



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

(V) Vegetarian, (VG) Vegan, (O) Organic, (S) Sustainable

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 Fruit Plate, Vanilla Coconut Yoghurt (V, VG)
Cereal – Cornflakes, Sultana Bran, Coco Pops, Special K, Weet-Bix,
Full Cream, Skim, Soy or Almond Milk
Natural or Flavoured Yoghurt (V)
Freshly Baked Pastries & Bread Selection, Fruit Preserves
Coffee (O, S), Decaffeinated Coffee (O, S), Hot Chocolate, Tea (O, S) or Milk

HEALTHY START BREAKFAST

42

Choice of Freshly Squeezed Juice: Orange, Watermelon, Pineapple
Sliced Seasonal Fruit Platter, Vanilla Coconut Yoghurt (V, VG)
Matcha Chia Seed Pudding, Coconut Yoghurt, Organic Granola
& Mixed Berries (V)
Egg White Omelette – Spinach, Vine Tomatoes, Ricotta Cheese, & Rye
Sourdough
Coffee (O, S), Decaffeinated Coffee (O, S), Hot Chocolate, Tea (O, S) or Milk



BREAKFAST 6:00AM-11:00AM

CEREAL, DAIRY & FRUITS

Cereal – Cornflakes, Sultana Bran, Coco Pops, Special K, Weet-Bix, Full Cream, Skim, Soy or Almond Milk	7
Oat Porridge – Banana, Cranberries, Shaved Coconut, Pepitas, & Brown Sugar (V, VG)	15
Bircher Muesli – Oats, Apple Compote, Almonds, Sultanas, Fresh Apple, & Maple Syrup (V)	18
Plain, Greek or Flavoured Yoghurt (V)	12
Sliced Seasonal Fruit Plate, Vanilla Coconut Yoghurt (V, VG)	16

PASTRIES (CHOOSE THREE)

Croissant, Almond Croissant, Pain au Chocolate, Danishes, Muffin, Butter & Preserves	18
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BREAD (CHOOSE THREE)

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

BREAKFAST SPECIALTIES

Avocado on Toasted Sourdough, Whipped Ricotta, Heirloom Tomatoes, Micro Salad (V)	26
Wild Mushrooms on Brioche Toast, Goat Curd, Green Goddess Dressing, Poached Egg (V)	28
Eggs Benedict – Sourdough, Smoked Ham, Spinach, Poached Egg & Hollandaise	33
Three Eggs or Egg White Omelette – Ham, Mushroom, Tomato, Onion, Capsicum, Spinach, Feta & Sourdough	29
Two Eggs – Any Style, Roasted Mushrooms, Hash Brown, Vine Tomatoes, Spinach, Chicken Sausage and Sourdough	38

ADDITIONAL ITEMS

Chicken Sausage, Bacon, Oven Roasted Vine Tomatoes, Roasted Mushrooms, Avocado, Baked Beans, Sautéed Spinach, Hash Browns	10
Smoked Salmon	14

ASIAN SPECIALTIES

Congee – Pork & Century Egg, Chicken & Mushroom, or Fish & Ginger, Green Shallots, Pickled Vegetables, Preserved Mustard Olive, & Chinese Doughnut	28
Pork & Prawn Wontons Noodle Soup – Egg Noodle, Chicken Broth, & Asian Greens	38
Chow Mein – Char Siu Pork, Bean Sprouts, Garlic Chives, Fried Egg	21
Add Chicken or Prawns	30



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

Anna Dutch Oscietra Caviar, Crème Fraîche & Blinis	30g/380
Black Pearl Beluga Caviar, Crème Fraîche & Blinis	30g/508
Freshly Shucked Sydney Rock Oyster with Spicy Lime or Mignonette	7 ea
Sushi and Sashimi Platter with Soy & Wasabi	68
Charcuterie Plate – Wagyu Bresaola, Fennel Salami, Lonza, Salami Oscara Grande Pickled Vegetables, Alto Olives & Sourdough	49

SALADS

Mixed Garden Greens – Shaved Carrots, Asparagus, Fennel & Crispy Shallots (V, VG)	20
Super Foods - Meredith Dairy Marinated Feta, Blueberries, Broccoli, Tomatoes, Cucumber, Avocado, Peas, Mint, Basil, Ranch Dressing (V)	28
Heirloom Tomato & Farro Salad – Alto Olives, Parmesan Crisp, & Basil (V)	26
Local Burrata, Broad Bean Pesto, Pistachio, Preserved Lemon, Crispy Sourdough (V)	32
Classic Caesar Salad – Cos lettuce, Herb Croutons, Crispy Bacon, Shaved Parmesan, Poached Egg, Marinated Anchovies	30
Add Chicken	39

