

CREW & KING

FOOD MENU

Grilled Spanish chorizo, harissa sauce, toasted bread	NF GFO	\$22
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Tostada, roasted pumpkin, avocado, cucumber, coriander, sour cream	VGO GF	\$18
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Charcoal linguine, shredded chicken, capsicum, green beans, lemon chili, Thai basil pesto	GF DF	\$26
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Crispy skin barramundi, buttered medley greens, kipfler potatoes, salsa verde	GF NF	\$32
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Lamb shank, pumpkin puree, green beans, red wine jus	GF NF	\$35
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Moroccan cauliflower florets, chickpea falafel, fennel salad, tahini dressing	GF VG NF	\$24
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Beer battered local snapper fillet, hand cut chips, mixed leaves, tartare sauce, lemon wedge	GFO NF	\$28
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Sides

Cherry tomatoes medley, rocket leaves, parmesan, lemon dressing	V NF VGO GF	\$12
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Buttered seasonal greens	V NF VGO GF	\$10
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House cut royal blue potato chips, roast garlic mayonnaise	V GF NF	\$9
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Allergen Legend

V Vegetarian
NF Nut Free

GF Gluten Free
VG Vegan

O Option
DF Dairy Free