

# DINING MENU

CROSSROADS  
HOTEL

## BREADS

<b>GARLIC BREAD (V)</b> Whipped garlic parsley butter	8/9
<b>TOMATO BRUSCHETTA (V)</b> With balsamic pearls	12/13
<b>GROTTO CAPRI AGLIO PIZZA (V)</b> Roasted garlic, picked marjoram leaves & mozzarella	12/13
<b>SILK ROAD FLAT BREAD (V) (VG)</b> Green earthy herbs, sumac, sesame & olive oil	12/13

## STARTERS

<b>COFFIN BAY OYSTERS</b> Balsamic mignonette Kilpatrick	1/2 doz 20/22 1/2 doz 22/24	doz. 38/41 doz. 41/44
<b>CRISPY SOFT SHELL CRAB</b> Singapore chilli sauce		22/24
<b>BASAN FETTA CHIPS</b> Black garlic toum dipping sauce		14.5/16.5
<b>SALT &amp; PEPPER SQUID</b> Shallots, chilli & lime mayonnaise		14.5/16.5
<b>BUFFALO CHICKEN RIBS</b> Sticky house made BBQ or hot chilli sauce, aioli, celery & carrot sticks	Small bowl 13/14 Large bowl 18/20	

## SHARE PLATES

<b>GARDEN PLATTER (V)</b> Marinated olives, chargrilled mushrooms, artichoke hearts, mixed roasted peppers, garlic chips, trio of dips & grilled pita bread	21/23
<b>OCEAN HARVEST TASTING PLATE</b> Select oysters, balsamic mignonette, salt & pepper squid, grilled scallops in half shell, watermelon salsa, cured salmon, battered fish, spicy cocktail sauce & lemon	32/34
<b>SUNDAY BARBIE</b> Lamb skewers, beef steak, chicken, select rib, fried eggs, chips, salad & pita bread	48/50
<b>CROSSROADS NACHOS (GF)</b> With black beans, roasted corn, mozzarella, guacamole, jalapenos, sour cream & tomato salsa	18.5/20 17.5/19

## PUB CLASSICS

<b>PANKO CRUMBED CHICKEN BREAST SCHNITZEL</b>	24/26
<b>SERVED WITH YOUR CHOICE OF TWO SIDES:</b> Garden salad, fries, green beans with almonds, seasonal vegetables, creamy mash (GF), fried rosemary potatoes	
<b>SAUCE</b>	2
Green Peppercorn, Mushroom & Thyme, Béarnaise, Gravy, Rosemary Jus (GF), Café de Paris butter (GF)	

### TOP YOUR SCHNITZEL

<b>Parmigiana</b> Double smoked ham, Napolitano sauce, melted mozzarella cheese	5
<b>Godfather</b> Pepperoni, cabanossi, ham, tomato passata, melted mozzarella, BBQ sauce	5
<b>Greco-Roman</b> Pesto, semi dried tomato, feta, melted mozzarella	5
<b>Hawaiian</b> Pineapple, double smoked ham, Napolitano sauce, melted mozzarella cheese	5
<b>Boscaiola</b> Mushroom, bacon, creamy garlic sauce	5
<b>Mexican</b> Black bean & beef, tomato salsa, guacamole, sour cream	5
<b>Oscar</b> Avocado, grilled prawns, béarnaise sauce	8

<b>BEER BATTERED FISH &amp; CHIPS</b> Southern blue whiting fillets, fries, garden salad, house made tartare sauce & lemon	24/26
<b>SEAFOOD BASKET</b> Beer battered fish, grilled scallops, prawns, salt & pepper squid, chips, house made tartare, lemon, tortilla basket & garden salad	29/31
<b>OVEN BAKED BARRAMUNDI (GF)</b> Chickpea cassoulet & roast potato	29/31

