

# Crescent Head Tavern – Dinner menu

## Entrée

**Garlic Bread** \$11

**Cheesy Garlic Bread with Sweet Chilli Sauce** \$12

### **Bruschetta (veg)**

Bocconcini, tomatoes, garlic, red onion, basil, olive oil with balsamic glaze \$16

### **Fresh Local Oysters (gf)** (6) (12)

Natural \$20 \$38

With nam jin sauce (gf) \$22 \$42

Kilpatrick (gf) \$22 \$42

### **King Prawns**

Australian King Prawns in a creamy garlic sauce \$18

Australian King Prawns in a buttery chilli and garlic sauce \$18

(both served with salad and toasted sour dough)

### **Salt & Lemon Pepper Squid** \$18

With sweet chilli dipping sauce, chips & salad (gf)

### **Crispy Soft Shell Crab** \$18

With Bangalore style dipping sauce, chips & salad (gf)

### **Crumbed Jalapeno Poppers**

With risotto & cheese, chips & salad and chipotle mayonnaise (v) \$18



*Where everyone drops in*

## Mains

### Chicken Schnitzel

Fresh, crumbed chicken breast with chips & salad plus your choice of sauce. \$23  
Add an Australian king prawn topper for \$8

### Steak

Jack's Creek rump (250g) (gf) \$24  
Arakoon sirloin (300g) (gf) \$33  
Rivertree Yearling T-Bone (300g) (gf) \$35  
Jack's Creek Black Angus scotch fillet (250g) (gf) \$40

\* Add an Australian King Prawn topper with garlic and cream sauce \$8

All steaks served with chips, salad & your choice of sauce including mushroom, pepper, Dianne, creamy garlic, or gravy (all sauces gluten free)

### Lamb Rack

Spiced Milly Hill 4-pin lamb rack with roast chats, truffled vegies & red wine jus (gf) \$42

### Beef Nachos

Corn chips, beef mince, onion, mushrooms, nacho sauce with cheese, \$20  
guacamole, pineapple & avocado salsa and sour cream (gf)

### Vegan Nachos

Corn chips, black beans, red onion, garlic, cumin, smoked paprika, \$20  
cashew cheese, mushrooms, capsicum with pineapple & avocado salsa (gf) (v)

### Fish & Chips (Pearl Perch)

Fresh, beer-battered fish & chips with lemon and house-made tartare \$22  
(batter free pan-fried gf option available)

### Vegetable Tagine

Rice pilaf and vegetable melody with yoghurt & dill aioli (gf) (v option available) \$22

### Vegan Curried Lentil and Chick Pea Stew

Served with toasted sour dough \$22

### Pork Spare Ribs (full rack)

With house-made tangy BBQ sauce, chips & salad (gf) \$27

### Chicken Supreme

Chicken supreme stuffed with orange marmalade, prosciutto & brie cheese \$28  
served with rice pilaf, chat potato, broccolini & hollandaise sauce (gf)

## Sides

<b>Wedges</b>	\$12
<b>Fries</b>	\$7
<b>Sweet Potato Fries</b>	\$12

## Salads

### **Garden Salad**

Mixed leaves, cucumber, red onion, cherry tomatoes, house dressing, char-grilled capsicum and sun-dried tomatoes (gf) \$16

### **Greek Salad**

Mixed leaves, cucumber, red onion, cherry tomatoes, kalamata olives, Danish fetta with a balsamic glaze (gf, vegan option available) \$16

### **Tavern Salad**

Mixed leaves, roast pumpkin, chick peas, rice pilaf w balsamic glaze \$16

### **Asian Style Winter Salad**

Chickpeas, pumpkin, avocado, cashews, miso mushrooms, coleslaw, mixed leaves and miso dressing \$20

(Add an Australian King prawn topper for \$12 or a chicken topper for \$8)

## Kids menu

Tempura chicken breast nuggets	\$12
Beer-battered flathead	\$12
Cheese burger	\$12

*\* Please check our special board for great value meals!*



*Where everyone drops in*