



Please select 'In Room Dining,' on your telephone to place your order.

(V) Vegetarian, (VG) Vegan, (LG) Low Gluten, (DF) Dairy Free, (P) Contains Pork, (SFA) Contains Seafood/Shellfish

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free. Please note a 1.15% surcharge applies for all credit card transactions.

A \$7 delivery fee will be added to your bill.



BREAKFAST 6:00AM-11:00AM

IN A HURRY

Breakfast Pastry & Coffee to Go 13

JUICES, FRUITS & SMOOTHIES

Selection of Freshly Squeezed Juices: Orange, Watermelon, Pineapple 14

Selection of Chilled Juices: Apple, Guava, Tomato, Cranberry, Mango or Orange 10

DETOX JUICE

Beetroot, Carrot, Lemon, Ginger, Apple 16



BREAKFAST 6:00AM-11:00AM

CONTINENTAL BREAKFAST

38

Choice of Freshly Squeezed Juice: Orange, Watermelon, Pineapple
Sliced Seasonal Fresh Fruit, Vanilla Coconut Yoghurt (V, VG, LG, DF)
Cereal – Cornflakes, Sultana Bran, Coco Pops, Special K, Weet Bix,
Full Cream, Skim, Soy or Almond Milk
Natural or Fruit Flavoured Yoghurt (V, LG)
Freshly Baked Pastries & Bread Selection, Fruit Preserves
Coffee, Decaffeinated Coffee, Hot Chocolate, Tea or Milk

HEALTHY START BREAKFAST

42

Choice of Freshly Squeezed Juice: Orange, Watermelon, Pineapple
Sliced Seasonal Fresh Fruit, Vanilla Coconut Yoghurt (V, VG, LG, DF)
Coconut & Chia Seeds Pudding, Banana Compote (V, LG)
Two Eggs White Omelette – Spinach, Roasted Vine Tomatoes, Ricotta
& Rye Sourdough (V)
Coffee, Decaffeinated Coffee, Hot Chocolate, Tea or Milk



BREAKFAST 6:00AM-11:00AM

CEREAL, DAIRY & FRUITS

Cornflakes, Sultana Bran, Coco Pops, Special K, Weet Bix, Full Cream, Skim, Soy or Almond Milk	7
Oat Porridge – Goji Berries, Bananas, Chia Seeds & Brown Sugar (V, VG)	15
Bircher Muesli – Oats, Passionfruit Labneh, Mango, Granola, Pineapple & Strawberries (V, Contains Nuts)	18
Plain, Greek or Fruit Yoghurt (V, LG)	12
Seasonal Fruit Plate, Vanilla Coconut Yoghurt (V, VG, LG, DF)	16

PASTRIES (CHOOSE THREE)

Croissants, Almond Croissant, Pain Au Chocolate, Danishes, Muffins, Butter & Preserves	18
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BREAD (CHOOSE THREE)

Soft Roll, Brioche, White, Rye or Wholemeal Sourdough, English Muffin, Gluten Free Bread, Butter & Preserves	14
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BREAKFAST 6:00AM-11:00AM

BREAKFAST SPECIALTIES

Avocado on Toasted Sourdough, Stracciatella, Pickled Cucumber, Fresh Peas, Za'atar & Mint (V)	26
Two Eggs – Any Style, Buttered Mushrooms, Hash Brown, Grilled Vine Tomatoes, Chicken Sausage, Spinach, Grilled Sourdough	38
Three Egg or Egg White Omelette – Ham, Mushrooms, Tomato, Capsicum, Spinach, Onion, Feta & Sourdough (P)	29
Eggs Benedict – Two Poached Eggs, Sliced Smoked Ham, Spinach, Sourdough Toast & Hollandaise (P)	33

ADDITIONAL ITEMS

Chicken Sausages, Bacon, Roasted Tomatoes, Roasted Mushrooms, Avocado, Baked Beans, Spinach, Hash Browns (P)	8
Smoked Salmon (SFA)	12

ASIAN SPECIALTIES

Congee – Fish (SFA), Chicken or Pork & Egg (P), Roasted Peanuts, Pickled Vegetables, Pickled Olives, Chinese Doughnut & Fried Shallots	26
Pork & Prawn Wontons Noodle Soup, Egg Noodles, Chicken Broth & Asian Greens (DF, P, SFA)	36
Beef Pad See Ew, Gai Lan, Egg, Crispy Eschallot & Coriander	39



