

THE

PUB

SIGNATURE COCKTAIL

ORANGE & WATERMELON SOUR 26
Sevilla gin with watermelon liqueur, citrus and egg white

SPICE & PASSION 26
Spiced rum with passion fruit and pineapple

BLUE ELECTRIC ICED TEA 26
Vodka, gin, rum with blue curaçao and sparkling lemonade

STRAWBERRY & LIME CAIPRIOSKA 26
Vodka, strawberry and citrus

SPICED COCONUT MARGARITA 28
Coconut tequila, orange liqueur, muddled jalapeños and citrus

PEACH & ROSE SPRITZ 24
Peach schnapps, rose syrup, Prosecco and soda water

Looking for something different? Just ask our bar team.

SODA

Strawberry Lime Soda 12
Passionfruit Mint Soda 12
Lychee Lemon Soda 12
Blackcurrant Lime Soda 12

JUG

GRAPE FIZZ 38
Pavan, Ketel One Vodka, Ribena syrup and lemonade
Served with strawberries

PASSIONFRUIT MOJITO 40
Rum with passionfruit liqueur, passionfruit, citrus and mint

LYCHEE & WATERMELON SPRITZ 40
Watermelon liqueur and lychee syrup with Prosecco

WINE

BUBBLE	GLASS	BOTTLE
Domaine Chandon, VIC	19	90
Da Luca Prosecco, IT	14	70
Piper-Heidsieck, Champagne, FR		175
Veuve Clicquot ‘Yellow Label’, Champagne, FR		215

WHITE		
Leo Buring Riesling, Clare Valley, SA		50
Frankie Sauvignon Blanc, SEA		60
Mud House Sauvignon Blanc, Marlborough, NZ	17	72
La La Land Pinot Gris, Riverina, NSW	14	60
Motley Cru Chardonnay, King Valley, VIC		75
Pedestal Chardonnay, Margaret River, WA	15	65

PINK		
St Huberts ‘The Stag’ Rosé, VIC	15	65

RED		
Quarisa ‘Mrs Q’ Pinot Noir, SEA		55
Fat Bastard Pinot Noir, FR	14	60
Grant Burge ‘Benchmark’ Shiraz, SA		55
Saltram 1859 Shiraz, Barossa Valley, SA		65
Tar & Roses Shiraz, Heathcote, VIC	17	72
Bleasdale ‘Mulberry Tree’ Cabernet, Langhorne Creek, SA	15	65

SWEET		
Amberley Kiss + Tell Moscato, WA	14	70



Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).

BEER

TAP	285 ML	425 ML	570 ML	JUG
Carlton Draught Unpasteurised Tank Beer	8.1	11.9	15.9	32
Balter XPA	8.9	13.3	17.8	36
Pirate Life South Coast	8.9	13.3	17.8	36
Carlton Dry	7.9	11.8	15.8	32
Great Northern Super Crisp	7.4	11.1	14.8	30
Asahi Super Dry	11	16.6	22	44
Stone & Wood Pacific Ale	8.9	13.3	17.8	36
Heineken	9.6	15	19.2	39
Peroni	9.6	15	19.2	39
Canadian Club & Dry	9.6	15	19.2	
Kirin Hyoketsu Lemon	8.9	13.3	17.8	
Hard Rated Alcoholic Orange	8.9	13.3	17.8	
Brookvale Union Ginger Beer	8.9	13.3	17.8	

BOTTLED BEER

Great Northern Zero 11.9
Victoria Bitter 12.9
Pure Blonde 12.9
Crown Lager 12.9
Cascade Premium Light 11.4
Corona 14
Asahi 14.4
Budweiser 13.9
Guinness Draught 13.9

CIDER

Mercury Hard Crushed Raspberry 13
Somersby Apple 14.5
Somersby Pear 14.5

PRE MIXED

Canadian Club & Dry 17.5
Jack Daniels & Cola 16.5
Jim Beam White & Cola 17.5
Smirnoff Ice Double Black 17

WEEKDAY SPECIALS

FISH & CHIPS MONDAY

The Pub Fish (A) & Chips 20.95

TRIVIA TUESDAY

Juicy Beef Burger 20.95

PARMA WEDNESDAY

Pub Style Chicken Parma 25.95

STEAK THURSDAY

300 g Gippsland Grass-Fed Angus Striploin 29.95

NIBBLE & SMALL BITE

MARINATED MOUNT ZERO OLIVES (V) 9

SMOKY SPICED ALMONDS (V) 9

GARLIC & CHEESE BREAD (V) 10.5

MARINATED CHICKEN DRUMMETTES (1 DOZ) 22.5
Honey sriracha

CRISPY POTATO WEDGES (V) 14.5
Served with sour cream, sweet chilli

GOLDEN MOZZARELLA STICKS (V) 16
Ranch sauce

PRAWN (I) BRIOCHE ROLLS (2 PCS) 21.5
Chipotle mayo, lettuce

CHARGRILLED CORN NACHOS (V) 18
Corn chips, pico de gallo, chargrilled corn, guacamole, cheese sauce
ADD SOUR CREAM 3

NACHOS WITH CRISPY PORK CHICHARRÓN 27
Corn chips, pico de gallo, chargrilled corn, chicharrón, guacamole,
sour cream, cheese sauce
ADD EXTRA PORK 8

BURGER

JUICY BEEF BURGER 30
Milk bun, lettuce, tomato, Thousand Island sauce, pickle, American cheese
Served with fries

MAKE MINE A DOUBLE 8
Add beef patty

FRIED CHICKEN BURGER 29
Milk bun, kimchi, lettuce, onion rings, gochujang aioli

HEARTY VEGGIE BURGER (V) 26
Seasonal veggie patty, guacamole, lettuce, tomato
Served with fries

SIDE

FRIES 9.5

GARDEN SALAD (V) 9.5
Mixed lettuce, cherry tomato, cucumber, radish, French dressing

ADD SAUCE 3
Mushroom, gravy, peppercorn, garlic butter, sour cream, guacamole,
cheese sauce, pico de gallo

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

PUB FAVOURITES

PUB STYLE CHICKEN PARMA 33
Ham, Napoli sauce, mozzarella cheese
Served with fries and garden salad

LEMON PEPPER CALAMARI (I) 29
Served with fries, garden salad and chipotle mayo

THE PUB FISH (A) & CHIPS 29
Served with fries, coleslaw and tartare sauce

CLASSIC CAESAR SALAD 24
Bacon, croutons, cos lettuce, parmesan, egg

ADD GRILLED CHICKEN 6
ADD ITALIAN ANCHOVIES (I) 3

LARGER PLATE

300G GIPPSLAND GRASS-FED ANGUS RIBEYE 56
Served with fries and garden salad
With your choice of sauce:
Garlic butter, peppercorn, mushroom or gravy

MEAT LOVER CHICKEN PARMA 38
Ham, Napoli sauce, mozzarella, bacon, chorizo, BBQ sauce
Served with fries and garden salad

300G GIPPSLAND GRASS-FED ANGUS STRIPLOIN 44
Served with fries and garden salad
With your choice of sauce:
Garlic butter, peppercorn, mushroom or gravy

SWEET

STICKY DATE PUDDING 16
Butterscotch sauce, vanilla ice cream

THE PUB SUNDAE 16
Vanilla ice cream (3 scoops), chocolate sauce, berry coulis, Smarties,
Chocolate Crunchie