

NIGHTLY DINNER SPECIALS

w/- Beer or House Wine

NOT AVAILABLE PUBLIC HOLIDAYS OR MELBOURNE CUP

MONDAY

BBQ Pork Ribs with chips

TUESDAY

200g Rump steak, chips, & gravy

WEDNESDAY

Barramundi oven roasted, crushed potato, pumpkin, broccolini & citrus aioli

THURSDAY

Schnitzel & topper with chips

FRIDAY

Pasta

\$25

KIDS CORNER

all served w/- small soft drink

CRISPY CHICKEN TENDER & CHIPS	\$12
BATTERED FISH & CHIPS	\$12
CHEESEBURGER WITH CHIPS	\$12
LINGUINE NAPOLITANA PARMESAN CHEESE	\$12
LINGUINI BOLOGNESE	\$12
GRILLED CHICKEN BREAST & CHIPS	\$12
KIDS SAUSAGE, MASHED POTATO, AND GRAVY	\$12

WEEKDAY LUNCHES

AVAILABLE MONDAY-FRIDAY 11:30-3PM*

*EXCLUDES PUBLIC HOLIDAYS & MELBOURNE CUP

Add grilled chicken or 3 pcs prawns for \$8

CRISPY BATTERED FLATHEAD

w/- chips, lemon wedge & tartare sauce

\$15

BANGER & MASH

W/-beef sausages, mashed potato, green peas, & onion gravy - GF

WAGYU BEEF BURGER

w/-cheese, lettuce, beetroot, tomato, & chips

LINGUINI BOSCAIOLA

w/- bacon, mushroom, white wine creamy sauce, & parmesan cheese

LINGUINI BOLOGNESE

w/- shaved parmesan cheese

CHARGRILLED 200G RUMP STEAK

w/- fries & choice of sauce - GF

CHICKEN SCHNITZEL AND CHIPS

OVEN ROASTED BARRAMUNDI

w/- chips, lemon wedge & tartare sauce - GF

HALOUMI & MUSHROOM WRAP

w/- lettuce, onion, tomato relish, aioli and chips - VEG

CHICKEN WRAP

w/- lettuce, tomato, cheese, and fries



CROWN HOTEL
SYDNEY

Menu

MONDAY - SATURDAY
LUNCH 11.30AM - 3PM

MONDAY - SUNDAY
DINNER 5PM - 9.30PM

FUNCTIONS AND EVENTS

The Crown Hotel offers multiple areas suitable for all types of functions & events. The first floor offers a private & intimate environment suitable for corporate & private events large or small with dedicated bar.

The roof top terrace provides both indoor and outdoor areas, and can be fully open or enclosed and air conditioned upon request.

Offering a wide selection of draught beer, cocktails, wines & spirits with menu types & budgets to suit all.

PHONE 9267 6793
EMAIL info@crownhotelsydney.com.au



BREADS AND STARTERS

GARLIC BREAD lightly toasted soft white rolls w/- garlic butter (2pcs)	\$3.50
CHEESY GARLIC BREAD lightly toasted soft white rolls w/- garlic butter & melted mozzarella (2pcs)	\$4.50
TRIO OF DIPS w/- babaganoush, tzatziki & taramasalata + toasted Turkish bread (2pcs)	\$15
BRUSCHETTA w/- tomato, spanish onion, basil, garlic, parmesan & aged balsamic on ciabatta	\$ 13
SALT & PEPPER CALAMARI w/- citrus aioli	\$18 GF
CHICKEN TENDERS crumbed chicken tenderloins w/-Smokey BBQ sauce	\$16
GARLIC PRAWNS sautéed tiger prawns in white wine & garlic cream sauce w/- toasted ciabatta	\$21 GFO
CRISPY HALOUMI CHIPS w/- tomato salsa and balsamic glaze	\$16 VEG
BOWL OF FRIES w/- choice of aioli, tomato or BBQ sauce	\$8
POTATO WEDGES w/- sour cream & sweet chilli sauce	\$12
BEER BATTERED ONION RINGS w/- aioli	\$11
MASHED POTATOES	\$6
STEAM BROCCOLINI w/- almond, extra virgin olive oil, & lemon	\$12 GF/VEG/VEGAN

SALADS

ADD GRILLED CHICKEN OR 3 PCS PRAWNS FOR \$8

ROASTED PUMPKIN SALAD w/- red quinoa, panache lettuce, cucumber, cherry tomatoes & feta cheese, pepitas, & caramelised balsamic	\$15 VEG/GF
CAESAR SALAD w/-baby cos lettuce, bacon, parmesan, croutons, creamy Caesar dressing	\$16 GFO
GREEK SALAD w/- cucumber, tomatoes, onion, olives, feta cheese with red wine vinegarette	\$15 VEG/GF
GARDEN SALAD w/-panache lettuce, tomato, cucumber, onion, red wine vinegarette	\$15 VEG/GF