## FROM THE GARDEN

<b>CLASSIC CAESAR</b> Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons & house made dressing	18/20
<b>SONNY BOY (V)</b> Cabbage, tomato, onion, cos lettuce, avocado, radish, roasted peanut, noodles & Vietnamese dressing	18/20
<b>THE WEDGE (GF) (V)</b> Roast pumpkin wedge, capsicum, mushroom, rocket, Spanish onion & black garlic dressing	18/20
<b>BILLY-GOAT (GF) (V)</b> Barley, goat cheese, candied walnuts, Spanish onion, cucumber, rocket, pomegranate dressing	18/20
<b>GARDEN OF VEGAN (V) (VG)</b> Sweet potato, chickpea & chipotle hummus, vine ripe tomatoes, cucumber, radish, grilled Greek pita & sumac dressing	18/20

<b>CRISPY SKIN SALMON</b> With potato gratin, escabeche of carrot, capsicum, olives capers & crispy leek	29/31
<b>SALT &amp; PEPPER SQUID</b> Fries, garden salad & lime aioli	20/22
<b>COCONUT LAMB SHANK CURRY (GF)</b> Slow cooked in roasted Sri-Lankan spices with jasmine rice & chapati	28/30
<b>ADOBO BOWL</b> Slow cooked pork belly, quinoa pilaf, baby spinach, fried shallots, slaw, coriander & tomato salsa	28/30
<b>FETTUCCINE BOSCAIOLA</b> Bacon, mushroom & creamy garlic sauce	19/21
<b>PAN ROASTED RICOTTA GNOCCHI (V)</b> Pumpkin, spinach leaves, sage, nut butter & shaved parmesan	25/27
<b>CHILLI PRAWN SPAGHETTI</b> Red onion, cherry tomatoes, lemon, rocket, herbs & shaved parmesan	26/28.5
<b>GRILLED CHICKEN BREAST BOSCAIOLA (GF)</b> Crispy chat potatoes, broccolini, creamy mushroom & bacon sauce	26 / 28.5
<b>PLATE OF RIBS (CHEFS SELECTION)</b> With slaw, corn on the cob & sweet potato chips	46/48
<b>PIE OF THE DAY</b> Chef's selection	20/22

<b>POKE BOWL (V) (VG)</b> Avocado, mixed lettuce, cucumber, pickled ginger, roasted seaweed, steamed black rice, radish, edamame & ginger tahini dressing Add teriyaki chicken Add teriyaki salmon	18/20 7 8
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### TOP YOUR SALAD

<b>BACON (GF)</b>	3.5
<b>AVOCADO (GF)</b>	3.5
<b>GRILLED CHICKEN (GF)</b>	6.5
<b>SMOKED SALMON (GF)</b>	6.5
<b>BEEF (GF)</b>	7
<b>GRILLED PRAWNS (GF)</b>	7.5
<b>GRILLED SALMON (GF)</b>	8.5
<b>LAMB SKEWERS (2)(GF)</b>	10

## BURGERS

All burgers served with fries

### REGAL CHEESE BURGER

Wagyu beef patty, melted American cheese, sweet pickle, house made tomato ketchup, red onion & dijon aioli

18/20

### CAROLINA FRY

Cajun fried chicken, green oak lettuce, avocado sauce

18/20

### BIG KAHUNA

Double beef patty, double American cheese, double bacon, tomato, lettuce, pineapple & smokey BBQ sauce

21/23

## FROM THE PADDOCK

### SERVED WITH YOUR CHOICE OF TWO SIDES:

Garden salad, fries, green beans with almonds, seasonal vegetables, creamy mash (GF), fried rosemary potatoes

### 300G RUMP

Black Angus, grain fed, 120 days, Riverina, mb 3+

27/29

### 300G SIRLOIN

Black Angus, grain fed, 120 days, Riverina, mb 3+

30/32

### 300G SCOTCH FILLET

Black Angus, grain fed, 120 days, Riverina, mb 3+

36/38

### 400G T-BONE

Pinnacle Angus, pasture fed, 120 days, Southern Highlands, mb 3+

39/41

### 300G MARINATED LAMB SKEWERS (3)

Herb, garlic, lemon & olive oil

29/31

### FISH TACOS (3)

Battered whiting, lettuce, tomato, slaw, red onion & aioli

17/19

### THE STEAK SANGA

Fillet steak, cheddar cheese, tomato, red onion, lettuce, beetroot relish & plum barbeque sauce on a foot-long baguette

