

# CREW & KING

## FOOD MENU

**TWO COURSES \$54**  
**THREE COURSES \$64**

### ENTREE \$19

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Beef keftedes (Greek meatballs), tahini dressing	GF NF
Spinach and feta tart, tomato, oregano compote	NF GF V VGO
Citrus cured salmon fillet, horseradish tzatziki, seeded crackers	GF

### MAINS \$40

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Baked Vine Leaf snapper, green beans, skordalia	GF NF
Slow cooked lamb shoulder, lemon garlic potatoes, broccolini	GF DF NF
Greek stuffed cabbage rolls, cauliflower rice, tomatoes, olives	VG GF NF

### DESSERT \$16

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Chocolate truffle, cognac tart, dulce de leche, creme fraiche	V GF NF
Greek honey cake with citrus creme Chantilly and toasted pistachios	V

### SIDES \$11

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Toasted bread, hummus, tzatziki	V VGO GFO NF
Greek salad	VGO V GF NF
Marinated olives	NF V VGO GF
In house royal blue fries, garlic aioli	V GF NF

#### ALLERGEN LEGEND

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