

Crescent Head Tavern – Dinner menu

Entrée

Garlic Bread \$11

Cheesy Garlic Bread \$13

Bruschetta

Tomato, garlic, basil, extra-virgin olive oil on toasted sourdough (v) \$16

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

Natural (gf) \$20 \$38

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

Kilpatrick (gf) \$22 \$42

King Prawns

Australian King Prawns w creamy garlic sauce, parsley, lemon & rice (gf) \$20

Australian King Prawns w nam jim sauce & Thai papaya salad (gf) \$20

Salt & Pepper Baby Squid

Garlic aioli, lemon & rocket salad (gf) \$18

Crumbed Jalapeno Poppers

Risotto & cheese, roast red pepper salad & chipotle mayonnaise (veg) \$18

Japanese Fried Chicken

With shredded cabbage, lemon & kewpie mayonnaise (gf) \$18

Marinated Chickpeas

With whipped fetta & toasted sourdough (veg) \$18



Where everyone drops in

Mains

Steak

Rump – Murray Bridge Angus (grass-fed) (250g) (gf)	\$29
Sirloin - Arakoon (grass-fed) (300g) (gf)	\$35
T-Bone – Murray Bridge Angus (grain-fed) (300g) (gf)	\$35
Scotch Fillet – Murray Bridge Angus (grass-fed) (250g) (gf)	\$42
* Add an Australian King Prawn topper with garlic and cream sauce	\$12

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

Chicken Schnitzel

Panko-crumbed chicken breast with chips & salad plus your choice of sauce	\$23
Add an Australian King Prawn topper for \$12	

Pork Spare Ribs (full rack)

With house-made tangy BBQ sauce, chips & salad (gf)	\$33
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Fish & Chips (Pearl Perch)

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

With potato, broccolini, macadamia crumb, lemon & hollandaise sauce (gf)	\$33
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Grilled Pepper Chicken Breast

With Greek salad, aged balsamic, hummus & toasted sourdough	\$33
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Char-Grilled Lamb Cutlets

With smoked eggplant puree, potatoes, green beans, pine nuts & mint gremolata (gf)	\$42
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Beef Nachos

Corn chips, beef mince, onion, jalapenos, nacho sauce with cheese, guacamole, tomato salsa & sour cream (gf)	\$22
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Vegan Nachos

Corn chips, black beans, red onion, garlic, cumin, smoked paprika, cashew-cheese, mushrooms, capsicum w tomato salsa & guacamole (gf) (v)	\$22
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Mains cont.

Buddha Bowl

Organic quinoa and wild rice w avocado, lemon, broccolini, kale, roast sweet potato, red pepper, walnut-cheese & hummus * (v, gf) \$25

* Add your choice of prawn or chicken topper \$12

Sides

Wedges \$12

Fries \$7

Sweet Potato Fries \$12

Salads

Rocket & Parmesan Salad \$10

With lemon vinaigrette (veg, gf)

Watermelon Salad

With cucumber, mint, fetta & aged balsamic (veg, gf) \$16

Greek Salad

Cucumber, red onion, cherry tomatoes, kalamata olives, Danish fetta & parsley with aged balsamic (vegan option available) (veg, gf) \$16

Kids menu

Tempura chicken breast nuggets \$12

Beer-battered flathead \$12

Cheese burger \$12

(veg) – vegetarian | (gf) – gluten free | (v) - vegan

** Please check the blackboard for weekly specials & desserts!*



Where everyone drops in