

Starters

GARLIC BREAD

FOR ONE \$4 FOR TWO \$7.50

GARLIC BREAD WITH CHEESE

FOR ONE \$4.50 FOR TWO \$8

PORK BELLY PAELLA

OVEN BAKED PORK BELLY, CHORIZO, SUNDRIED TOMATO, ONION, CAPSICUM AND ALBORIO RICE BOUND IN A TOMATO RELISH

\$17

STUFFED TOMATOES

OVEN BAKED TOMATO FILLED WITH RICE, KALE, CURRANTS, TOMATO AND TOASTED ALMONDS FINISHED WITH A PETITE ROCKET

SALAD (V) (GF)

\$14

CAJUN STYLE CALAMARI AND OCTOPUS

DEEP FRIED AND NESTLED UPON A PINEAPPLE CLOESLAW DRIZZLED WITH A LIME AIOLI

\$17

GARLIC PRAWNS

PAN SEARED TIGER PRAWNS BOUND IN A CREAMY GARLIC SAUCE SERVED WITH STEAMED RICE (GF)

(5) \$21.50 (8) \$32

OVEN BAKED CAMEMBERT

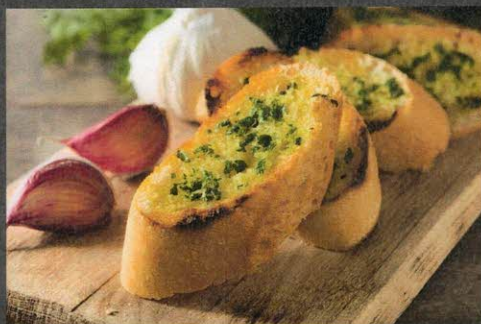
FILLED WITH A MUSHROOM DUXELLE SERVED WITH A HOMEMADE SWEET BERRY JAM AND GARLIC BREAD FINGERS

\$22

CHICKEN TENDERLOINS

MARINATED AND SERVED WITH A MOROCCAN STYLE COUS COUS AND FINISHED WITH A ROMESCO SAUCE

\$16



Mains

MALAY STYLE DUCK

TWICE COOKED DUCK HALVE SERVED WITH A HOKKIEN NOODLE STIRFRY WITH A STICKY SWEET SOY & CHILLI GLAZE

\$38

PORK BELLY

SLOW ROASTED PORK BELLY SERVED WITH A POTATO & PEAR GRATIN FINISHED WITH A SWEET CHERRY COMPOTE

\$34

LAMB SHANK

SLOW BRAISED LAMB SHANK SERVED WITH A POTATO & PARSNIP MASH, STEAMED SEASONAL VEGETABLES

FINISHED WITH DEMI GLAZE

SINGLE \$29 DOUBLE \$38

OVEN BAKED CHICKEN BREAST

SERVED WITH MOROCCAN PRAWNS AND NICOISE SALAD

\$37

CREAMY COCONUT POLENTA

COCONUT CREAM INFUSED POLENTA TOPPED WITH SAUTEED MUSHROOMS, ROCKET, KALE, SUNDRIED TOMATOES AND CHICKPEAS

(V) (GF)

\$24

STEAK SANDWICH

200g SCOTCH FILLET, ROCKET, CARMELISED ONION, SAUTEED MUSHROOMS AND BEETROOT SERVED WITH CHIPS

\$32

OVEN BAKED BARRAMUNDI

SERVED WITH A PARSNIP PUREE AND A SEARED ROCKET, RED ONION LEMON AND CAPERS SALAD (GF)

\$35

KELLY PIE

A RICH HEARTY COMBINATION OF SLOW BRAISED BEEF AND BACON TOPPED WITH EGG & CHEESE FINISHED WITH A PUFF PASTRY

CRUST

\$24

Grill

T-BONE (400G)	\$40
SCOTCH (200G)	\$34
RUMP (300G)	\$36
CHICKEN BREAST	\$30
PARMIGIANA	\$29.50

ALL SERVED WITH CHIPS AND SALAD OR MASH AND VEGETABLES AND A CHOICE OF PEPPER, MUSHROOM, GARLIC OR DEMI GLAZE SAUCE

Pans

GNOCCHI VEGETALE

PAN FRIED GNOCCHI SERVED UPON SAUTEED MUSHROOMS, PUMPKIN, ROCKET AND BOUND IN A NAPOLI SAUCE FINISHED WITH TOASTED ALMONDS (V)

\$24

PENNE HOMESTEAD

SAUTEED CHICKEN, BACON, MUSHROOM, BROCCOLI, ONION & GARLIC IN A WHITE WINE CREAM SAUCE

\$26

SPAGHETTI SALMONE

SAUTEED SMOKED SALMON, BRAISED LEEK, CAPERS & FRESH TOMATO FINISHED IN A DIJON INFUSED WHITE WINE CREAM

\$24

SPAGHETTI AGLIO E OLIO

SAUTEED PRAWNS, ONION, GARLIC & CHILLI IN OLIVE OIL

\$26

RISOTTO DE POLLO

SAUTEED CHICKEN, CHORIZO, PRAWNS AND SUNDRIED TOMATO BOUND IN A CREAMY RISOTTO

\$26

CHICKEN TORTELLINI

SAUTEED CHICKEN, MUSHROOMS, ONION AND GARLIC IN A PESTO CREAM

\$26

Sides

POTATO MASH	\$8
CHIPS	\$10
GARDEN SALAD (V)	\$8
NICOISE SALAD	\$8
VEGETABLES	\$8
WEDGES	\$10
COUS COUS (V)	\$8



Dessert

ALL HOME MADE DESSERTS \$12

MILLE FEUILLE

LAYERS OF PUFF PASTRY FILLED WITH WILD BERRIES & CREAM CHANTILLY

STICKY DATE PUDDING

SERVED WITH CARAMEL SAUCE AND ICE CREAM

CHOCOLATE PUDDING

SERVED WITH CHOCOLATE SAUCE AND ICE CREAM



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