

# CREW & KING

## FOOD MENU

**TWO COURSES \$49**  
**THREE COURSES \$59**

### ENTREE \$17

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Beurre bosc pear and camembert tart, micro salad, honey drizzle	<b>V GF NF</b>
Princess asparagus and lemon soup, puff pastry moon crescents	<b>VG NF GFO</b>
Duck pâté, pickled cranberries, red onion relish, toasted brioche	<b>NF</b>

### MAINS \$37

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Beef eye fillet tenderloin, rajská omáčka (Czech tomato jus), whipped dill potato, leek straw	<b>GF NF</b>
Silver moon crisp skin salmon, potato rosti, salsa verde	<b>GF NF</b>
Traditional Huluski linguine, buttered cabbage, caramelized red onion, vegan mozzarella cheese	<b>VG GF NF</b>

### DESSERT \$15

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Old fashioned date pudding, coconut caramel sauce	<b>V NF</b>
Raspberry panna cotta, Persian fairy floss, burnt white chocolate crumbs	<b>V GF NF</b>

### SIDES \$9

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Steamed buttered broccolini with toasted almonds	<b>V GF</b>
Heirloom tomato, Lebanese cucumber, kalamata olive, vegan mozzarella salad	<b>VG GF NF</b>
In house royal blue fries, garlic aioli	<b>V GF NF</b>

#### ALLERGEN LEGEND

**DF** Dairy free    **GF** Gluten Free    **VG** Vegan  
**NF** Nut free    **V** Vegetarian    **O** Option