

THE CROWN & SCEPTRE HOTEL

[FIRST PLATES]		[MAIN PLATES]	
BUCKET O' SCHOOL PRAWNS Salt & Pepper - Lemon Dill Mayo [GF]	\$12	MARKET FISH See our staff for Fish of the Day [GF]	POA
CROQUETTES Cauliflower Cheese - Basil Aioli	\$12	MANNING VALLEY RUMP STEAK Roast Kipflers - Charred Corn Salsa Fancy Jus [GF]	\$20
PEA & ZUCCHINI FRITTERS Smoked Salmon - Pinenuts - Fried Capers	\$14	CONFIT DUCK LEG Parsnip Potato Galette - Chard - Fancy Jus [GF]	\$24
HALF SHELLED SCALLOPS Pancetta - Herb Butter [GF]	\$16	PAN SEARED GNOCCHI Flat Beans - Green Pea - Spinach Zucchini Cream - Fried Brussel Leaves	\$16
POTATO SKINS Chilli Salt - Chive Crème Fraiche [GF]	\$9	LOCAL PRAWN LINGUINE Chilli - Basil - Garlic - Peppers Cherry Tomatoes - Baby Herbs	\$22
CHEESY BACON POLENTA CHIPS Rosemary Salt - Garlic Mayo [GF]	\$10	[GREEN PLATES]	
CAMBOZOLA TARTS Caramelised Shallots -Baby Herbs	\$13	FREEKEH SALAD Charred Zucchini - Peppers - Rocket Spinach - Currants - Feta - Mint Vin	\$14
STICKY PORK STICKS Makers Mark Chiptole BBQ Sauce [GF]	\$15	SUNDAY ROAST SALAD BOWL Pumpkin - Carrot - Green Bean - Red Onion Chick Peas - Leaf - Lemon Garlic Yoghurt [GF]	\$14
CHICKEN LARP Iceberg Lettuce - Roasted Rice	\$12	ADD GRILLED CHICKEN	\$2
[PUB PLATES]		ADD POACHED SALMON	\$4
SAGE CRUMB SCHNITZEL Beef Porterhouse or Chicken Breast Straight Cut Chips - Salad - Sauce of Choice Green Pepper, Mushroom, Gravy or Diane Make mine a Parmy	\$18	[SIDE PLATES]	
PORTERHOUSE STEAK SANDWICH House Pickled Beets - Shallots - Garlic Mayo - Rocket - Straight Cut Chips Charred Sourdough	\$2	GARLIC BREAD	\$4
BUTCHER'S BEEF BURGER Bacon -Aged Cheddar - Leaf - Onion Jam Pickle - Chipotle Mayo - Straight Cut Chips	\$18	MUM'S SALAD OR VEGGIES [GF]	\$4
STOUT BRAISED LAMB SHOULDER PIE Green Peas - Tater Mash - Fancy Jus	\$18	TATER MASH [GF]	\$4
		STRAIGHT CUT CHIPS [GF]	\$8
		*FINE PRINT Our staff can answer all your allergy & life questions. Please order at the bar & we'll bring the food to you.	