



MENU

PLEASE ORDER AT THE BAR OR VIA THE QR CODE

TO START

Oysters ½ dozen 26 dozen 48 GF/DF
SERVED WITH LEMON OR CUCUMBER & LIME JUICE

Olives 8 GF
BOWL OF SICILIAN AND KALAMATA OLIVES IN FRUITY
OLIVE OIL

House spiced nuts 7 V

Grilled sourdough with chives & garlic
butter, Tasman sea salt 10 VEG

Chef's soup of the day with sourdough
bread 15

LIGHTER CHOICE

Caprese salad, vannella bocconcini, heirloom tomato,
fennel jam, basil & EV olive oil 24 GF/DF

Classic Caesar salad, cos lettuce, pork lardon, poached
egg, parmesan, tonnato dressing & chickpea croutons
21 GF

Grilled tofu, Japanese spices, ginger Asian mung bean
noodles & market greens 24 GF/DF/V

Crispy calamari, market greens, heirloom tomato, five
spice, lime mayonnaise & spicy chilli dip 24

Cognac flamed prawns, black pepper, roast tomato,
lemon & fresh herbs 26 GF

Spring Bay mussels, coconut chilli broth, red onions,
garlic & steamed rice 26 GF

ADD ONS:
+CRUMBED CHICKEN 6 +HUON SMOKED SALMON 9

STACKED & WRAPPED

Burger of the sleeping giants with angus beef pattie, lettuce,
tomato, fried egg, cheese, bacon, BBQ sauce, tomato relish &
fries 24

Chicken Schnitzel burger with Swiss cheese, tomato, onion
rings, ranch dressing & fries 24

Crowne club sandwich with crumbed chicken, bacon,
cheese, tomato, lettuce, aioli & fries 24

Lamb pita pocket with pickled cucumber, tomato, lettuce,
mint yogurt dressing & fries 28

Veggie burger with tomato, cheese, lettuce & ketchup 22

PIZZA & PASTA

GLUTEN FREE BASE AVAILABLE +3

Classic Margarita pizza with tomato base, sun
ripened tomato & baby mozzarella 23 VEG

Hawaiian pizza with tomato base, shaved
ham, pineapple & mozzarella 27

Pepperoni pizza with tomato base, mozzarella
& chilli pepperoni 27

Spiced chicken pizza with tomato base,
spinach onion, coriander & yogurt mint sauce
27

Down Under pizza with BBQ base, smokey
bacon, egg, red onion, BBQ sauce &
mozzarella 27

Seafood linguini aglio olio with prawns,
calamari, garlic, chilli & parsely 29

Carbonara rigatoni with mushroom, bacon,
parmesan & chardonnay sauce 29

Grilled eggplant linguini with baby
bocconcini, Napoli sauce & fresh herbs 26 VEG

THE MAIN EVENT

SLOWLY DOES IT

Master stock beef, 8hr braised Cape Grim beef cheeks, master stock
sauce, market greens, garlic potato 45 GF/DF

Scottsdale pork, glazed parsnip, braised red cabbage, Granny Smith
apple, smoked pancetta & Canadian maple ranch 40 GF

Slow cooked lamb, wild mushroom, pea & button mushroom
fricassee with truffle potato purée 48 GF

HOT OFF THE GRILL

Fish of the day. Today's fresh market fish with chef's creation 38

Free range Marion Bay chicken, New Orleans rub, garlic potato,
glazed greens & pan juices 34 GF/DF

90 day aged Cape Grim T-Bone steak, jus, house green salad, merlot
jus, fries or mashed potato 48 GF

ON THE SIDE

Sea salted fries with aioli 12 GF/DF

Sweet potato fries with aioli 14 GF/DF

Steamed rice 5 GF/DF

Green salad with tomatoes, cucumber & lemon
vinaigrette 12 GF/DF

THE FINAL ENCORE

Raw sugar pavlova with lychee & orange gel, raspberry,
orange & nasturtiums 16 GF

Mint & lime cheesecake with mint cream ganache, lime
tuile, caramelised chocolate & silver leaf 16 VEG

Chocolate dome with Valrhona chocolate mousse, mango
crèmeux, cocoa sable & sponge 16

Today's selection cheese, crackers, muscatels & berry gel
25 VEG

EAT



DIETARY INFORMATION: GLUTEN FREE (GF) GLUTEN FREE OPTION (GFO) DAIRY FREE (DF) VEGETARIAN (VEG)

PLEASE NOTE A 3% MERCHANT SERVICE FEE APPLIES TO JCB & DINERS TRANSACTIONS, 1.9% FOR ALL OTHER CREDIT CARDS

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. NO SPLIT BILLS.



