Breakfast* scrambled, poached or fried on your choice of toast, scotch fillet steak, avocado, asparagus, ricotta cheese, bacon, sausage, roasted mushrooms and grilled tomato	\$47.00	
Big Breakfast* scrambled, poached or fried on your choice of toast bacon, sausage, roasted mushrooms and grilled tomato	\$29.00	
Egg Omelette* on your choice of toast Ham, cheese, tomato, onion and mushroom	\$26.00	
Egg White Omelette on your choice of toast Field mushrooms and ricotta (H)	\$27.00	
Eggs Benedict Poached eggs, hollandaise sauce on white sourdough with a choice of:		
Bacon	\$28.00	
Ham	\$28.00	
Smoked Salmon	\$28.00	
Bacon and egg breakfast bun* Rocket, mayonnaise and smokey BBQ sauce	\$22.00	
Pancakes with maple syrup, cream and whipped butter	\$24.00	
Add ice cream	\$3.50	
Additional items		
– Chicken sausage (3 pieces)	– Bacon* (2 pieces)	each \$8.50
– Smoked salmon	– Roasted tomato	
– Roasted mushrooms	– Avocado	
– Baked beans		

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C O N T I N E N T A L S E T B R E A K F A S T

\$36.00 PER PERSON

Selection of freshly squeezed juice orange, grapefruit, carrot or apple

or

Selection of chilled juices apple, pineapple, orange, cranberry, mango or tomato

o o o

Dr. Bircher muesli

or

Choice of cereal Coco Pops, Corn Flakes, Special K, Uncle Toby's Natural Muesli,

Carman's Oat Clusters Honey Roasted Nuts

or

Seasonal fruit salad

o o o

Selection of bakery items choice of three

Croissant, sweet muffin, pain au chocolat or Danish pastry

or

Selection of toast choice of three

White sourdough, wholemeal, multi-grain, rye sourdough, fruit bread, English muffin or gluten free bread

o o o

Your choice of Vittoria coffee or Dilmah tea

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I N R O O M D I N I N G

F I T A N D H E A L T H Y B R E A K F A S T

\$42.00 PER PERSON

Selection of freshly squeezed juice orange, grapefruit, carrot or apple

or

Energiser Drink banana, milk, honey, wheat

o o o

Seasonal fruit salad

o o o

Egg white omelette on your choice of toast, field mushrooms and ricotta

o o o

Your choice of Vittoria coffee or Dilmah tea

C H I N E S E S T Y L E B R E A K F A S T

\$45.00 PER PERSON

Selection of freshly squeezed juice orange, grapefruit, carrot or apple

or

Selection of chilled juices apple, pineapple, orange, cranberry, mango or tomato

o o o

Your choice of congee (plain, chicken or fish) accompanied by soy sauce, salted egg, crispy shallots, roasted peanuts and Chinese doughnut

o o o

Seasonal fruit salad

o o o

Mini dim sum*

o o o

Your choice of Vittoria coffee or Dilmah tea

Hot Beverages

Coffee espresso, macchiato, flat white, cappuccino, latte, long black \$9.00

Dilmah tea English Breakfast, Earl Grey, Green, Jasmine Green, Chamomile, Peppermint, Rose & French Vanilla \$9.00

Hot chocolate \$9.00

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A LA CARTE MENU - AVAILABLE 24 HOURS

APPETISERS AND SALADS

Freshly shucked oysters with shallot and red wine vinegar (S)	½ Doz. \$30.00	1 Doz. \$60.00
Baby squid tentacles coated with smoked paprika rice flour, lemon and sumac mayonnaise		\$29.00
Teriyaki chicken karaage wasabi mayonnaise		\$29.00
Duck rillettes cornichons, pickled baby onions and toasted sourdough (S)		\$38.00
Honey glazed roasted butternut pumpkin with rocket, Meredith feta and nutta granola		\$33.00
Thai beef salad with baby cos lettuce, fried onion, chilli, lime juice and coriander		\$37.00
Asian slaw salad cabbage slaw, fried onion, walnuts, cucumber, green beans, glazed yuzu peel, tofu and yuzu dressing (H)		\$32.00
Classic Caesar salad* cos lettuce, shaved parmesan, crispy bacon, poached egg, croutons, white anchovies and caesar dressing		\$30.00
Add - grilled chicken		\$36.00