À LA CARTE 11:00AM-12:00AM

Selection of Freshly Squeezed Juices: Orange, Watermelon, Pineapple	14
Selection of Chilled Juices: Apple, Guava, Tomato, Cranberry, Mango or Orange	10

WESTERN SELECTION

RAW & CURED

Calvisuis Tradition White Caviar 50g, Crème Fraîche, Buckwheat Blinis (SFA)	348
Black Pearl Beluga Caviar 30g, Crème Fraîche, Buckwheat Blinis (SFA)	508
Freshly Shucked Sydney Rock Oyster, Red Wine Vinegar or Spicy Lime (LG, DF, SFA)	7 ea
Charcuterie Tasting Plate – Fennel Salami, Wagyu Bresaola, Duck Rillettes, Nduja, Pickles & Lavosh (P, DF)	49
Sushi & Sashimi Platter, Soy & Wasabi (DF, LG, SFA)	Small \$45/Large \$68

SALADS

Witlof and Fennel Salad, Quince, Ash Goats Cheese, Candied Walnuts, Pear, Pomegranate Dressing (LG)	21
Mixed Garden Greens, Tomatoes, Cucumber, Pistachio Granola, Balsamic Vinaigrette Dressing (V, LG)	18
Super Foods – Meredith Dairy Marinated Feta, Blueberries, Broccoli, Tomatoes, Cucumber, Avocado, Peas, Mint, Basil, Ranch Dressing (V, LG)	26
Local Burrata, Heirloom Tomatoes, Basil Pesto, Aged Balsamic, Olive Oil (V, LG)	32
Classic Caesar Salad – Cos Lettuce, Shaved Parmesan, Crispy Bacon, Poached Egg, Croutons & Anchovies (P, SFA)	30
Add Grilled Chicken	39



À LA CARTE 11:00AM-12:00AM

SOUP

Tomato Soup, Parmesan Baguette (V)	22
Soup of the Day	22

BURGERS, SANDWICHES & WRAPS

Crown Sydney Beef Burger – Bacon, Lettuce, Tomato, Swiss Cheese, Pickles, Spiced Tomato Compote & Mayonnaise (served medium unless requested) (P)	39
Club Sandwich – Grilled Chicken Breast, Fried Egg, Crispy Bacon, Tomato, Lettuce, Mayonnaise (P)	36
Buttermilk Chicken Burger – Chicken Escalope, Kimchi, Provolone, Spicy Aioli, Cabbage Slaw	39
BBQ Jackfruit Wrap – Vegan Feta, Avocado, Corn Salsa (V, VG)	23

*All Burgers, Sandwiches & Wraps are Served with French Fries
or Mixed Leaf Salad*



À LA CARTE 11:00AM-12:00AM

MAIN COURSES

Cauliflower Risotto, Confit Red Onion, Black Truffle Pecorino & Macadamia (V, LG)	38
Spaghetti, Beef Bolognese Sauce, Parmigiano Reggiano	36
Pappardelle Pasta, Pulled Lamb Shank Ragout, Tomato	42
Lobster and Scallop Pie – Bisque Velouté, Scallop, Mousseline (SFA)	44
Pan Seared Salmon, Lemon Risotto, Sauce Vierge & Black Olives (SFA)	42
Fish & Chips – Beer Battered Gurnard, Remoulade Sauce, Lemon (SFA, DF)	38
Grilled Chicken Breast, Corn & Chorizo Fritters, Capsicum Salsa, Roast Capsicum Emulsion & Fresh Coriander (P)	38
MBS 2+ Riverine Tenderloin 220GM, Steak Chips, Vine Tomatoes, Bearnaise (LG)	72
MBS 3+ Brooklyn Valley Grassfed Scotch Fillet 350GM, Potato Gratin, Broccolini, Red Wine Jus (LG)	92

SIDE DISHES 14

French Fries, Steamed Rice, Mashed Potato, Seasonal Steamed Vegetables, Mixed Leaf Salad (LG)	
Sautéed Green Beans with Feta Cheese & Walnuts (LG)	



