

# CREW & KING

## Food Menu

### Small plates to share

Toasted pumpkin bread, hummus dip, pine nuts, sumac, olive oil **VG** **\$18**

Three cheese croquettes, pistachio pesto, pecorino cheese, basil **V** **\$19**

Bruschetta, la delizia buffalo mozzarella, cherry tomato, balsamic onion, rocket **V GFO** **\$19**

Charcuterie plate, local cheeses, sliced meats, dill pickle, tomato, chutney, crackers (serves 2) **GFO** **\$32**

Western Australian crayfish brioche slider, butter poached crayfish, lettuce, preserved lemon aioli **\$22**

Pork belly bites, chili caramel, green onion, apple, sesame seeds **GF** **\$18**

Falafel with mixed leaves, tzatziki, pomegranate **VG** **\$18**

House cut royal blue potato chips, roast garlic mayonnaise **V GF** **\$9**

Garden Salad **VG GF** **\$9**

### Sweet

Sue Lewis chocolate truffle  
Saltbush caramel **GF** **\$3 for 1**  
Lemon Myrtle **GF** **\$10 for 3**  
Single origin dark chocolate **GF VG**

Rhubarb frangipane tart, berry coulis, coconut cream **GF DF** **\$15**

**V** Vegetarian  
**NF** Nut Free

#### Allergen Legend

**GF** Gluten Free

**DF** Dairy Free

**VG** Vegan

**O** Option