

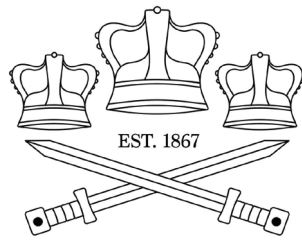
STARTER

French fries	\$9.50
Beer battered fries	\$9.50
Waffle fries	\$10.50
Cheesy garlic flatbread	\$12.50
Mac & cheese croquettes	\$14
<i>with ranch sauce</i>	
Southern chicken bites	\$12
<i>with Frank's red hot mayo</i>	
Buffalo chicken wings	half dozen \$12..... dozen \$20
<i>with celery & blue cheese sauce</i>	
Tempura squid	\$18
<i>with salad, seaweed & wasabi pea seasoning with chipotle hoisin mayo</i> +\$8 for main	
Chilli fries	\$15
<i>Beer battered fries with beef barbacoa, melted queso, jalapenos & coriander</i>	
Steamed or fried bao buns	3 for \$18
<i>Smoked pork belly OR buffalo chicken tender OR roast cauliflower with kimchi apple slaw</i>	

BURGERS - All served with French fries

Gluten free bun +\$3

The Crowns cheeseburger (GF option).....	\$19
<i>Angus beef with American cheddar, bacon, onion, tomato, cos lettuce, fancy sauce & mustard</i>	
The flaming Crown (GF option)	\$21
<i>Cayenne pepper Angus beef with American cheddar, bacon, onion jam, jalapenos, hot mayo & mustard</i>	
Buttermilk fried chicken	\$22
<i>Crispy fried chicken tenders, bacon, apple slaw, pickles, jalapenos, buffalo sauce & house-made ranch</i>	
Smoked pork belly (GF option)	\$25
<i>House smoked pork belly, apple slaw, crispy bacon, ranch sauce & Three Crowns own BBQ sauce</i>	
Smoked mushroom melt (Vegan option).....	\$19
<i>Smoked portobello mushroom in panko crumbed with American cheddar, onion rings, cos lettuce, tomato, pickles & ranch sauce</i>	
Vegan cheese burger (GF option)	\$19
<i>Plant based patty with vegan aioli, vegan cheese, onion, pickles, tomato, cos lettuce & mustard on a pumpkin bun</i>	



MAINS

- Classic grilled chicken caesar (GF option)** \$25
Chicken tenderloin tossed with cos lettuce, bacon, house-made croutons, anchovies & a poached egg
- Asian noodle salad (GF & Dairy free)** add prawns for \$8..... \$23
Vermicelli noodles with sambal soy ginger dressing, tofu, julienne carrots, capsicum, cucumber, spring onion, Vietnamese mint & Thai basil
- Beer battered market fresh fish**..... \$32
Stone & Wood battered fish with beer battered fries, apple slaw & a house-made tartare sauce
- Chicken parma**..... \$26
Panko Crumbed breast, napoli sauce, ham & cheese with beer battered fries & apple slaw
- Classic schnitty** \$23
With beer battered fries & apple slaw
- Vegan parma (GF, vegetarian option)** \$24
Panko crumbed eggplant adorned with rich napoli sauce & vegan cheddar with beer battered fries & garden salad with an Asian sesame soy dressing
- Steak sandwich** \$27
Sliced Sirloin steak, bacon, American cheddar, cos lettuce, chimichurri, ranch, onion jam on Turkish bread with French fries

On the Grill

- Baby Back Ribs** \$44
Oven baked Pork Ribs with our house made rub & glazed with our house made Tennessee bbq sauce, waffle fries, mac & cheese croquettes & apple slaw
- Jerk Chicken** \$26 half / \$38 whole
Grilled adobo marinated chicken with annatto oil, lemongrass, ginger & house made peri peri sauce (Choose 2 sides included in price)
- 300g Certified Black Angus Sirloin (MB +2)** \$36
- 400g Grain Fed Scotch Fillet (MB +2)** \$42
- 550g Premium Riverine Angus Rib Eye (MB +4)** \$46

To compliment your steak, choose from of the following sides: \$3 per side, maximum 2

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|-----------------|------------------------|------------------|---------------------|
| 1. French fries | 2. Beer battered fries | 3. Waffle fries | 4. Kipfler potatoes |
| 5. Apple slaw | 6. Garden salad | 7. Green veggies | |

Choice of **ONE** of the following sauces all made in house (included in price):

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|----------------------|---|-----------------|------------------------|
| 1. Creamy peppercorn | 2. Three Mushrooms | 3. Red wine jus | 4. Garlic chive butter |
| 5. Tennessee BBQ | 6. Hot English, Dijon or Seeded mustard | 7. Gravy | |

Please feel free to ask one of our staff members about our rotating Specials dishes and Desserts

* Surcharges apply on public holidays*