À LA CARTE 11:00AM-12:00AM

ASIAN BITES

Edamame Beans, Pepper Berry Salt (V, VG, DF)	12
Salt & Pepper Chicken Ribs	19
Malaysian Chicken or Beef Satay – Peanut Sauce, Pickled Vegetables, Red Onion (SFA)	22
Steamed Bao Buns (3 pieces) – Soy Braised Pork, Soft Shell Crab & Teriyaki Grilled Snapper, Pickled Cucumber, Coriander, Sliced Chilli, Carrot (P, SFA, DF)	29

ASIAN SELECTION

Congee – Fish (SFA), Chicken or Pork & Egg (P), Roasted Peanuts, Pickled Vegetables, Pickled Olives, Chinese Doughnut & Fried Shallots	26
Steamed Snapper Fillet, Lemongrass, Lime, Soy, Chilli & Asian Greens (DF, SFA)	44
Hainan Free Range Chicken, Fragrant Shallot Rice, Ginger Chilli & Lime Sauce, Bok Choy & Soy Sauce (DF)	39
Chicken Tikka Masala, Raita, Rice, Papadum & Pickles	39
Beef Shortrib, Shiraz Teriyaki, Braised Daikon & Crispy Noodles (DF)	72

SOUP

Miso Soup – Wakame, Tofu, Shallots (V, SFA)	15
Seafood Tom Yum, Prawns, Calamari, Mussels & Kaffir Lime Leaves (DF, SFA)	36
Egg Noodle Soup, Chicken Broth & Asian Greens: Roast Duck or Pork & Prawn Wontons (SFA, P) or Tofu & Vegetable (DF)	36



À LA CARTE 11:00AM-12:00AM

STEAMED DUMPLINGS (CHOOSE FOUR) 24

SILKS Home made Dumplings – Chicken Siu Mai, Lobster Dumpling (SFA), Prawn and Pork Wonton (SFA), BBQ Pork Bun, Jade Skin Vegetarian Dumpling; Chilli Sauce, Soy Sauce, Black Vinegar (P)

FROM THE WOK

Singapore Noodles – Stir Fried Rice Vermicelli, Barbecued Pork, Prawns, Sesame seeds, Capsicum, Bean shoots, Egg & Vegetables (DF, P, SFA) 39

Nasi Goreng – Fried Rice, Sambal, Chicken Satay, Prawns, Fried Sunny Side Egg, Pickled Vegetables (DF, SFA) 36

Wok Fried Black Pepper Beef Tenderloin – Capsicum, Snow Peas, Carrot, Onion & Rice (SFA) 53

Kung Pao Chicken – Dried Chillies, Cashews, Garlic Chive, Snow Peas & Rice (DF) 39

XO Seafood – Prawns, Squid, Scallops, Snow Peas, Carrot, Onion, Spicy Homemade XO Sauce & Rice (P, SFA) 52

DESSERTS

Baked Brownies – Caramelised Hazelnuts, Caramel Sauce & Whipped White Chocolate Ganache (LG) 18

New York Baked Cheesecake 20

Tiramisu – Shaved Gianduja, Candied Hazelnuts 20

Melting Chocolate Fondant, Salted Caramel Ice Cream 21

Scoops of Ice Cream – Chocolate, Vanilla or Strawberry 8

Seasonal Fruit Platter (VG, LG, DF) 19

Local Artisanal Cheese Board, Lavosh, Condiments 32



KIDS MENU AVAILABLE 24 HOURS

BREAKFAST

Pancakes, Butter & Maple Syrup (V)	13
Plain or Strawberry Yoghurt (V)	9
Scrambled Egg, Sausages or Bacon & Toast (P)	15

LUNCH & DINNER

Ham & Cheese Toastie (P)	13
Seared Salmon, Rice & Vegetables (SFA, LG, DF)	17
Crispy Chicken, French Fries	15
Spaghetti, Beef Bolognese Sauce, Parmesan Cheese	15
Kids Cheese or Plain Beef Burger, French Fries	15
Fried Cantonese Egg Noodles, Egg & Char Siu (P)	13
Margherita Pizza, Tomato Sauce, Mozzarella, Olive Oil	15
Battered Fish Fingers, French Fries (DF, SFA)	15

DESSERTS

Chocolate & Strawberry Sundae	11
Oreo Cheesecake	13
Chocolate Cookies, Vanilla Ice Cream	9
Serendipity Ice-cream Tub 120ml – Death by Chocolate, Super Fudge Brownie, Strawberry Jam, Vanilla Bean, Mango Sorbet	7