DRINKS MENU

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HOUSE COCKTAILS

- Rum Rusty Nail 18
Roasted nuts, butter wash Havana 7 rum, Drambuie, Orange bitters
- Breakfast Martini 17
Gin, Aperol, lemon, pineapple, marmalade
- Crowne Spritz 17
Chambord, elderflower liquor, sparkling wine, pomegranate, soda
- Moscow Mule 20
Vodka, lime, bitters, ginger beer
- Whisky Yuzu Highball 19
Scotch whisky, yuzu, lemon, Peychaud's bitters
- Jägermeister Surfer 15
Malibu, Jägermeister, pineapple, lemon
- Blueberry Sour 18
Gin, lemon, egg white, blueberry, vanilla
- Strawberry Daiquiri 20
Rum, lime, strawberry
- Blood Moon 19
Gin, Aperol, passionfruit, lemon, vanilla, orange juice
- Hot Toddy 15
House spiced Willie Smiths Organic Cider, apple juice, rum

CLASSIC COCKTAILS

- Whisky Sour 21
Scotch whisky, lemon, sugar, egg white
- Amaretto Sour 20
Disaronna, scotch whisky, lemon, egg white
- Margarita 20
Tequila, lime, Cointreau
- Cosmopolitan 19
Vodka, Cointreau, cranberry, lime
- Mojito 18
Rum, lime, sugar, mint
- Mai Tai 20
Spice rum, Cointreau, orgeat, lime
- Espresso Martini 21
Vodka, Kahlua, sugar, fresh espresso
- Negroni 20
Gin, campari, sweet vermouth
- Old Fashion 20
Whisky, sugar, Angostura bitter
- Tequila Sunrise 18
Tequila, grenadine, orange juice
- Aperol Spritz 15
Aperol, soda, sparkling wine

TAPS

	sch	pint	jug
Little Creatures Pale Ale 5.2%	13	16	32
James Boag's Draught 4.6%	12	14	28
James Boag's XXX 4.8%	12	14	28
James Boag's St George 4.2%	12	14	28
Furphy Crisp Lager 4.5%	11	14	28
Willie Smith's Cider 5.4%	11	14	28
Little Dragon Ginger Beer 4%	14	17	34
HBC Aussie Pale Ale 4.2%	10	12.5	25
XXXX Gold Lager 3.5%	10	12	24
Stone & Wood Pacific Ale 4.4%	14	17	34

WINE BY THE GLASS

BUBBLES

	gl.
Devils Corner Sparkling Cuvée (TAS)	14
La Boheme Cuvee Sparkling Rosé (VIC)	14
Pirie NV Sparkling (TAS)	17

ROSÉ

	sml.	lrg.
Devils Corner Pinot Noir Rosé (TAS)	15	24
Nocton Rose (TAS)	15	24
Days & Daze Rose (AUS)	11	16

WHITE

	sml.	lrg.
42 Degrees Riesling (TAS)	13	20
Knappstein Riesling (SA)	13	20
Devils Corner Sauvignon Blanc (TAS)	12	20
Devils Corner Pinot Grigio (TAS)	12	20
Pipers Brook Pinot Grigio (TAS)	14	22
Devils Corner Chardonnay (TAS)	12	20
Nocton Vineyard Chardonnay (TAS)	13	20
Brown Brothers Moscato (VIC)	12	20

RED

	sml.	lrg.
Storm Bay Pinot Noir (TAS)	12	20
Devils Corner Pinot Noir (TAS)	13	20
Waterton Hall Shiraz (TAS)	16	26
Smith & Hooper Merlot (SA)	13	20
Snake & Herring Cabernet Sauvignon (SA)	14	22

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