\$15 COCKTAILS

NEGRONI SBAGLIATO

Sweet Vermouth, Campari, & Top with Prosecco

FRENCH MARTINI

Vodka, Chambord, & Pineapple Juice

ESPRESSO MARTINI

Vodka, Kahlua, & Coffee

RASPBERRY SOUR

Gordon Pink Gin, Raspberry Syrup, Lime Juice, Raspberry & Egg Whites

WHISKEY SOUR

Makers Mark, Sugar Syrup, Lime Juice & Egg Whites

MOJITO

Bacardi, Lime, Sugar, & Mint

MARGARITA

Tequila, Cointreau, & Lime juices

APEROL SPRITZ

Aperol & Prosecco

PINA COLADA

Malibu, Bacardi, Pineapple Juice, &

Coconut Cream

\$15 WEEKDAY LUNCHES

Available Mon-Fri 11:30am - 3:00pm **Excludes Public Holidays**

200G RUMP STEAK

w/- fries & choice of sauce

CHICKEN SCHNITZEL

w/- fries & choice of sauce

BATTERED FLATHEAD

w/- fries, tartare & citrus

BEEF BANGERS & MASH

w/- mashed potatoes, peas & onion gravy

GRILLED CHICKEN WRAP

w/- lettuce, tomato, cheese, crushed avocado, aioli or peri peri & fries

CHICKEN CAESAR

w/- baby cos, bacon, crouton, egg, parmesan & traditional dressing

FUNCTIONS & 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 rooftop 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

Scan QR Code below to view Crown function packages.





CROWN HOTEL

SYDNEY

MENU

MONDAY - SATURDAY LUNCH 11:30AM - 3PM

MONDAY - SUNDAY DINNER 5PM - 9:30PM

PHONE (02) 9267 6793 EMAIL info@crownhotelsydney.com.au

5% Surcharge on Weekends & Public Holidays

160-162 Elizabeth St, Sydney NSW 2000

f CrownHotelSydney

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SNACKS & SHARE

TRIO OF DIPS w/- babaganoush, beetroot tzatziki, taramasalata & toasted turkish	\$15	
SALT & PEPPER CALAMARI RINGS (GF) w/- lemon wedge & citrus aioli	\$18	
PORK BELLY BITES w/- chilli, garlic & thai basil	\$16	
TANDOORI CHICKEN STICKS w/- cucumber & mint yoghurt	\$16	
GRILLED HALOUMI(GF) w/- beetroot tzatziki	\$16	
CHICKEN TENDERS w/- smoky BBQ	\$17	
SIZZLING PRAWN HOT POT w/- garlic bread & choice of creamy garlic or garlic chilli oil	\$24	
FISH TACO'S (2) w/- soft tortilla, battered flathead, lettuce, spanish onion, chilli, tomato & avocado salsa	\$16	
BEEF & BEAN NACHOS w/- melted mozzarella sour cream salsa & guacamole	\$16	
BRUSCHETTA w/- tomato, garlic, spanish onion, parmesan, basil & balsamic glaze	\$13	
WEDGES w/- sweet chili & sour cream	\$12	
CHESE PLATE FOR TWO cured meat, aged cheddar, double bree, blue vein, dried fruit, olives & crackers	\$22	
SIDES		
GARLIC BREAD lightly toasted ciabatta add melted mozzarella +\$2	\$3.5	
FRIES (V) w/-truffle mayo	\$9	
POTATO BAKE w/- scalloped potato cream & garlic	\$7	
SIDE VEG(GF/VG)	\$7	
MASH (V)	\$7	
KIDS MEALS		
w/- complimentary soft drink		
BATTERED FISH beer battered w/- fries & tartare	\$12	
PASTA spaghetti bolognese	\$12	
CHICKEN TENDERS crumbed w/-fries & gravy	\$12	

crumbed w/-fries & gravy

MAINS

BEER BATTERED FLATHEAD w/- fries, garden salad & tartare sauce	\$23
SALT & PEPPER CALAMARI RINGS w/- chips, salad & aioli	\$23
FISHERMAN'S BASKET w/- battered flathead, calamari rings, grilled prawns, scallops, fries, garden salad & tartare sauce	\$28
TANDOORI CHICKEN STICKS (GF) w/- steamed rice, cucumber & mint yoghurt	\$17
CHICKEN SCHNITZEL served w/- choice of sauce, fries & garden salad or mash/potato bake & seasonal veg Make it a Parmigiana (napoletana, ham, mozzarella) +\$4	\$22
Make it a Texan (bbq sauce, bacon, mozzarella) +\$4 Add Prawns (w/- crushed avocado & creamy garlic sauce) +\$8	
BEEF & BACON BURGER w/- onions, cheese, lettuce, tomato, beetroot, burger sauce & fries	\$21
GRILLED CHICKEN BURGER w/- lettuce, tomato, crushed avocado, cheese, mayo & fries	\$21
STEAK SANDWICH w/- 120g sirloin, cheese, tomato, baby spinach, onion jam, aioli & fries	\$23
OVEN BAKED SALMON (GF) on roasted chat potatoes, green beans, olives & sauce vierge	\$31
CRISPY SKIN BARRAMUNDI (GF) potato bake w/ seasonal veg	\$31
STIR FRIED PORK BELLY w/- thai basil, chilli, garlic on steamed jasmine rice	\$28
LINGUINI BOLOGNESE w/- shaved parmesan & garlic bread slice	\$19
PRAWN LINGUINI w/- white wine, garlic, spinach & shaved parmesan	\$28
PINNACLE 250G SCOTCH FILLET served w/- choice of sauce, fries & garden salad or mash/potato bake & seasonal veg	\$36
DARLING DOWNS 350G RIB EYE w/- mash/potato bake, steamed asparagus, truffle butter & red wine jus	\$42
MAKE IT SURF'N'TURF grilled prawns in creamy garlic sauce	\$8

ADDITIONAL SAUCES

gravy, mushroom, pepper, red wine jus & diane

SALADS

\$17

add Grilled Chicken, Tandoori Chicken \$6 or Grilled Salmon or (5) Prawns \$8 to any salad

CAESAR SALAD

\$3.5

baby cos, bacon crisps, crouton, egg & shaved parmesan	
PUMPKIN SALAD (GF/V) w/- red quinoa, panache lettuce, cucumber, cherry tomato, feta, pepitas & caramelised balsamic dressing	\$15
THAI BEEF SALAD (V) w/ mixed leaf, tomato, cucumber, chilli, garlic, coriander, onion & traditional dressing	\$16
SIDE SALAD (V) w/- panache lettuce, tomato, cucumber, spanish onion & house dressing	\$6

SOMETHING SWEET

CHOCOLATE BROWNIE w/- butterscotch sauce chocolate soil ice cream	\$12
APPLE CRUMBLE w/- whipped cream or ice cream	\$12

