



# MENU

## SNACKS

Hand cut chips, champagne & tarragon aioli	7.5
Shoestring fries, housemade tomato ketchup	7.5
Fisherman's Tempura Basket: oysters, market fish, squid, mussels, lemon & soy aioli	16.5
Angus beef meatballs, smoked tomato & basil sauce, orzo	14
Beer battered onion rings, habanero mustard	7.5
Baked kumara loaf, manuka apple glaze, horopito bush pepper	10.5
Hot 'n' spicy glazed chicken wings, salted pecan brittle	14.5
Clam & bacon chowder, blackened corn scone, fried parsley	14

## SLIDERS (3)

Shredded BBQ chicken, chilli ketchup	18
Angus beef, black truffle aioli	
Tempura market fish, lime & caper tartare	
Braised lamb, mint, gravy	
Grilled haloumi, tarragon, red pepper	

## PLATTERS

<b>Meat</b>	48
Pork spare ribs, Angus beef meatballs, spicy glazed chicken wings, slow roasted tomatoes, sautéed mushrooms, toasted corn salsa, beer battered onion rings	
<b>Antipasto</b>	
Prosciutto di Parma, whipped goat's curd, pickles, baked chipotle peppers, marinated olives, caponata, toasted sourdough	

## CROWN FAVOURITES

12-hour amber ale braised beef cheek, black truffle potato mash, leek	25.5
Baked salmon fillet, cured ham, sweet pea risotto, lemon, tarragon	31
Twice cooked belly pork, savoy cabbage, baked kumara, spiced apple sauce	23
Char-grilled lamb rump, gnocchi, heirloom tomato, mint gremolata	29
Pan-fried haloumi, gnocchi, aubergine, courgette, roasted peppers, coriander	19

## MAINS

(All served with your choice of Spuds & Greens)			
Beer battered market fish, pickled egg, malt vinegar, housemade tomato ketchup.	Half 18	Full 24	
Green-lipped mussels & tiger prawns in a tomato, saffron & white wine broth.	Half 20	Full 28	
Pork spare ribs with a smoked ancho chilli, hoisin & ginger sauce.	Half 21 (300gm)	Full 32.5 (600gm)	Share 60 (1.2kg)
Aged sirloin, beer battered onion rings, whiskey & green peppercorn sauce.	Half 22 (150gm)	Full 34 (250gm)	Share 64 (500gm)
Herb rubbed roasted chicken, sage & apricot stuffing, mushroom cream jus.	Quarter 19	Half 29	Whole 54

### SPUDS

Hand cut chips, champagne & tarragon aioli  
Shoestring fries, housemade tomato ketchup  
Black truffle potato mash

### GREENS

Crown classic slaw, buttermilk, pecan, sultana  
Char-grilled iceberg wedge, semi-dried tomato, goat's curd

## SIDES

Beer battered onion rings, habanero mustard	5
Sautéed mushrooms, sage, smoked garlic	4.5
Fried free-range eggs (2)	3.5

## DESSERTS

Apple & feijoa oat crumble, hokey pokey ice cream	12
Dark chocolate mousse, orange marmalade biscotti	
Vanilla panna cotta, fruit tea caramel, poached berries	
Baked cheesecake, lemon, kiwifruit	



