

Summer MENU

BREADS & SMALL PLATES

	M / NM
GARLIC BREAD V Herb & garlic butter	8.5 / 10.5
CHEESY BREAD V Herb & garlic butter, melted mozzarella cheese	12 / 14
TOMATO BRUSCHETTA V Truss tomato, basil, Spanish onion, balsamic glazed	12 / 14
CHILLI CON CARNE Beef & bean mix, corn chips, guacamole, sour cream, melted cheese	20 / 22
PRAWN GYOZA Lightly fried prawn gyoza, shallots, sesame & soy dressing	18 / 20
FOUR CHEESE ARANCINI (4) V Lemon aioli, grated parmesan cheese, sage	22 / 24
FISH TACOS (3) DF Tempura fish fillet, pico de gallo salsa, coriander, chilli mayo	24 / 26
CHICKEN RIBS (1KG) Choice of hot sauce or BBQ sauce, shallots, lime aioli	24 / 26
KARAAGE CHICKEN BAO BUNS (3) Fried chicken, apple slaw, Korean spicy sauce, shallots	22 / 24
MEZZE PLATTER V (PERFECT TO SHARE FOR 2) Fresh & pickled vegetables, marinated olives, hummus, grilled flatbread, sumac	38



Sharing

OCEAN PLATTER Freshly shucked Pacific oysters, smoked salmon, grilled scallops, prawns, salt & pepper squid, hoki fillet, lemon, & aioli	70
CRH MIXED GRILL Lamb skewers, New York minute steak, grilled chicken, BBQ chicken ribs, fried eggs, onion rings	75
WITH YOUR CHOICE OF TWO SIDES & SAUCE	
SIDES Garden salad, chips, steamed seasonal vegetables, creamy mashed potato	
SAUCES Peppercorn sauce, mushroom & thyme, diane gravy, béarnaise, gravy, veal jus, truffle butter	

SALADS

CLASSIC CAESAR Baby cos, bacon bits, croutons, soft boiled egg, shaved parmesan, classic Caesar dressing	20 / 22
KOREAN BEEF BULGOGI BOWL Steamed jasmine rice, pickles, cucumber, radish, teriyaki beef, sesame	24 / 26
MEXICAN STYLE CHOPPED SALAD V DF Tomato, Spanish onion, black beans, corn, lettuce, fried tortilla, chipotle mayo	18 / 20
PRAWN & VERMICELLI NOODLE SALAD DF Marinated prawn cutlets, vermicelli noodles, fresh herbs, sprouts, crispy shallots, sweet chilli & lime dressing	24 / 26

ADD ONS	LAMB SKEWER 7.0
AVOCADO 4.0	GRILLED SALMON 12.0
GRILLED CHICKEN 7.0	SMOKED SALMON 8.0
GRILLED PRAWNS 8.0	CHICKEN SCHNITZEL 8.0
BACON 5.0	CHORIZO 6.0

PIZZA

	M / NM
GARLIC V Confit garlic, fior di latte, parmesan, thyme	16 / 18
MARGHERITA V Pomodoro, fior di latte, basil	22 / 24
QUATTRO FROMAGE V Mozzarella, brie, pecorino, gorgonzola, white sauce, truffle oil, sage	25 / 27
CRH MEAT LOVER Pepperoni, smoked ham, slow cooked lamb, BBQ chicken, fior di latte	28 / 30
PEPPERONI Pepperoni, pomodoro, fior di latte cheese, oregano	24 / 26
HAM & PINEAPPLE Doubled smoked ham, pineapple, fior di latte	24 / 26
MOROCCAN LAMB PIZZA Slow cooked lamb shoulder, Moroccan spices, Spanish onion, fior di latte, yoghurt tzatziki	26 / 28
CHILLI GARLIC PRAWNS Garlic marinated prawns, pomodoro, fior di latte, cherry truss tomato, chilli oil	28 / 30
BBQ CHICKEN Smokey BBQ sauce, peperonata, chipotle mayo	24 / 26

GLUTEN FREE BASE +4.50

BURGERS

CLASSIC CHEESEBURGER Angus beef pattie, pickles, onion, lettuce, tomato, cheese, burger sauce, milk bun	22 / 24
D - BURGER Double angus beef pattie & cheese, pickles, onion, bacon, burger sauce, milk bun	26 / 28
FRIED CHICKEN BURGER Iceberg lettuce, cheese, pickles, ranch dressing, milk bun	24 / 26
PULLED PORK BURGER Slow cooked pork shoulder, slaw, jalapenos, smokey BBQ sauce, milk bun	22 / 24
HIPPY V Plant based pattie, beetroot relish, lettuce, tomato, honey mustard, milk bun	22 / 24

FROM THE GRILL

Served with your choice of two sides & sauce
Sides Garden salad, chips, seasonal vegetables, creamy mash potato
Sauces Green Peppercorn, Mushroom & thyme, Béarnaise, gravy, Diane sauce, jus, truffle butter

300G RUMP Black Angus, 120 days grain fed, Riverina, mb3+	36 / 38
250G NEW YORK Black Angus, 120 days grain fed, Riverina mb3+	38 / 40
300G SCOTCH FILLET MSA, Grain fed, Southern Australia	42 / 44
400G RIBEYE ON THE BONE Grainge Silver, MSA, grain fed	48 / 50
400G T BONE Pinnacle, 100 days pasture fed, Southern Highlands.	48 / 50
MARINATED LAMB SOUVLAKI SKEWERS (3) Lemon & pepper seasoning, oregano, extra virgin olive oil	38 / 40

