

# CREW & KING

## FOOD MENU

**TWO COURSES \$56**  
**THREE COURSES \$69**

### ENTREE \$21

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Fresh figs, stracciatella, heirloom tomatoes, toasted walnuts, mint, drizzled with fig & balsamic dressing	<b>VGO NFO GF</b>
Hot smoked salmon tart, tender leeks, fresh dill, served with vibrant green herb oil	<b>NF GF</b>
Pork hock terrine, paired with piccalilli relish, toasted croutes	<b>GFO</b>

### MAINS \$40

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Crispy skin barramundi fillet, asparagus, parsley infused potatoes, capers, saffron mayonnaise	<b>GF NF</b>
Baked chicken supreme, sage, shallots, pancetta served with broccolini, baby carrots, black garlic butter.	<b>GF NF</b>
Potato dumplings, peas and asparagus served with a rich tomato and herb sauce, vegan cheese	<b>VG GF NF</b>

### DESSERT \$16

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Rum and brioche bread and butter pudding, Chantilly cream	<b>V NF</b>
Bakewell tart, vanilla custard, fresh cream	<b>GF</b>

### SIDES \$11

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Heirloom tomato, Lebanese cucumber, Kalamata olives, mixed leaves, maple mustard dressing	<b>V GF</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