

CREW & KING

FOOD MENU

Almond-crumbed Manjimup cauliflower florets, sweet & sour cucumber, homemade vegan ranch sauce	DF VG V GF	\$16
WA cuttlefish, Wanneroo cherry tomatoes, homemade piccalilli	NF	\$19
La Delizia mozzarella, Carnarvon roma tomatoes, basil, salad leaves, aged balsamic	GF V NF	\$16
Pork chili bites, sweet potato crisps, pickled egg, whipped sour cream	NF	\$18
Flat Iron Stirling Range peppered beef, golden syrup glazed pumpkin, capsicum, herbs, rocket, raspberry vinegar dressing	GF DF	\$21
Ironbark pumpkin wedge, baby carrots, spinach, wild popped rice, crispy orange, native mint, hung curd	GF V VG NF	\$19
Market-fresh WA beer battered fish, royal blue wedges, red/green coral lettuce, Kewpie tartar, lemon	NF	\$25
Lilydale shredded chicken, soba noodles, soy chicken broth, boiled egg, WA-grown Thai basil pesto	GF	\$22
Kytren goats curd on toasted sourdough, spinach, pickled seasonal WA mushrooms, cherry tomatoes, salsa verde, truffle oil, royal blue wedges	V	\$23
19-hour braised brisket on beetroot sourdough, brisket bacon, rocket, smoked cheese, sweet corn jam, Chef's pickled Manjimup jalapeños, royal blue wedges	NF	\$26
Beer-battered chips, citrus aioli	V NF	\$9

ALLERGEN LEGEND

DF Lactose intolerant

NF Nut free

GF Gluten free

V Vegetarian

VG Vegan