SOUP

Creamy mushroom soup		\$22.00
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SANDWICHES AND BURGERS

Crown Towers beef burger* <small>cooked pink and juicy</small> wagyu beef patty, lettuce, tomato, grain mustard mayonnaise, bacon, red onion, cheddar cheese, fried egg and fries (S)	\$37.00
Crown Towers chicken burger grilled chicken breast, lettuce, mayonnaise, red onion, guacamole, mango chutney cheddar cheese and fries	\$37.00
Crown Tower cheeseburger, Angus beef patty, melted cheddar, house made pickles and tomato sauce and fries	\$34.00
Crown Towers double cheeseburger, Angus beef patties, melted cheddar cheese, house made pickles, tomato sauce and fries	\$39.00
Club sandwich* with chicken breast, fried egg, crispy bacon, Swiss cheese, tomato, lettuce Japanese mayonnaise and fries	\$36.00
Steak sandwich YG scotch fillet, Swiss cheese, lettuce, tomato, red onion, mayonnaise, tomato relish and fries	\$37.00
Pastrami sandwich, melted cheddar cheese, coleslaw with Russian dressing and fries	\$32.00
Classic mixed finger sandwiches on white bread with fries (choice of two fillings) Chicken and celery Curried egg and chives Smoked salmon, pickled cucumber and horseradish	\$31.50

A LA CARTE MENU - AVAILABLE 24 HOURS

PASTA AND RISOTTO

Spaghetti Bolognese	\$34.00
Pappardelle with porcini, exotic mushrooms, green peas and shaved Grana Padano	\$37.00
Risotto asparagus, green beans, peas, zucchini and parmesan reggiano	\$31.00

MAIN COURSES

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Berkshire pork belly with house made apple sauce, steamed broccolini and vine ripe cherry tomatoes	\$40.00
Harissa spiced Amelia Park lamb cutlets with Labneh	\$49.00
350gm Harvey beef rib eye	\$57.00
Red wine jus braised beef cheek with creamy mashed potato, steamed broccolini and vine ripened cherry tomatoes	\$43.00

*All grilled items are served with mashed potato.

FROM THE SEA - STEAMED OR GRILLED

220gm Humpty Doo barramundi fillet	\$48.00
220gm Tasmanian salmon fillet (S)	\$48.00

*All grilled and steamed fish are served with broccolini and lemon.

Fish and chips battered Hoki, chips, orange gremolata and tartare sauce	\$37.00
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SAUCES

Béarnaise	Herb butter	Hollandaise	Red wine sauce
BBQ sauce	Black pepper sauce	Horseradish cream	

SIDE DISHES

Fries	\$14.00
Buttered broccolini with lemon	\$14.00
Creamed mashed potato	\$14.00
Mixed leaf salad with avocado and tomato	\$17.00
Macaroni and cheese gratin	\$14.00

