

CREW & KING

FOOD MENU

Tortillas & Tacos x2 per plate

Shark Bay prawn, slaw, sweetcorn salsa, San Simon smoked cheese **NF** \$18

Outback spice pork belly, slaw, tomato salsa, San Simon smoked cheese **NF** \$18

Goats cheese, capsicum, pickled shimeji mushrooms, truffle aioli **V, NF** \$18

Buttermilk chicken, slaw, jackfruit pickle, San Simon smoked cheese **NF** \$18

Chefs Selections

Market Fresh WA Beer Battered Fish & Chips, crispy citrus slaw, lemon, basil aioli **NF, DF** \$25

Poulet Reine Elizabeth, mixed salad greens, boysenberry & blueberry's, apricot crème fraiche **GF, NF** \$25

Lemon Pepper Squid, mixed salad leaves, preserved lemon crème fraiche dressing **NF** \$28

Cauliflower & onion fritters, Louisiana dirty rice, garlic butter sauce, micro herb salad **GF, DF, VG, V NF** \$28

Black Angus Scotch Fillet 220g, homemade fries, farmers market salad, WA forest mushroom gravy **GF, NF** \$18

Shares & Sides

Skin on homemade fries, tomato ketchup **GF, DF, VG, V NF** \$8

Mac & cheese bites, more cheese & bbq sauce **V NF** \$8

Buttered market greens, rosemary salt **GF, V NF** \$10

WA Farmers market salad **GF, DF, VG, V NF** \$12

Chef selection daily sweet treats

ALLERGEN LEGEND

DF Dairy free

NF Nut free

GF Gluten free

V Vegetarian

VG Vegan