19/21

### CHICKEN SCHNITZEL BURGER

Panache lettuce & mayonnaise

16/18

### NOT SO CHICKEN (V)

Vegan schnitzel, lettuce, tomato, red onion, beetroot relish & aioli

16/18

## TOP YOUR STEAK

### TWO FRIED EGGS

3.5

### BACON

3.5

### SURF & TURF

8/8.5

Grilled prawns & béarnaise sauce

### SAUCE

Green Peppercorn  
Mushroom & Thyme  
Béarnaise

### SALT & PEPPER SQUID

8/8.5

### THE ULTIMATE

12/13

Grilled prawns, salt & pepper squid, béarnaise sauce

2

Gravy  
Rosemary Jus (GF)  
Café de Paris butter (GF)

### 👑 VIKING FEAST 👑

195

Slow cooked beef shin in beer & mead  
Share with a smorgasbord of sides including bread rolls, grain salad, coleslaw, garden salad, roast potato & vegetables.  
Serves approx. 5 + people | (Available with 48 hours' notice)

## ARTISAN PIZZAS

### ADD CRANKY CHEF HOT CHILLI SAUCE

3/4

### MARGHERITA (V)

Mozzarella, Napolitana sauce & picked basil

18/20

### MEAT LOVERS

Italian sausage, bacon, chicken, pepperoni & mozzarella

22/24

### BBQ MEAT LOVERS

BBQ base, cabanossi, chicken, bacon, pepperoni, mushroom, capsicum & mozzarella

24/26

### SMOKED HAM & ROASTED PINEAPPLE

Napolitano sauce & pine nuts

16/17.5

### PEPPERONI

Bocconcini, mozzarella & fresh basil

19/21

### ITALIAN SPICY SAUSAGE 🌶️

Italian pork & fennel sausage, chicken sausage, cabanossi, tomato & chilli

21/23

### SAPRANO

Roasted capsicum, mushroom, articoke, rocket, pinenuts, Napolitano, mozzarella

18/19.5

### HOT & SPICY GRILLED CHICKEN & PRAWN 🌶️

Chipotle tomato base, pickled jalapenos & mozzarella

18/19.5

### SULTAN'S EMPIRE

Ground beef, capsicum, onion, garlic, parsley, sumac onions & pickled turnip

20/22

### MARINA BAY

Mussels, prawns, octopus, calamari, herb garlic tomato sauce, mozzarella & parsley

20/22

### CHILLED HIPPIE

Cauliflower, sweet potato, caramelized onion, cherry tomato, Napolitano, mozzarella & sunflower seeds

18/19.5

### CRANKY CHEF 🌶️🌶️🌶️🌶️🌶️

Ghost chilli, Napolitano & mozzarella

18/19.5

### VEGGIE BANG (V)

Spinach, mushroom, cherry tomato, roasted pumpkin, chilli smokey chipotle sauce & aioli

17/18.5

### GLUTEN FREE BASES AVAILABLE

4

## KIDS MENU

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

### CHICKEN SCHNITZEL

Chips & salad

13

### SCOTCH MINI STEAK

Chips & salad

13

### GRILLED CHICKEN

Mash potato & vegetables

13

### SPAGHETTI NAPOLITANA

HAM & PINEAPPLE PIZZA

### MARGHERITA PIZZA

FISH & CHIPS

### CHEESEBURGER

13

13

13

13

13

## LIGHT LUNCHES

Available Monday – Thursday Till 3pm (Excludes Public Holidays)