(V) Vegetarian, (VG) Vegan, (O) Organic, (S) Sustainable



À LA CARTE 11:00AM-12:00AM

SOUPS

Tomato Soup, Focaccia Bread (V)	24
Soup of the Day	24

BURGERS, SANDWICHES & WRAPS

Crown Sydney Beef Burger – Smoked Bacon, Bread & Butter Pickles, Tomato Relish, Lettuce, Tomato, Mayonnaise & Swiss Cheese	39
Chicken Katsu Sandwich – Mustard, White Cabbage Slaw, Tonkatsu Sauce	30
Club Sandwich – Bacon, Lettuce, Tomato, Mayonnaise, Garlic & Thyme Chicken, Fried Egg	37
Jackfruit Gyros – Mushrooms, Pickled Red Cabbage, Lettuce, Onion, Tomato, Vegan Feta Cheese, Coconut Yoghurt Tzatziki, Chips (VG)	29

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



À LA CARTE 11:00AM-12:00AM

MAIN COURSES

Spaghetti, Beef Bolognese Sauce, Parmigiano Reggiano	36
Scallop & Mussel Fregola – Saffron, Chorizo, Lemon Curd, Pecorino	40
Rigatoni, Pulled Pork Ragù, Pecorino Cheese, Fried Sage	38
Fish & Chips – Beer Battered Gurnard, Tartare Sauce, Lemon	39
Grilled Salmon, Broccolini, Almond Soubise, Almond Crumb & Dill	43
Grilled Chicken Breast, Celeriac Mousseline, Leek, Field Mushrooms, Spring Onion, Chimichurri	38
MBS 2+ Riverine Beef Tenderloin 220gm, Hand Cut Chips, Radicchio, Watercress, Béarnaise	72
MBS 3+ Brooklyn Valley Grass Fed Scotch Fillet 350gm, Tomato Jam, Charred Lettuce, Confit Kipfler Potatoes, Native Pepper Sauce	92
Roasted Eggplant, Puy Lentil Ragù, Garlic Emulsion, Sumac Onion (V)	34

SIDE DISHES 15

French Fries, Mashed Potato, Buttered Seasonal Vegetables
Steamed Rice or Mixed Leafy Salad



À LA CARTE 11:00AM-12:00AM

ASIAN BITES

Edamame, Lemon Myrtle & Togarashi Salt (V)	12
Salt & Pepper Chicken Ribs – Chilli, Lemongrass, Kaffir Lime Leaves & Lime	19
San Choy Bao – Tofu, Mushroom, Water Chestnut, Cos Lettuce, Chilli, Coriander (V)	24
Honey Soy Duck Bao Buns (3 each) – Cucumber, Pickled Daikon & Carrot, Green Shallots, Chilli, Hoisin Sauce	30

ASIAN SELECTION

Hainan Free Range Chicken, Fragrant Shallot Rice, Ginger Shallot Sauce, Chilli Lime Sauce & Sweet Soy Sauce	42
Lamb Shank Rogan Josh – Saffron Rice, Pappadum, Onion & Cucumber Salad	44
Steamed Snapper Fillet, Lemongrass, Lime, Soy, Chilli and Asian Greens	46

SOUP, NOODLE SOUP AND CONGEE

Egg Noodle Soup, Chicken Broth & Asian Greens: Pork & Prawn Wonton, Ginger Poached Chicken, Braised Beef Brisket or Tofu & Vegetable	38
Congee – Pork & Century Egg, Chicken & Mushrooms or Fish & Ginger, Green Shallots, Pickled Vegetables, Preserved Mustard Olive & Fried Chinese Doughnut	28
Seafood Tom Yum – Prawns, Calamari, Mussels & Kaffir Lime Leaves	36



À LA CARTE 11:00AM-12:00AM

FROM THE WOK

Char Siu Pork Fried Rice – Eggs, Prawns, Carrots, & Asparagus	22
Hokkien Mee – Hokkien & Vermicelli Noodle, Prawns, Pork Belly, Calamari, Bean Sprouts, Egg, Garlic Chives, Sambal	39
Wok Fried Angus Beef Tenderloin with Black Bean Sauce, Onion, Capsicum, Snow Pea, Carrot, & Rice	53
Kung Pao Chicken – Dried Chilli, Cashew, Capsicum, Onion, Green Shallots, & Rice	39
Stir Fried Green Beans, Prawns, Minced Pork, Garlic Shoots with XO Sauce & Rice	36
Stir Fried Asian Greens with Garlic (V)	14

STEAMED DUMPLINGS (CHOOSE FOUR)

Dim Sum & Dumpling Selection – Chicken Siu Mai, Prawn Gow Gee, BBQ Pork Bun, Vegetable Dumpling (V), served with Chilli Sauce, Fresh Chilli, Soy Sauce & Black Vinegar	28
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DESSERTS

