



All Day Dining

Starters

BAKED FLAT BREAD	\$9.5
Olive Oil, Parmesan, Garlic, Garden herbs	
CHARCUTERIE PLATTER	\$18
Homemade terrine, pancetta, Parma ham, salami, cornichons, carrot jam, crispy bread	
GREEN PEA SOUP V/GFO	\$14
Green pea, mint, spring onion soup, parmesan biscuit	
HEIRLOOM TOMATO SALAD V	\$16
Ricotta, savoury granola, balsamic dressing	
CAESAR SALAD GFO	\$16
Baby cos lettuce, croutons, bacon, Caesar dressing, poached egg	
Add chicken tenderloin x 2	\$6
Add prawn cutlets x 4	\$12
HUON HOT SMOKED SALMON TARTARE GF	\$19
Poached quail egg, cucumber, pomme pailles	

Main Course

MOOLOOLABA PRAWNS, BLACK INK FETTUCCINI PASTA	\$34
Chorizo, chilli flakes, roasted cherry tomato	
PROSCUITTO PIZZA	\$22
Fresh figs, rocket leaves, balsamic glaze	
MEDITERRANEAN PIZZA V	\$19
Zucchini, eggplant, capsicum, Spanish onion, cherry tomato, hummus	
TRADITIONAL PARISIAN STEAK FRITES GF	\$32
250g Black Angus sirloin with shoe string fries, café de PARIS butter	
FILLET OF BARRAMUNDI, CHIPS, MINT AND PEA COLESLAW	\$32
Grilled, beurre blanc, Panko crumbed, tartare sauce	
ANGUS BEEF BURGER	\$24
Lean beef patty, lettuce, tomato, cheese, beetroot, dill pickle, brioche bun, beer battered chips	
FAJITA SPICED BEEF WRAP	\$22
Flour Tortilla, Coriander, Tomato, Cucumber, mixed leaf Capsicum & Onion, beer battered chips	
BUTTERMILK CHICKEN BREAST BURGER	\$22
Skinless chicken breast, lettuce, tomato, onion, salsa truffle mayonnaise, beer battered chips, brioche bun	
POLENTA, CHICK PEA BURGER V	\$19
Red beetroot relish, baby spinach, sautéed mushroom, brioche bun, beer battered chips	
CROWNE CLUB SANDWICH	\$19
Triple decker sourdough, chicken breast, bacon, egg, lettuce, tomato, basil mayonnaise, Beer battered chips	
ALL DAY BIG BREAKFAST	\$26
Eggs cooked any style any style, toast, grilled tomato, bacon, sausages, mushrooms, hash brown	
THREE EGG OR EGG WHITE OMELETTE, TOAST	\$19
Choice of: ham, cheese, mushroom, capsicum, spinach, Spanish onion, egg white only	

Dessert

WILLOW GROVE TRIO OF CHEESE	\$19
Brie, cheddar, blue, quince paste, dried fruit, crackers and lavosh	
PASSIONFRUIT & TUMERIC PANACOTTA	\$14
Macadamia Crumble and White Chocolate chard	
SLICED QUEENSLAND FRUIT PLATE	\$12
Seasonal Fruits with Mango Coulis & Yoghurt	
TRIO OF ICECREAM	\$12
Mango, Boysenberry, Vanilla, on Waffle	
DARK & WHITE CHOCOLATE CHARLOTTE	\$16
Dark & White chocolate mousse, almond biscuits sweet sponge cake	

Bar Bites

MUSHROOM & MOZZARELLA ARANCINI V	\$12
With balsamic Glaze	
MIXED MARINATED OLIVES, CRUMBLED FETTA GF/V	\$10
Rosemary, Preserved lemon	
SALT & PEPPERED SQUID	\$12
With garlic Aioli	
BBQ CHICKEN WINGS	\$12
Chilli BBQ sauce and gherkins	

V - Vegetarian
 GF - Gluten Free
 GFO - Gluten Free Option