### BLACK ANGUS

Fries, salad & choice of sauce

20

### CHICKEN SCHNITZEL

Fries & salad

15

### Add parmi

Ham, cheese & Napolitana sauce

4.5

### Add boscaiola suace

Sauce

4.5

2

### LAMB SOUVLAKI WRAP

Tatziki, onion, parsley, paprika, pitta bread & fries

15

### STEAK OR CHICKEN

SCHNITZEL WRAP

Cheddar, lettuce, tomato, house relish,

14

### SIDES

Small garden salad with dressing

Small steamed vegetables

Small fries

5

5

5

## SIDES

### SWEET POTATO WEDGES

With sour cream & sweet chilli sauce

12

### BOWL OF FRIES

Sea salt flakes & lime aioli

9

### FRIED POTATOES

With rosemary salt

9

### GREEN BEANS

With roasted almonds

8

### SEASONAL VEGETABLES

With herbs & olive oil

8

### GARDEN SALAD (GF)

8

## SWEET

### HOT CHOCOLATE LAVA FONDANT

Chocolate cake with molten center, served with vanilla bean ice cream & berry compote

12/13.5

### STICKY DATE PUDDING

Vanilla ice cream

12/13.5

### CRÈME CARAMEL

Maserated strawberry & burnt white chocolate crumbs

12/13.5

### INDULGENCE

Nutella, chocolate brownie, roasted hazelnut & strawberries coulis pizza

16/17.5

Sunday and Public Holiday surcharge (10%) applies.

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

**V – Vegetarian** **VG – Vegan** **GF – Gluten Free**



# DRINKS MENU

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## WHITES

**HARPER PARK SEMILLON SAUVIGNON BLANC** 7/30

Adelaide Hills SA  
A lively blend of citrus & tropical fruits, delicate herbaceous notes

**BABY DOLL SAUVIGNON BLANC** 8.5/38

Marlborough NZ  
Tropical guava & gooseberry, aromatic, zesty

**LA VILLA PINOT GRIGIO** 8/36

Veneto Italy  
Lightly textured, soft green apple, crisp fresh acidity

**YEALANDS SINGLE VINEYARD PINOT GRIS** 9.5/44

Marlborough NZ  
Aromas of pear & apple, great mouthfeel, luscious

**BOUCHARD AINE ET FILS PINOT GRIS** 39

Burgundy France  
Light honeydew melon, soft and textured, elegant

**ATLAS RHINELANDER RIESLING** 8.5/38

Clare Valley SA  
Limes, spiced apple, refreshing acidity, crisp & zesty

**PETER LEHMANN HILL & VALLEY RIESLING** 48

Eden Valley SA  
Wonderful lime and textured fruits, a classic, elegant & pure

**TERRA FELIX CHARDONNAY** 7.5/34

Victoria  
Lemon and white peach aromas are supported by a whisper of oak

**ANDREW MARGAN ORIGINAL CHARDONNAY** 46

Hunter Valley NSW  
The creamy texture with nectarine, cashew nut, lime zest palate. Peach, citrus blossom & grapefruit aromas

## REDS

**HARPER PARK CABERNET MERLOT** 7/30

SA  
Rich blend of juicy forest fruits & subtle oak, medium bodied

**TWELVE SIGNS MERLOT** 7.5/34

SA  
Soft plum & spice, bright fruits, easy drinking

**SMOKING BARRELS CABERNET SAUVIGNON** 9/40

Barossa Valley SA  
Lifted violet and eucalyptus, juicy red berries, soft tannin

**CASELLA LIMITED RELEASE CABERNET SAUVIGNON** 75

Barossa Valley SA  
Ripe blackberry flavours with touches of mint, combined with high quality oak

**KINGSTON ESTATE SHIRAZ** 8/35

Barossa & Clare Valley SA  
Blackberry, dark chocolate, full bodied with soft tannins

**PETER LEHMANN EIGHT SONGS SHIRAZ** 80

Barossa Valley SA  
Aromas of dark chocolate, charry oak lifted cherry & plum

**PAXTON AAA SHIRAZ GRENACHE (ORGANIC & BIODYNAMIC)** 47

McLaren Vale SA  
Fragrant, red fruits, dark cherry & spice, easy drinking

**PULENTA LA FLOR MALBEC** 10/48

Mendoza Argentina  
Blueberries on the nose, earthy palate with savoury herbs & spiced tannins

**RADIO BOKA TEMPRANILLO** 8.5/38

Valencia Spain  
Bright & vibrant fruit, plum & roast fig, soft vanilla tones, light spice

**DANESE ROSSO ITALIANO** 8/36

Verona Italy  
Soft red fruits, easy drinking, a taste of Italy!

