

CREW & KING

FOOD MENU

SHARE, NIBBLES & SIDES

Skin on homemade fries, capsicum ketchup	GF DF NF V VG	\$8
Mac & cheese bites, melted cheese, bbq sauce	NF V	\$8
Buttered market greens, rosemary salt	GF NF V	\$10
Medley cherry tomatoes, rocket, parmesan, lemon dressing	GF NF V	\$12
Crispy chicken bit's, garlic custard, chilli & soy, peanuts	GF	\$14
Bombay spiced squid, coriander, vine tomato & red onion, lime pickle dressing	GF DF NF	\$17
Shark Bay tempura prawns, celery, rockmelon, apple, olive gel	GF DF NF	\$18
Cauliflower bhaji, tomato Kasundi, lemon, poppadom	GF DF NF V VG	\$14
Outback spice pork belly tacos, cabbage slaw, tomato salsa, sour cream, San Simon smoked cheese	DF NF	\$18

MORE SUBSTANTIAL

Market fresh WA beer battered fish & chips, farmers market salad, lemon dressing	GF DF NF	\$26
Saltwater Barramundi, mac & cheese bites, capsicum ketchup, buttered medley green	NF	\$29
Crispy chicken breast strips, Romanoff style ash noodles, lemon chilli gel, basil oil	NF	\$27
Teriyaki butternut pumpkin, Jerusalem artichoke, chickpea & sesame puree, wakame & edamame salad	GF DF NF V VG	\$26
Black Angus Scotch Fillet 220g, homemade fries, farmers market salad, Café de Paris butter	GF NF	\$31
Chef selection of daily sweet treats		

ALLERGEN LEGEND

DF Dairy Free

NF Nut free

GF Gluten free

V Vegetarian

VG Vegan