

THE  
**CROWN**  
PUB & BEER GARDEN

**MENU**

Please note that a 15% surcharge applies on all public holidays.

Please inform your server of any dietary requirements. We can prepare dishes differently where possible to suit a range of diets. Although not listed, some dishes may contain ingredients that have come into contact with soy, gluten, wheat, eggs, nuts and dairy products. Where GFO is used on this menu, please note that we cannot guarantee that the dish is 100% gluten free. Feel free to ask any of our friendly staff for more information.



**Pumpkin Soup**   
Served with grilled ciabatta roll  
17.5

**Salt & Pepper Calamari**   
Side salad, roasted garlic aioli  
18.5

**Seafood Chowder**   
Mixed seafood, streaky bacon, ciabatta roll  
22.5

**Tandoori Prawns**   
Iceberg lettuce, poppadom, mint yogurt sauce  
24.5

**Pear & Goat Cheese Tart**  
rocket leaves, salt baked shallots, sherry vinaigrette  
22.5

**Caesar Salad**   
Cos lettuce, shaved parmesan, streaky bacon, poached egg, garlic & herb croutons, caesar dressing  
23.5


**Chopped Salad**   
Carrot, green apple, iceberg lettuce, toasted coconut, peanuts, thai dressing  
22.5

**Add to your salad**  
grilled chicken +6 | garlic prawns +10

**Fish Pie**  
South Island salmon & blue cod in a rich bechamel sauce, topped with creamy mash, served with broccoli  
30.5


**Chicken Parm**  
Crumbed chicken breast, napoli sauce, smoked ham, mozzarella & parmesan, thick cut chips, salad, aioli  
28.5

**Bangers & Mash**   
Cumberland pork sausages, creamy mash, peas, onion gravy  
26.5


**Fish & Chips**   
Beer battered blue cod, thick cut chips, house salad, fresh lemon, & tartare sauce  
34.5

**Pork Belly Pie**  
Slow cooked pork belly & apple, cider, golden puff pastry, grain mustard, creamy mash  
27.5

**Cottage Pie**  
NZ braised beef mince & vegetables in a rich beef & red wine stock, creamy mash & cheddar cheese topping  
28.5

**Lamb Shank**   
Braised in a red wine jus with creamy mash, roasted root vegetables, crispy onions  
30.5

**BBQ Pork Ribs**  
Tender, oven glazed spare ribs, house-made apple slaw, thick cut chips & mushroom sauce  
32.5

**Chicken Carbonara**   
Linguine pasta, chicken breast, streaky bacon, mushrooms shaved parmesan, white wine cream sauce & garlic bread  
26.5

**Butter Chicken**   
poppadom, garlic naan & basmati rice  
28.5



### Cheeseburger <sup>GFC</sup>

Chargrilled 100% NZ ground beef, tasty cheddar, lettuce, red onion jam, tomato, chipotle aioli, brioche bun

24.5

### Chicken Burger <sup>GFC</sup>

Grilled chicken breast, streaky bacon, chipotle aioli, pickles, lettuce, tomato, brioche bun

25.5

### Fish Burger

Beer battered blue cod, lettuce, house made slaw, tartare sauce, brioche bun

25.5

### Veggie Burger <sup>GFC</sup> <sup>V</sup> <sup>V</sup>

chickpea & sun-dried tomato patty, lettuce, pickles, chipotle mayo, brioche bun

22.5

all served with thick cut chips and aioli

+ gluten free bun available +3

Available until 4pm

### Chicken BLT <sup>GFC</sup>

Grilled chicken breast, streaky bacon, cos lettuce, fresh tomato, aioli, thick cut chips

25.5

### Steak Sandwich <sup>GFC</sup>

Chargrilled NZ savannah sirloin, red onion jam, lettuce, pickles, horseradish, thick cut chips

27.5

### Blue Cod Tacos

Three beer battered blue cod tacos, jalapenos house made slaw, pico de gallo salsa

28.5

### Chicken Caesar Wrap

Grilled chicken breast, streaky bacon, cos lettuce, shaved parmesan, caesar dressing, tortilla wrap,

25.5

all served with thick cut chips and aioli

## Steaks <sup>GFC</sup>

Grass fed NZ Savannah beef, crispy onions, thick cut chips & your choice of garlic butter, mushroom or peppercorn sauce

300g Rump 32 | 200g Sirloin 36 | 250g Ribeye 40 | 200g Fillet 44

side salad +6 | steamed vegetables +6 | fried eggs +6 | onion rings +6

add extra sauce +4

mushroom, peppercorn, garlic butter



## Desserts

12.5 Each

### The Crown Sundae <sup>GF</sup>

Vanilla, chocolate, and hokey pokey ice cream, broken gingernut biscuit, red berry compote, whipped cream, & chocolate sauce,

### Treacle Pudding

Steamed pudding soaked in treacle syrup with vanilla custard

### Lemon Tart

Golden pastry, red berry compote

### Mochaccino Mousse <sup>GF</sup>

Dark chocolate mousse, coffee cream, hazelnuts

## Dessert Cocktails

### Espresso Martini

Absolut Vanilla Vodka, Espresso Shot,  
Kahlua Liqueur, Sugar Syrup.

18

### Toblerone

Frangelico, Kahlua & Baileys mixed  
with fresh Cream, Chocolate and Honey

18

### Liqueur Coffee

Choose from Jameson / Bailey's / Kahlua /  
Frangelico / Grand Marnier

16

### Bailey's Hot Chocolate

Perfect mix of Baileys Irish cream and Hot Chocolate

16

## Coffee

Long Black	5	Cappuccino	5.5
Americano	5	Mocha	6
Flat White	5.5	Hot Chocolate	6
Latte	5.5	Chai Latte	6

## Tea

Chamomile	5.5	English Breakfast	5.5
Peppermint	5.5	Green	5.5
Lemon	5.5	Earl Grey	5.5