



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 Fruit Plate, 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 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 Fruit Platter, Vanilla Coconut Yoghurt (V, VG, LG, DF)
Matcha Chia Seed Pudding, Coconut Yoghurt, Organic Granola
& Mixed Berries (V)
Egg White Omelette – Spinach, Vine Tomatoes, Ricotta Cheese, & Rye
Sourdough



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, LG)	12
Sliced Seasonal Fruit Plate, Vanilla Coconut Yoghurt (V, VG, LG, DF)	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 (P)	33
Three Eggs or Egg White Omelette – Ham, Mushroom, Tomato, Onion, Capsicum, Spinach, Feta & Sourdough (P)	29
Two Eggs – Any Style, Roasted Mushrooms, Hash Brown, Vine Tomatoes, Spinach, Chicken Sausage and Sourdough	38

ADDITIONAL ITEMS

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

ASIAN SPECIALTIES

Congee – Pork & Century Egg (P), Chicken & Mushroom, or Fish & Ginger (SFA), Green Shallots, Pickled Vegetables, Preserved Mustard Olive, & Chinese Doughnut (DF)	28
Pork & Prawn Wontons Noodle Soup – Egg Noodle, Chicken Broth, & Asian Greens (P, SFA)	38
Chow Mein – Char Siu Pork, Bean Sprouts, Garlic Chives, Fried Egg (P)	21
Add Chicken or Prawns (SFA)	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 (SFA)	30g/380
Black Pearl Beluga Caviar, Crème Fraîche & Blinis (SFA)	30g/508
Freshly Shucked Sydney Rock Oyster with Spicy Lime or Mignonette (LG, DF, SFA)	7 ea
Sushi and Sashimi Platter with Soy & Wasabi (SFA, DF, LG)	68
Charcuterie Plate – Wagyu Bresaola, Fennel Salami, Lonza, Salami Oscura Grande Pickled Vegetables, Alto Olives & Sourdough (P)	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, LG)	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 (P, SFA)	30
Add Chicken	39

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



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 (P)	39
Chicken Katsu Sandwich – Mustard, White Cabbage Slaw, Tonkatsu Sauce	30
Club Sandwich – Bacon, Lettuce, Tomato, Mayonnaise, Garlic & Thyme Chicken, Fried Egg (P)	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 (SFA, P)	40
Rigatoni, Pork & Fennel Sausage, Cavolo Nero, Parmesan (P)	38
Fish & Chips – Beer Battered Gurnard, Tartare Sauce, Lemon (SFA)	39
Grilled Salmon, Broccolini, Almond Soubise, Almond Crumb & Dill (SFA, N, LG)	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 (LG)	72
MBS 3+ Brooklyn Valley Grass Fed Scotch Fillet 350gm, Tomato Jam, Charred Lettuce, Confit Kipfler Potatoes, Native Pepper Sauce (LG)	92
Roasted Eggplant, Puy Lentil Ragout, Garlic Emulsion, Sumac Onion (V, LG)	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, DF)	12
Salt & Pepper Chicken Ribs (DF)	19
San Choy Bao – Tofu, Mushroom, Water Chestnut, Cos Lettuce, Chilli, Coriander (V, DF)	24
Honey Soy Duck Bao Buns (3 each) – Cucumber, Pickled Daikon & Carrot, Green Shallots, Chilli, Hoisin Sauce (DF)	30

ASIAN SELECTION

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

SOUP, NOODLE SOUP AND CONGEE

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



À LA CARTE 11:00AM-12:00AM

FROM THE WOK

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

STEAMED DUMPLINGS (CHOOSE FOUR) 28

Dim Sum & Dumpling Selection – Chicken Siu Mai, Prawn Gow Gee (SFA), BBQ Pork Bun (P), Jade Skin Vegetarian Dumpling, Chilli Sauce, Soy Sauce

DESSERTS

New York Baked Cheesecake	20
Pavlova – Passionfruit Curd, Toasted Coconut Meringue, Spiced Roasted Pineapple (LG)	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, LG, DF)	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, LG)	9
Scrambled Eggs, Chicken Sausage or Bacon (P) & Toast	15

LUNCH & DINNER

Ham & Cheese Toastie (P)	14
Spaghetti, Beef Bolognese Sauce, Parmesan Cheese	16
Crispy Chicken and French Fries	16
Seared Salmon, Seasonal Vegetables, & Rice (SFA, LG, DF)	18
Battered Fish Finger, French Fries (DF, SFA)	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 (LG, N)	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 (P, SFA)	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 (P)	39
Club Sandwich – Bacon, Lettuce, Tomato, Mayonnaise, Garlic & Thyme Chicken, Fried Eggs (P)	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 (SFA)	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 (P), Bacon (P) or Chicken	9 ea
Add Kalamata Olives, Capsicum or Mushrooms	5 ea



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

ASIAN SELECTION

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

NOODLE SOUP AND CONGEE

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

FROM THE WOK

Char Siu Pork Fried Rice – Eggs, Prawns, Carrots & Asparagus (P, SFA)	22
Hokkien Mee – Hokkien & Vermicelli Noodle, Prawns, Pork Belly, Calamari, Bean Sprouts, Egg, Garlic Chives, Sambal (P, SFA)	39
Wok Fried Angus Beef Tenderloin with Black Bean Sauce, Onion, Capsicum, Snow Pea, Carrot & Rice (DF)	53
Kung Pao Chicken – Dried Chilli, Cashew, Capsicum, Onion, Green Shallots & Rice (DF)	39
Stir Fried Green Beans, Prawns, Minced Pork, Garlic Shoots with XO Sauce & Rice (SFA, P)	36
Stir Fried Asian Greens with Garlic (V, LG, DF)	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, LG, DF)	21
Local Artisanal Cheese Platter, Lavosh, Condiments	32