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FLAVOURS OF ASIA

Edamame	\$14.00
Laksa noodle soup prawns, fried tofu, bean sprouts, half hard boiled egg and sambal	\$29.00
Egg noodle soup with roast duck and Asian greens	\$33.00
Wonton egg noodle soup* with prawn and pork wontons, Choy Sum in a chicken broth	\$29.00
Plain congee accompanied by soy sauce, salted egg, crispy shallots, roasted peanuts and Chinese doughnut	\$23.00
Add - chicken	\$7.00
Add - fish	\$7.00
Assorted dumplings*	\$32.00
Chicken siu mai, prawn dumpling, Shanghai pork dumpling and BBQ bun	
Char Kway Teow* wok fried rice noodles with prawns, fish cake, egg, bean sprouts, chinese sausage and chilli	\$35.00
Yangzhou fried rice* BBQ pork, shrimps, carrots and peas	\$31.00
Nasi Goreng fried rice with sambal belacan, chicken satay, fried egg, pickles and prawn crackers	\$36.50
Kung Pao chicken roasted peanuts, capsicums, onions, chilli and spring onions	\$35.00
Beef Bulgogi bean sprouts, carrots, onion and rice	\$35.00

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DESSERTS

Warm sticky date pudding, butterscotch sauce and vanilla bean ice cream	\$23.00
Tiramisu cake, chocolate mousse, biscotti crumble, whipped cream and cocoa powder (N)	\$23.00
Vanilla crème brûlée with shortbread	\$22.00
Vanilla cheesecake, mandarin gel, mixed berry compote, macadamia crumble and whipped cream (N)	\$23.00
Selection of world cheese with lavosh and muscatel	\$28.00
Seasonal fruit plate with assorted sliced melons, berries and passionfruit	\$24.00
Premium ice cream cup (120ml)	\$7.50
· Choc-A-Lot	
· Salted Caramel	
· Vanilla Bean	
Sorbet cup (120ml)	\$7.50
· Lemon Freezey	

KIDS' CORNER

Toasted ham and cheese sandwich*	\$15.00
Mini beef burgers with chips	\$18.50
Fish and chips	\$19.00
Spaghetti Bolognese	\$17.00
Spaghetti with napolitana sauce	\$16.00
Chicken nuggets and chips	\$17.00

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WINE LIST

	GI	BTl
Sparkling		
Domaine Chandon, Yarra Valley, VIC	\$16.00	\$68.00
Sparkling Rosé		
Taltarni Cuvee, South East Australia	\$17.00	\$69.00
T'Gallant Pink Moscato, Mornington Peninsula, VIC		\$65.00
Champagne		
Veuve Clicquot Yellow Label NV		\$225.00
Piper-Heidsieck Rosé Sauvage NV		\$245.00
Billecart Demi Sec NV		\$250.00
Ruinart Blanc De Blanc NV		\$345.00
Dom Perignon 2012		\$625.00
Louis Roederer Cristal 2014		\$845.00
Dom Perignon Rosé 2003		\$1100.00
Riesling		
Grosset Springvale Clare Valley, SA		\$85.00
Pressing Matters R69 Half Dry, Coal River, TAS	\$15.00	\$68.00
Sauvignon Blanc		
Mud House, Sauvignon Blanc Marlborough, NZ	\$15.00	\$59.00
Domaine Vacheron, Sancerre, FRA		\$120.00
Semillon Sauvignon Blanc		
Wise Leaf Reserve Semillon Sauvignon Blanc, Margaret River, WA	\$17.00	\$68.00
Cullen Mangan Sem Sauv Blanc, Margaret River, WA		\$79.00
Chardonnay		
Devils Lair Dance With The Devil Chardonnay, Margaret River, WA	\$15.00	\$59.00
Seville Estate, Yarra Valley, SA		\$80.00
Domaine Laroche 'St Martin' Chablis, France		\$110.00
Leeuwin Estate Art Series, Margaret River, WA		\$220.00

