

CREW & KING

FOOD MENU

TWO COURSES \$56
THREE COURSES \$69

ENTREE \$21

Prawn, avocado, citrus aioli, cos lettuce **GF NF**

Pork and duck terrine, tomato chili relish, brioche **GFO**

Mushroom pierogi, dill sour cream, salted cucumber **V VGO**
GFO NF

MAINS \$40

Crispy skin salmon fillet, potato, cauliflower salad **GF NF**

Turkey involtini, heirloom vegetables, quinoa,
honey mustard jus **GF DF NF**

Moroccan cauliflower florets, pomegranate, chickpea falafel,
tahini dressing **VG GF**

DESSERT \$16

Red velvet, berry trifle, gin and rosewater coconut cream **VG NF GF**

Christmas pudding, brandy custard cream **V GF NF**

SIDES \$11

Toasted bread, hummus, tzatziki **V VGO GFO NF**

Grilled haloumi, tomato, pomegranate, mint salad **V VGO GF NF**

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