

2024 Crown Hotel Function Menus

Entrée options

- Soup of the day (creamy roast pumpkin, cream of cauliflower, potato and leek)
- Arancini of the day
- Homemade chicken spring rolls
- Coffin Bay oysters, Natural / Kilpatrick / Nahm Jim dressing

Main options

- Roast pork with crackling
- Crumbed flathead with lemon + tartare
- Chicken, beef or pork schnitzel with gravy
- Pie of the day, topped with mash
- Corned beef silverside with white sauce
- Crumbed fish cakes with lemon and tartare
- Scotch fillet with gravy choices or butter choices
- Crown burger, lettuce, tomato, bacon, cheese, onion chutney
- Curry of the day
- Parmesan crumbed eggplant parmigiana
- Salt + pepper squid
- Chicken, bacon + cheese filo
- Lamb cutlets, smoked or crumbed

All served with appropriate chips and salad or roasted potatoes and vegetables

Dessert options

- Sticky date pudding with butterscotch sauce and vanilla bean ice-cream
- Rich dark chocolate tart with cream
- Baked lemon tart with cream
- Apple crumble with vanilla ice-cream
- Dark chocolate brownie with ganache and chocolate ice-cream

Crown Hotel cakes

1. Rich chocolate mud cake with chocolate ganache – 16 pax \$60

Gluten free option – 16 pax \$80

2. Cheesecake with choice of flavour. Other flavours available on enquiry. – 16 pax \$60.

- Lemon
- Cherry ripe
- Oreo
- Passionfruit

3. Baked lemon or chocolate tart – 16 pax \$50

Prices above are for the cake / tart itself. Cutlery and crockery can be provided without any additional cost.

Kitchen service of cakes is \$2 per person to a maximum of \$20 per group. This includes cream or ice-cream and appropriate garnishes.

Pricing (Monday to Saturday)

Set menu

1 entrée, 1 main, 1 dessert 2 courses \$25.00 p/p 3 courses \$30.00 p/p

Plattered mains

1 entrée, 2 main, 1 dessert 2 courses \$25.00 p/p 3 courses \$30.00 p/p

Alternate drop

2 entrée, 2 main, 2 dessert 2 courses \$28.00 p/p 3 courses \$33.00 p/p

Pre-ordered

2 entrée, 4 main, 2 dessert 2 courses \$28.00 p/p 3 courses \$36.00 p/p

Optional Extras

Chefs' choice entrée platters \$7 p/p

Garlic bread slices / fresh rolls \$2 p/p

Oysters / S + P squid as option \$POA and subject to availability

Scotch fillet / lamb cutlets as option \$10 p/p

"The Fine Print"

- Please be aware to comply with current health safety regulations no BYO food or drinks is possible. This includes, birthday cake, chips, nuts, dips, nibbles, slices etc for the tables. Please notify us if you would like these organised and they can be included in your quote.
- Cakes can be supplied to the Crown Hotel by any food business that is registered with the council. It is a requirement that it is delivered to the Crown by the business for health and safety reasons. Please ensure the supplier is registered with the Crown Hotel in advance.
- Final confirmations of guest numbers are required at least 3 full business days prior to your booking. This will be the amount charged for, unless there are extra guests.
- All dietary requirements can be catered to; they will need to be confirmed with the guest numbers. If advised on the night, meals will be made separate to the function meals and will be charged at a la carte prices.
- All tables will be set with our standard cutlery and crockery as required for your chosen menu. If linen tablecloths are required, they will incur a \$10 per cloth charge. 7 days' notice is required to organise these.
- Our standard opening hours are lunch and dinner Monday – Saturday, and Public Holidays. We do open on Sundays for long weekends and when special events dictate. We can also open for your booking, please be aware that a minimum spend will apply.