LATE NIGHT MENU 12:00AM-11:00AM

Selection of Freshly Squeezed Juices: Orange, Watermelon, Pineapple	14
Selection of Chilled Juices: Apple, Guava, Tomato, Cranberry, Mango or Orange	10

WESTERN SELECTION

SALADS

Mixed Garden Greens, Tomatoes, Cucumber, Pistachio Granola (V, LG)	18
Super Foods – Meredith Dairy Marinated Feta, Blueberries, Broccoli, Tomatoes, Cucumber, Avocado, Peas, Mint, Basil, Ranch Dressing (V, LG)	26
Classic Caesar Salad – Cos Lettuce, Shaved Parmesan, Crispy Bacon, Poached Egg, Croutons & Anchovies (P, SFA)	30
Add Grilled Chicken	39

SOUP

Tomato Soup, Parmesan Baguette (V)	22
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BURGERS, SANDWICHES & WRAPS

Crown Sydney Beef Burger – Bacon, Lettuce, Tomato, Swiss Cheese, Pickles, Spiced Tomato Compote & Mayonnaise (served medium unless requested) (P)	39
Club Sandwich – Grilled Chicken Breast, Fried Egg, Crispy Bacon, Tomato, Lettuce, Mayonnaise (P)	36
BBQ Jackfruit Wrap – Vegan Feta, Avocado, Corn Salsa (V, VG)	23

All Burgers, Sandwiches & Wraps are served with French Fries or Mixed Leaf Salad



LATE NIGHT MENU 12:00AM-11:00AM

MAIN COURSES

Spaghetti, Beef Bolognese Sauce & Parmigiano Reggiano	36
Fish & Chips – Beer Battered Gurnard, Remoulade Sauce, Lemon (SFA, DF)	38
Grilled Chicken Breast, Corn & Chorizo Fritters, Capsicum Salsa, Roast Capsicum Emulsion & Fresh Coriander (P)	38
All Day Breakfast – Two Eggs Any Style, Bacon, Roasted Mushrooms, Hash Browns, Cherry Tomatoes, Chicken Sausages & Sourdough (P)	32
Margherita Pizza, Buffalo Mozzarella, Basil	26
Add Pepperoni, Bacon or Chicken (P)	4 ea
Add Kalamata Olives, Capsicum or Mushrooms	3 ea



LATE NIGHT MENU 12:00AM-11:00AM

ASIAN SELECTION

Congee – Fish (SFA), Chicken or Pork & Egg (P), Roasted Peanuts, Pickled Vegetables, Pickled Olives, Chinese Doughnut & Fried Shallots	26
Steamed Snapper Fillet, Lemongrass, Lime, Soy, Chilli & Asian Greens (DF, SFA)	44
Hainan Free Range Chicken, Fragrant Shallot Rice, Ginger Chilli & Lime Sauce, Bok Choy & Soy Sauce (DF)	39
Chicken Tikka Masala, Raita, Rice, Papadum & Pickles	39

SOUP

Seafood Tom Yum, Prawns, Calamari, Mussels & Kaffir Lime Leaves (DF, SFA)	36
Egg Noodle Soup, Chicken Broth & Asian Greens: Roast Duck or Pork & Prawn Wontons (SFA, P) or Tofu & Vegetable (DF)	36

FROM THE WOK

Nasi Goreng – Fried Rice, Sambal, Chicken Satay, Prawns, Fried Sunny Side Egg, Pickled Vegetables (DF, SFA)	36
Singapore Noodles – Stir Fried Rice Vermicelli, Barbecued Pork, Prawns, Sesame Seeds, Capsicum, Bean shoots, Egg & Vegetables (P, SFA)	39
Wok Fried Black Pepper Beef Tenderloin, Capsicum, Snow Peas, Carrot, Onion & Rice (SFA)	53



LATE NIGHT MENU 12:00AM-11:00AM

DESSERTS

Baked Brownies – Caramelised Hazelnuts, Caramel Sauce & Whipped White Chocolate Ganache (LG)	18
New York Baked Cheesecake	20
Scoops of Ice Cream – Chocolate, Vanilla or Strawberry	8
Seasonal Fruit Platter (VG, LG, DF)	19
Local Artisanal Cheese Board, Lavosh, Condiments	32