

CREW & KING

FOOD MENU

Toasted rosemary salt Turkish bread, romesco dip, chilli olives, extra virgin olive oil	V	\$11
Shark Bay garlic prawns, beer battered potato scallops, fennel slaw, pickled cucumber ribbons	NF	\$24
Crispy Manjimup cauliflower wedge, black barley, celeriac puree, cherry tomato, basil & rocket pesto	V DF VG	\$21
Ciabatta bruschetta La Delizia mozzarella, sundried tomato, charred rocket, black truffle pecorino, aged balsamic	V NF	\$18
Valley Springs rolled lamb shoulder, tandoori rub, iceberg lettuce, red onion & tomato, warm tortilla bread	NF	\$25
Lilydale crispy chicken breast salad, capsicum, green onions, kohlrabi & bok choy, sweet & sour dressing	DF	\$24
Slow cooked Albany pork belly, potato and sweetcorn puree, black garlic creamed leeks, silverbeet, Nashi pear	NF GF	\$26
Coconut Malabar dhal, butternut pumpkin wedge, blistered tomatoes, yellow squash, lime pickle, poppadoms	V VG DF GFO	\$22
Market fresh WA beer battered fish & chips, mushy peas, pickled onion, lemon, egg mayonnaise	NF	\$26
Pretzel bagel with Kytren goats cheese, WA seasonal forest mushrooms, spinach, cherry tomato salsa, crispy fries & banksia eucalyptus honey sour cream	V	\$25
Black Angus scotch fillet flatini, brisket bacon, Dellendale raclette, rocket, citrus aioli & green tomato chutney, flatini bread, crispy fries, Jalapeño sweet chilli sauce	NF	\$27
Beer battered chips, parmesan aioli, smoked salt	V NF	\$9
Royal blue potato wedges, sour cream	V NF GF	\$9

ALLERGEN LEGEND

DF Dairy free

NF Nut free

GF Gluten free

V Vegetarian

VG Vegan

GFO Gluten free option