PUB CLASSICS & MAINS

CHICKEN SCHNITZEL panko crumbed chicken breast w/- chips & salad	\$22
CHICKEN PARMIGIANA TRADITIONAL ham, mozzarella cheese, napolitana sauce w/- chips & salad	\$26
LOADED CHICKEN PARMIGIANA bolognese sauce, mozzarella cheese w/- chips & salad	\$26
CHICKEN PARMIGIANA TEXAN BBQ sauce, bacon, mozzarella cheese w/- chips & salad	\$26
GRILLED CHICKEN BREAST w/-choice of parmigiana, loaded parmigiana or Texan	\$22 GF
CHICKEN BOSCAIOLA grilled chicken breast w/- bacon, green peas & mushroom cream sauce, crushed potato & seasonal vegetables	\$27 GF
GRILLED CHICKEN SOUVLAKI w/- tzatziki, greek salad and pita bread	\$24
SMOKEY BBQ BABY PORK RIBS w/- chips & salad	\$34 GF
OVEN ROASTED FISH OF THE DAY w/- pumpkin, broccolini, crushed potatoes & citrus aioli	\$31 GF
CHILLI PRAWNS sautéed tiger prawns (7PCS) w/- bacon, garlic, chilli & tomato sauce with jasmine rice	\$28 GF
BATTERED FLATHEAD & CHIPS 3 flathead fillets w/-chips, salad, tartare sauce & lemon wedge	\$21
FISHERMAN'S PLATE battered flathead fillet, grilled prawns, scallop, calamari rings, w/- chips, salad, lemon wedge & tartare sauce	\$27
BANGERS & MASH 3 gourmet beef sausages w/- mashed potatoes, green peas, onion jam and gravy	\$19 GF

PASTA

ADD GRILLED CHICKEN OR 3 PCS PRAWNS FOR \$8

LINGUINI PRAWN w/- garlic, chilli, cherry tomatoes and white wine	\$28
LINGUINI BOSCAIOLA w/- bacon, mushroom, green peas, grana padano in creamy sauce	\$23
LINGUINI BOLOGNESE w/- traditional bolognese sauce & parmesan cheese	\$19
LINGUINI VEGETARIAN w/- broccolini, mushroom, baby spinach, parmesan cheese & cream rose sauce VEG/VEGAN OPTIONAL	\$24

STEAK

- 300G PINNACLE SCOTCH FILLET STEAK	\$39
- 300G DARLING DOWNS RIB EYE STEAK	\$39
- 250G RIVERINA GRASS FED RUMP STEAK w/-mashed potato, roasted pumpkin, broccolini & choice of sauce Gravy, Mushroom, Pepper, or Diane (all sauces are GF)	\$28
ADDITIONAL SAUCE	\$3
ADD 3 PCS OF CREAMY GARLIC PRAWNS	\$8
STEAK SANDWICH w/- 125g tenderised minute steak, caramelised onion, tomato, rocket, relish & aioli on toasted turkish with chips	\$23
CROWN PLATTER FOR TWO w/- chargrilled 250gr rump steak, grilled chicken breast, fried flathead fillets, garlic prawns, chips, salad, side sauces & lemon wedge	\$65

BURGERS

GLUTEN FREE OPTION WITH GF BURGER BUN

WAGYU BEEF BURGER w/- lettuce, tomato, bacon, beetroot, cheese, dijon mayonnaise on milk bun	\$21
CHICKEN BURGER w/- grilled chicken breast, lettuce, beetroot, bacon, cheese, aioli, & tomato relish on milk bun	\$21
CHICKEN SCHNITZEL BURGER w/- cheese, slaw, onion, aioli, and fries	\$21
FISH BURGER w/- crispy flathead fillets, cheese, slaw and tartare sauce on milk bun	\$21
HALOUMI & MUSHROOM BURGER w/- haloumi, mushroom, tomato relish, onion, aioli & lettuce	\$21 VEG

SOMETHING SWEET

COCONUT PANNA COTTA - GF/VEGAN w/- berry compote & raspberry sorbet	\$12
APPLE CRUMBLE w/- vanilla ice cream	\$12
CHOCOLATE BROWNIES w/- butter scotch sauce, chocolate soil & vanilla ice-cream	\$12