

CREW & KING

TWO COURSES \$56
THREE COURSES \$69

ENTREE \$21

Spanish Lentil Soup	VG GF
Salt Cod Brandade on Toasted Seed and Almond Bread, Black Olive Tapenade	GF NFO
Jamon Croquettes, Saffron Aioli	

MAINS \$40

Crispy Skin Barramundi Fillet, Kipfler Potatoes, Broccolini and Romesco Sauce	GF NF
Leg of Lamb Marinated with Honey and Rosemary, Pisto Manchego, Spinach and Lamb Jus	GF NF
Smoked Paprika Roast Pumpkin, Brown Rice, Green Onion and Mint Dressing	VG GF NF

DESSERT \$16

Burnt Basque Cheesecake, Berry Coulis	V GF
Churros with Salted Caramel and Dark Chocolate	NF

SIDES \$11

Toasted Sourdough Bread, Olive Oil and Dukkah	VG GFO
Mixed Leaf Salad with Cucumber, Cherry Tomatoes, Carrot, Capsicum Julienne, Maple Mustard Dressing	VG GF NF
House Cut Royal Blue Potato Chips, Roast Garlic Aioli	NF VGO GFO

ALLERGEN LEGEND

DF Dairy Free **GF** Gluten Free **VG** Vegan
NF Nut Free **V** Vegetarian **O** Option

*Please note while all care will be taken to avoid cross-contamination, this kitchen uses nuts in its preparation.
Please inform our staff of any allergies.*