



Crows Nest Hotel

For The Table

Garlic & Black Truffle Flatbread 13 w/ black truffle & garlic butter v	Corn Ribs 10 szechuan butter & chives v
Salt & Pepper Squid 19 aioli & lemon	Beef & Red Wine Croquettes 12 aioli & lemon
Spicy Buffalo Wings 18 ranch sauce	Sweet Potato & Cauliflower 'Sausage' Roll 15 chipotle sauce v
Grilled Prawn Skewers 13 marinated in garlic butter & parsley gr	

Pizzas

Margherita 22 napoli sauce, mozzarella, stracciatella, cherry tomato & basil v
Prosciutto & Burrata 26 napoli sauce, mozzarella, prosciutto, onion, olives, rocket & burrata
Pepperoni 25 napoli sauce, pepperoni, mozzarella & nduja
Vegetarian 24 pesto, mushrooms, zucchini, sundried tomato, mozzarella & rocket v
Meatlovers 27 napoli sauce, pepperoni, bacon, ground beef, crispy prosciutto, chorizo & mozzarella

Burgers & Sandwiches

The Crowie Burger 24 wagyu patty, american cheddar, caramelised onion, crispy prosciutto & burger sauce add extra patty 5
Grilled Chicken Burger 23 grilled honey mustard chicken breast, american cheddar, lettuce & avocado aioli
Steak Ciabatta Sandwich 28 tender filet mignon, chimichurri, caramelised onion, provolone cheese & dijonaise
Vegetarian Schiacciata 25 eggplant, mushroom, zucchini, pesto & rocket v

Pub Favourites

Catch of the Day MKT w/ seasonal sides	Beer Battered Fish & Chips 26 chips, salad, tartare sauce & lemon
Chicken Schnitzel 26 chips, slaw, lemon wedge	Roasted Baby Cauliflower 24 Smashed pumpkin, pomegranate, kale crisps, coconut yoghurt sauce vn, gr
Chicken Parmigiana 30 napoli sauce, prosciutto, mozzarella & pecorino served w chips & slaw	Grilled Pork Chop 31 pineapple chutney, steamed greens & mashed potato gr

From The Grill

Sirloin 250g 32
Wagyu Rump MB4 + 300g 40
Scotch Fillet 300g 45
All steaks served with your choice of mash and veg or chips and salad, and your choice of sauce

Sides

Sweet Potato Wedges 12 chipotle aioli v
Thick Cut Chips 10 aioli v
Garden Salad 12 cos lettuce, tomato, onion, cucumber & house vinigrette v

Salads

Mediterranean Salmon Salad 26 cos lettuce, cucumber, cherry tomatoes, olives, feta cheese, avocado, onion & housemade vinaigrette gr
Caesar Salad 21 cos lettuce, crispy bacon, egg, croutons & shaved pecorino add grilled chicken 5
Roasted Pumpkin & Feta Salad 22 crispy sage, pine nuts, pomegranate, sundried tomato & balsamic glaze gr, v, cn

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

PUBLIC HOLIDAY SURCHARGE A 10% surcharge applies on all Public Holidays

