

## SMALL BITES

<b>BEER BATTERED FRIES</b>	<b>9</b>
<b>CAJUN SWEET POTATO CHIPS</b>	<b>9</b>
<b>SOUP OF THE DAY (V)</b>	<b>12</b>
Sourdough bread	
<b>SALT &amp; PEPPER SQUID</b>	<b>12</b>
Garlic aioli	
<b>NEW ORLEANS BBQ CHICKEN WINGS</b>	<b>12</b>
Blue cheese sauce	

## SANDWICHES

<b>FRESHLY MADE WRAP</b>	<b>12</b>
Flour tortilla, lettuce leaves roasted turkey, brie & cranberry mayonnaise	
<b>OPEN SOURDOUGH SANDWICH</b>	<b>15</b>
Grilled halloumi, rocket, hummus & chimichurri	
<b>CROWNE PLAZA BURGER</b>	<b>18</b>
Beef or lentil patty, lettuce, tomato, cheese, beetroot, dill pickle, brioche bun & fries	
<b>CLASSIC CLUB SANDWICH</b>	<b>18</b>
Triple decker toasted sourdough, chicken breast, bacon, egg, lettuce, tomato & basil mayonnaise	

## LARGE BITES

<b>CAESAR SALAD</b>	<b>18</b>	<b>GOURMET PRAWN TACO</b>	<b>18</b>
Baby cos, pancetta, parmesan flakes, ciabatta croutons & poached egg		Lightly toasted flour tortillas, chiffonade lettuce, chipotle mayonnaise & smashed avocado	
<b>BUDDAH BOWL (VG,GF)</b>	<b>16</b>	<b>PRAWN LINGUINI</b>	<b>32</b>
Quinoa, chickpeas, slaw, avocado, baby beetroot, carrot, cherry tomato, green leaves & vinaigrette		Sautéed local prawns, fresh chilli, garlic, baby spinach & virgin olive oil	
<b>ADD GRILLED CHICKEN BREAST TO ANY BOWL</b>	<b>6</b>		
<b>ADD GRILLED PRAWN TO ANY BOWL</b>	<b>9</b>		

## PIZZA

*Classic Pizza Base, GF option available.*

<b>NAPOLITANE (V)</b>	<b>22</b>
Truss cherry tomato, basil leaves, mozzarella & baby bocconcini	
<b>CARNIVORE</b>	<b>26</b>
Virginia ham, pepperoni, roast chicken, capsicum, spanish onion & mushrooms	
<b>OCEAN PRAWNS</b>	<b>28</b>
Green prawn cutlets, roasted red capsicum, tomato, mozzarella cheese, chilli flakes & capers	

## DESSERT

<b>TRIO OF ICE CREAM</b>	<b>12</b>
Fresh berries accompanied with a variety of flavours	
<b>QUEENSLAND FRUIT COCKTAIL (V)</b>	<b>12</b>
Seasonal Queensland fruits, red berries, passionfruit coulis & vanilla chantilly	
<b>CHOCOLATE MOUSSE DOME</b>	<b>18</b>
Raspberry compote centre & almond florentine crackling	
<b>HOMEMADE CRÈME CARAMEL (V, GF)</b>	<b>18</b>
Orange & Cointreau compote	
<b>CHEESE PLATE</b>	<b>25</b>
Double cream brie, mature cheddar, light blue cheese, peppered honey, quince paste & lavosh	



# R<sub>ish</sub>

ATRIUM ALL DAY



CROWNE PLAZA