I N R O O M D I N I N G

WINE LIST

Pinot Grigio	GI	Btl
Corte Giara Pinot Grigio, Veneto, ITA	\$17.00	\$69.00
Rosé		
By.Ott Côtes de Provence Rosé, France		\$85.00
Pinot Noir		
Stonier Mornington Peninsula, VIC	\$16.00	\$70.00
Craggy Range Te Muna, Central Otago, NZ		\$115.00
Cabernet Sauvignon		
Penfolds Max's, Multi Regional, SA	\$15.00	\$68.00
Leeuwin Estate Art Series, Margaret River, WA		\$138.00
Cabernet Merlot		
Singlefile, Frankland River, WA	\$15.00	\$59.00
Shiraz		
Wirra Wirra Woodhenge McLaren Vale, SA	\$17.00	\$69.00
Hancock and Hancock Shiraz Grenache		\$60.00
Willow Bridge Estate Gravel Pit, Ferguson Valley, WA		\$80.00
Henschke Keynote 'Euphonium' Shiraz Cabernet, Barossa Valley, SA		\$125.00
Penfolds RWT, Barossa Valley, SA		\$360.00

I N R O O M D I N I N G

FROM THE BAR

Australian Beer	
Cascade Premium Light	\$10.00
Crown Lager	\$12.00
Little Creatures Pale Ale	\$12.00
Imported Beer	
Heineken	\$13.00
Asahi Super Dry	\$13.00
Corona	\$13.00
Birra Moretti	\$13.00
Guinness Draught Can (440ml)	\$15.00
Energy Drink	
Red Bull	\$9.00
Red Bull Sugar Free	\$9.00
Mineral Water	
Acqua Panna (750ml)	\$12.00
Sparkling Mineral Water	
San Pellegrino (750ml)	\$12.00
Juices	
Chilled fruit juices	\$12.50
Tomato, Cranberry, Mango, Orange, Pineapple or Apple	
Soft Drinks	
Coke, Coke No Sugar, Sprite, Tonic Water, Dry Ginger Ale, Soda Water	\$7.50

I N R O O M D I N I N G

FROM THE BAR

Gin	30ml
Tanqueray	\$17.00
Bombay Sapphire	\$18.00
Hendricks	\$18.00
Vodka	
Ciroc	\$14.00
Grey Goose	\$18.00
Absolut	\$15.00
Scotch Whiskey	
Blends	
Johnnie Walker Black Label	\$16.00
Johnnie Walker Blue Label	\$40.00
Chivas Regal 12 Years Old	\$19.00
Single Malt	
Glenfiddich 12 Years Old	\$18.00
The Macallan 12 Years Old	\$25.00
Canadian Whiskey	
Canadian Club	\$13.00
Irish Whiskey	
Jameson	\$15.00
Tennessee Whiskey	
Jack Daniel's	\$14.00
Bourbon	
Jim Beam Black Label	\$14.00
Southern Comfort	\$13.00

I N R O O M D I N I N G

FROM THE BAR

Rum	30ml
Bacardi Carta Blanca	\$13.00
Captain Morgan	\$13.00
Tequila	
El Jimador Resposado	\$14.00
Patron Silver Tequila	\$20.00
Cognac	
Hennessy VSOP	\$21.00
Hennessy XO	\$39.00
Apertifs and Liqueurs	
Kahlua	
Baileys	\$16.00
Cointreau	\$16.00
Frangelico	\$16.00
Malibu	\$16.00
Midori	\$16.00
Grand Marnier	\$16.00

I N R O O M D I N I N G

FROM THE BAR

Cocktails \$23.00

Long Island Iced Tea

Cointreau, Tanqueray gin, Ciroc vodka, Bacardi Rum, El Jimador tequila, Coke, Sprite, lemon juice

Midori Illusion

Midori, Ciroc Vodka, Cointreau, lemon, lime and pineapple juice

Toblerone

Baileys, Frangelico, Kahlua, cream, chocolate syrup and honey

Pina Colada

Bacardi Rum, Malibu, coconut cream and pineapple juice

Espresso Martini

Kaluha, Ciroc Vodka, espresso coffee

Mango Minx

Malibu, Southern Comfort, Mango liqueur, strawberry liqueur, apple juice and lemon juice

Strawberry Daiquiri

Strawberry Liqueur, Bacardi Rum, lemon juice and strawberries

Margarita

El Jimador Tequila, Cointreau and lemon juice