STEAK TOPPING

Surf & Turf – grilled prawn skewer, béarnaise sauce	9
Crispy Bacon – bacon middle rashers	5
Fried eggs (2)	4
Chorizo	6

PUB CLASSICS

M / NM

CRUMBED CHICKEN BREAST SCHNITZEL (300G) 26 / 28

Chips, garden salad & gravy

TOP YOUR
SCHNITZEL

Parmigiana – Smoked ham, pomodoro sauce, mozzarella cheese 7
Boscaiola – Mushroom, bacon, garlic cream sauce 7
Cartel – Beef & bean mix, melted mozzarella cheese, guac, sour cream 7
Miyagi – Kewpie mayo, teriyaki sauce, seaweed & sesame 5
Surf & Turf – Crispy bacon, prawn cutlets, béarnaise 9

BATTERED FISH & CHIPS 26 / 28

Battered dill hoki fillets, chips, garden salad, house made tartare sauce & lemon wedge

SEAFOOD BASKET DF 36 / 38

Battered fish, grilled scallops, prawns, salt & pepper squid, chips, house made tartare sauce, lemon wedge & garden salad

SALT & PEPPER SQUID DF 24 / 26

Lightly fried squid, garden salad, chips, aioli

GRILLED CHICKEN 30 / 32

New season chat potato, steamed broccolini, oregano, creamy mushroom & bacon sauce

GRILLED BARRAMUNDI FILLET GF 38 / 40

Grilled green asparagus, wilted greens, cherry truss tomato, salsa verde, lemon wedge

TERIYAKI SALMON DF 36 / 38

Asian greens, crispy noodles, shallots

KING PRAWN SPAGHETTI (GF PASTA AVAILABLE) 32 / 34

Cherry truss tomato, garlic, chilli, fresh basil, tomato sugo

FETTUCCINI BOSCAIOLA (GF PASTA AVAILABLE) 24 / 26

Creamy mushroom sauce, bacon, parsley, parmesan cheese

ADD CHICKEN +5

BRAISED LAMB RAGU WITH PAPPARDELLE (GF PASTA AVAILABLE) 28 / 30

Slow braised lamb ragu, parsley, pecorino cheese, green olives

WAGYU BEEF MASSAMAN CURRY (MILD SPICE) 32 / 34

Steamed rice, grilled pita, fried curry leaves, shallots

SIDES

BOWL OF CHIPS DF 9 **SAUTEED GREEN BEANS** 12
 Lime aioli Garlic butter & lemon wedge

SEASONAL VEGETABLES 12 **CREAMY MASH POTATO** 12
 Extra virgin olive oil, salt & pepper GF DF House made mashed potato

GARDEN SALAD DF GF 12 **SWEET POTATO WEDGES** 14
 Lemon & mustard dressing Sweet chilli & sour cream

Lunch Specials

AVAILABLE MONDAY – THURSDAY TILL 3PM
 (exclude public holiday)

CRUMBED CHICKEN BREAST SCHNITZEL 250G 18

Chips, garden salad & gravy

Add Parm – Smoked ham, pomodoro sauce, mozzarella cheese +5

Add Boscaiola – Mushroom, bacon, garlic cream sauce +5

Add Surf & Turf – Crispy bacon, prawn cutlets, bearnaise sauce +7

CLASSIC CHICKEN CAESAR 18

Baby cos, bacon bits, croutons, soft boiled egg, shaved parmesan, classic Caesar dressing

CLASSIC CHEESEBURGER 18

Angus beef pattie, pickles, lettuce, tomato, American cheese, burger sauce, milk bun

BATTERED FISH & CHIPS 18

Battered dill hoki fillet, chips, garden salad, house made tartare sauce & lemon wedge

SALT & PEPPER SQUID DF 18

Lightly fried, garden salad, chips, aioli

MARGHERITA V 18

Pomodoro, fior di latte, basil

FETTUCCINI BOSCAIOLA 18

Creamy mushroom sauce, bacon, parsley, parmesan cheese

ADD CHICKEN +5

MARINATED LAMB WRAP 18

Yoghurt tzatziki, lettuce, Spanish onion, sumac, chips & aioli

GRILLED BARRAMUNDI FILLET DF 22

Garden salad, chips & lemon wedge

250G NEW YORK 28

Black Angus, 120 days grain fed, Riverina mb3+

Chips, garden salad & choice of sauce

Sweets

M / NM

GELATO 15 / 17

Three select gelato flavours in a waffle basket

STICKY DATE PUDDING 15 / 17

Pecan praline, toffee sauce, rum & raisin ice cream

CHOCOLATE LAVA CAKE 15 / 17

Molten chocolate cake, vanilla bean gelato, honeycomb

SUMMER PAVLOVA 15 / 17

Lemon curd, fresh fruit, mint

CROSSROADS
HOTEL

Sunday and Public Holiday Surcharge (10%) applies.

Crossroads Hotel endeavours to accommodate requests from customers with food allergies and intolerances, however we cannot guarantee meals will be completely allergy-free.

V Vegetarian / VG Vegan / GF Gluten Free / DF Dairy Free

CROSSROADS
HOTEL

Planning
AN EVENT?



SCAN THE ABOVE
TO VIEW OUR PACKAGES

Kids

All meals come with a soft drink
& vanilla ice cream cup

15

CHICKEN SCHNITZEL

Chips & salad

NEW YORK MINUTE STEAK

Chip & Salad

SPAGHETTI NAPOLITANA

Napolitana sauce, parmesan cheese

FISH & CHIPS

Chip & salad

CHEESEBURGER

Chips & tomato sauce

MARGHERITA PIZZA

Pomodoro, fior di latte