

Perk Up Your Lunch Palate

ENTRÉES

Caesar salad (G, D, S, E) 15 | Add chicken 20 | Add prawn cutlets (5pcs) 10
Baby cos, candied bacon, poached egg, parmesan flakes, anchovy, croutons with Caesar dressing

Lentil and vegetable soup (G, D) 15
Cumin simmered green lentils with crush tomatoes and vegetables, finished with lime juice and herbs with garlic ciabata

Thai beef salad (G, N) 20
150 grams grilled beef, rice noodles, sprouts vegetable salad, peanuts and sweet chilli dressing

Chicken satay (G, P) 16
Fried rice, sprout salad, crispy egg and satay sauce

Caesar wrap (G, D) 15 | 18
Tortilla wrap with chicken or salmon, baby cos, parmesan flakes, bacon and Caesar dressing

CROWNE CLASSICS

Grilled beef burger (G, D, E) 24
Grilled beef patty, tomato, baby cos, bacon, fried egg, cheddar cheese, beetroot relish, mayo, gherkins, sesame bun and beer battered chips

Crowne club sandwich (G, D, E) 24
Free range chicken, bacon, fried egg, cheddar, baby cos, tomato, avocado and basil mayo with beer battered chips

Grilled steak sandwich (G, D) 28
Lightly cajun spiced 200 grams grilled beef steak, caramelised onion, aioli, beetroot relish with crunchy chips and garden salad

Peri peri chicken burger (G, D) 24
Grilled chicken breast seasoned in homemade spice mix, baby cos, tomato, avocado, aioli on sesame bun and beer battered chips

MAINS

Chicken schnitzel (G, D) 20
BBQ chipotle sauce, mozzarella cheese, crunchy chips and garden salad

Crispy skin salmon (S, N) 38 *(As seen in Perth Food & Wine Expo)*
Freekeh, chickpea, roasted cauliflower, goat cheese, tahini dressing and micro herbs

3 Mushrooms gnocchi (G, D) 25
Enoki, Swiss brown, porcini, feta, chilli and parmesan flakes

Fish and chips (F, G) 22
Battered fish with crunchy chips and mixed garden salad

Grilled sirloin steak (G, D) 40
300 grams steak with crunchy chips, mixed garden salad and béarnaise sauce

DESSERTS

Caramelised lemon tart (G, D) 15
Fruit of the forest sorbet and raspberry coulis

Warm chocolate brownie (G, D) 15
Vanilla gelato and chocolate flakes

Sticky date pudding (G, D) 15
Caramel sauce and rum and raisin ice cream



SIGNATURE DISH - by our own Executive Chef, Vikas Chandra

G - contains gluten E - contains eggs D - contains dairy
N - contains nuts S - contains seafood V - vegetarian
Please let us know of any special dietary or allergen requirements