

# CREW & KING

## FOOD MENU

### SMALL PLATES

Cauliflower and Manchego cheese croquettes, salsa verde	V NF	\$20
Chicken tikka skewers , mint chatni, lime	DF GF NF	\$22
Samosa chaat, chickpeas Chole, chatni, yogurt, tamarind, pomegranate	V VGO NF	\$19
Kachumber, fresh tomato, cucumber, mango, red onion with homemade naan, mint yogurt, lemon and cumin vinaigrette	V VGO GFO NF	\$18
Charcuterie plate, local cheeses, sliced meats, dill pickle, tomato, chutney, crackers (serves 2)	GF	\$32

### LARGE PLATES

Barramundi baked in banana leaf, green masala, saffron coconut curry, steamed rice	GF DF NF	\$38
Slow roasted lamb rump, warm nicoise salad, tomato, green beans, olives, potatoes, tomato and lamb jus	GF DF NF	\$40
Truffle gnocchi, roast pumpkin, spinach, peas, vegan mozzarella	VG GF DF	\$35

### SIDES

Garden salad	VG GF NF	\$11
In house royal blue potato fries, garlic aioli	V GF NF	\$11

### DESSERTS

Kulfi with candied orange, pistachio	V GF NFO	\$16
Orange and almond cake, Greek yogurt	V GF	\$16

### ALLERGEN LEGEND

<b>DF</b> Dairy free	<b>GF</b> Gluten Free	<b>VG</b> Vegan
<b>NF</b> Nut free	<b>V</b> Vegetarian	<b>O</b> Option