**YARROWOOD PINOT NOIR** 9/42

Yarra Valley VIC  
Lifted violet & eucalyptus, cedar tones, savoury

## SPARKLES

**VILLA SANDI PROSECCO** 9/42

Veneto Italy  
Soft pear & apple, aperitif style, light & lively

**TWELVE SIGNS SPARKLING BRUT** 8/36

SA  
Crisp with citrus flavours and a wonderful refreshing palate

**VARICHON & CLERCS BLANC DE BLANCS** 42

Burgundy France  
Crisp light & elegant with some toasty developed notes

**MUMM CORDON ROUGE CHAMPAGNE** 75

Reine France  
Aromas of ripe fresh fruit with tropical notes of lychee & pineapple

**LANSON PERE ET FILS BRUT CHAMPAGNE** 99

Reine France  
Fresh flowers & honey, ripe fruit & delicate citrus notes

## ROSÉ

**EXCUSE MY FRENCH ROSÉ** 8/35

Languedoc France  
Light summer fruits, raspberry & cherry, soft & savoury

**MARGAN ROSE & BRAMBLE ROSE** 42

Hunter Valley NSW  
Lifted berry aromas, amplified by delicate floral and perfume characters, a hint of strawberry with a lingering dry finish

## DESSERT WINE/PORT

**ORANGE TREE MOSCATO** 7/30

South Eastern Australia  
Lively spritzzy floral notes, zesty, party time!

**PUPPETMASTER PINK MOSCATO** 8/36

Margaret River WA  
Sweet spice musk, floral with a little spritz, Juicy

**DE BORTOLI PORT 8 YO** 10/46

Lifted aromas of ripe dark fruit & nuts with barrel aged characters

## COCKTAILS

15

**HYPNOSIS**  
Hennessey, Cointreau, Raspberries, Mint, Pineapple & Cranberry Juice & Lemon Squash

**MANGO SPLICE**  
Captain Morgan Rum, Midori, Mango Puree, Cream & Pineapple Juice

**PINEAPPLE EXPRESS**  
Pineapple Malibu, Pavan Grape Liqueur, Blue Curacao, Pineapple & Apple Juice

**PASSIONATE MANDY**  
Absolut Vodka, Passionfruit Liqueur, Egg White, Grapefruit, Passion Fruit & Mandarin Juice

**PINK GIN SPRITZ**  
Gordon's Pink Gin, Prosecco, Lemon, Strawberries & Lemonade

**MEXICAN SUNRISE**  
El Jimador Tequila, Agave, Strawberries, Lemon & Orange Juice

**LYCHEE CAPRIOSKA**  
Absolut Vodka, Lychee Liqueur, Lemonade, Lychees & Lime

**ESPRESSO MARTINI**  
Absolut Vodka, Kahlua, Crème De Cacao & Espresso

**FRUIT TINGLE**  
Absolut Citron Vodka, Chambord, Blue Curacao, Lemonade & Raspberry Syrup

## THE MOJITO COLLECTION 15

CLASSIC - KIWI FRUIT - BLUEBERRY - STRAWBERRY - PASSIONFRUIT

## PITCHERS (TO SHARE) 30

**PASTIO KISS**  
Hendricks, Midori, Passionfruit Liqueur, Passionfruit Syrup, Lemonade, Orange & Strawberries

**THE TIPSY APPLE**  
Somersby Apple Cider, St Germain Elderflower Liqueur, Absolute Vodka, Lemonade, Apple & Lime Slices

**BERRY SANGRIA**  
De Kuyper Blackberry Liqueur, Chambord, Semillon Sauvignon Blanc, Mixed Berries, Lime, Ginger Ale & Lemonade

**MOJITO**  
Mount Gay Rum, Mint Leaves, Lime Slices & Soda

## PIMMS PUNCH

**GLASS/PITCHER** 10/30  
Pimms, Strawberry, Cucumber, Orange, Lime, Lemonade & Ginger Ale