New York Baked Cheesecake	20
Pavlova – Passionfruit Curd, Toasted Coconut Meringue, Spiced Roasted Pineapple	20
Tiramisu – Vanilla Crèmeux, Cocoa Nibs, Espresso Gel	20
Chocolate Fondant – Macerated Berries	21
Scoops of Ice Cream – Chocolate, Vanilla or Strawberry	10
Seasonal Fruit Platter (V, VG)	21
Local Artisanal Cheese Platter, Lavosh, Condiments	32



KIDS MENU AVAILABLE 24 HOURS

BREAKFAST

Pancake, Butter & Maple Syrup (V)	13
Plain or Strawberry Yoghurt (V)	9
Scrambled Eggs, Chicken Sausage or Bacon & Toast	15

LUNCH & DINNER

Ham & Cheese Toastie	14
Spaghetti, Beef Bolognaise Sauce, Parmesan Cheese	16
Crispy Chicken and French Fries	16
Seared Salmon, Seasonal Vegetables, & Rice	18
Battered Fish Finger, French Fries	15
Kids Cheese or Plain Beef Burger & French Fries	17
Margherita Pizza, Tomato Sauce, Mozzarella Cheese, Olive Oil	16

DESSERTS

Chocolate & Strawberry Sundae	11
Smores Chocolate Bar	13
Strawberry Short Cake	13
Serendipity Ice Cream Tub 120ml – Death by Chocolate, Super Fudge Brownie, Strawberry Jam, Vanilla Bean, Mango Sorbet	9



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 - Shaved Carrots, Asparagus, Fennel, & Crispy Shallots (V, VG)	20
Heirloom Tomato & Farro Salad – Alto Olives, Parmesan Crisp, & Basil (V)	26
Classic Caesar Salad – Cos lettuce, Herb croutons, Crispy Bacon, Shaved Parmesan, Poached Egg, Marinated Anchovies	30
Add Grilled Chicken	39

SOUP

Tomato Soup, Focaccia Bread (V)	24
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BURGERS, SANDWICHES & WRAPS

Crown Sydney Beef Burger – Smoked Bacon, Bread & Butter Pickles, Tomato Relish, Mayonnaise, Lettuce, Tomato, & Swiss Cheese	39
Club Sandwich – Bacon, Lettuce, Tomato, Mayonnaise, Garlic & Thyme Chicken, Fried Eggs	37
Jackfruit Gyros – Mushrooms, Pickled Red Cabbage, Lettuce, Onion, Tomato, Vegan Feta Cheese, Coconut Yoghurt Tzatziki, Chips (VG)	29

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, Tartare Sauce, Lemon	39
Grilled Chicken Breast, Celeriac Mousseline, Leek, Field Mushrooms, Spring Onion, Chimichurri	38
All Day Breakfast – Two Eggs – Any Style, Roasted Mushrooms, Hash Brown, Vine Tomatoes, Spinach, Chicken Sausage & Sourdough	38
Margherita Pizza, Buffalo Mozzarella, Basil	26
Add Pepperoni, Bacon or Chicken	9 ea
Add Kalamata Olives, Capsicum or Mushrooms	5 ea



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ASIAN SELECTION

Hainan Free Range Chicken, Fragrant Shallot Rice, Ginger Shallot Sauce, Chilli Lime Sauce & Sweet Soy Sauce	42
Lamb Shank Rogan Josh – Saffron Rice, Pappadam, Onion & Cucumber Salad	44
Steamed Snapper Fillet, Lemongrass, Lime, Soy, Chilli and Asian Greens	46

NOODLE SOUP AND CONGEE

Egg Noodle Soup, Chicken Broth & Asian Greens: Pork & Prawn Wonton, Ginger Poached Chicken, Braised Beef Brisket or Tofu & Vegetable	38
Congee – Pork & Century Egg, Chicken & Mushrooms or Fish & Ginger, Green Shallots, Pickled Vegetables, Preserved Mustard Olive & Fried Chinese Doughnut	28

FROM THE WOK

Char Siu Pork Fried Rice – Eggs, Prawns, Carrots & Asparagus	22
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Stir Fried Green Beans, Prawns, Minced Pork, Garlic Shoots with XO Sauce & Rice	36
Stir Fried Asian Greens with Garlic (V)	14



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

DESSERTS

New York Baked Cheesecake	20
Chocolate Fondant – Macerated Berries	21
Scoops of Ice Cream – Chocolate, Vanilla or Strawberry	10
Seasonal Fruit Platter (V, VG)	21
Local Artisanal Cheese Platter, Lavosh, Condiments	32