

## FAST <br> AND <br> FRESH

Our in-room dining menu makes staying in as good as going out. Bringing restaurant quality meals to your room, our menu is inspired Bringing restaurant quality meals to your room, our menu is inspi
by global cuisine and caters for a range of dietary requirements.

Whether you feel like a gourmet dish, a classic favourite or a healthy option, you are sure to find something on the menu to suit.

We hope you enjoy it and would love your feedback.
The breakfast menu is available from 6 am - 11 am . The overnight menu is available from 11 pm - 6 am. All other menu items are available from 119m - 11 pm .

Please advise us of any allergies or dietary requirements.
A $\$ 5$ tray charge applies to all orders excluding individually ordered beverages. All prices are inclusive of GST. Please note credit card payments incur a merchant service fee of $3 \%$ for American Express, Diners Club \& JCB and 1.5\% for other service fee of $3 \%$ for American Express, Diners Club \& JCB and $1.5 \%$ for other checkout to cash or EFTPOS, if you wish to avoid the credit card surcharge.

## ROOM SERVICE BREAKFAST PRE-ORDERS

To pre-order room service breakfast, please make your selections the night before using the breakfast menu in your room, and hang the menu on the outside door handle before 2am. Breakfast orders can also be made at any time during the morning, until llam, and will be delivered as soon as possible.


## SET MENU BREAKFAST

## CONTINENTAL BREAKFAST

Chilled juice (choose one)
Orange, pineapple, grapefruit, apple or tomato
Fresh cut fruit platte
Selection of fresh seasonal fruit
Cereal (choose one)
Toasted muesli cs, Corn Flakes, Coco Pops, Nutri-Grain or Weet-Bix with full cream milk, skim milk, soy milk or lactose free milk
Natural or low fat fruit yoghurt (choose one) Basket of oven fresh bakery items
Choice of croissant, muffin, Danish pastry or doughnut OR

Choice of white, wholemeal or raisin with strawberry jam, honey, orange marmalade, vegemite, butter
Hot beverages (choose one)
Freshly brewed coffee, decaffeinated coffee,
hot chocolate or selection of tea

## VEGETARIAN BREAKFAST

Includes your Continental Breakfast choices plus:
Two free range poached eggs
Two fresh eggs served with sautéed mushroom goat's feta, avocado, spinach, grill tomato and toasted sourdough

## AUSTRALIAN BREAKFAST

Includes your Continental Breakfast choices plus: Two free range eggs
Two fresh eggs cooked to your liking served with bacon sausage, tomato, mushrooms, hash brown

## AMERICAN BREAKFAST

Chilled juice (choose one)
Orange, pineapple, grapefruit, apple or tomato
Fresh cut fruit platter
Selection of fresh seasonal fruit
Cereal (choose one)
Toasted muesli cn, Corn Flakes, Coco Pops, Nutri-Grain or Weet-Bix with full cream milk, skim milk, soy milk or lactose free milk
asket of oven fresh bakery items
Choice of croissant, muffin, Danish pastry or doughnut OR
Toast
Choice of white, wholemeal or raisin with strawberry jam, honey, orange marmalade, vegemite, butter
Waffle with maple butter
OR
Blueberry hot cakes with maple butte
Two free range eggs
Two fresh eggs cooked to your liking served with
Two fresh eggs cooked to your liking served with
Hot beverages (choose one)
Freshly brewed coffee, decaffeinated coffee,
hot chocolate or selection of tea
GF bread avallable on request
\$35
35

JUICES, FRUIT AND CHEESE
Poached fruit compote
Choice of pear, peach, pineapple or apricot
Chilled juices (choose one)
Orange, pineapple, grapefruit, apple or tomato
Fruit salad v/G
Served with honey lime yoghurt, toasted coconut, passion fruit and mint
Cheese plate
Aged cheddar, double cream brie cheese,
heritage blue, South Cape quince paste, dried and
fresh fruits and crackers GF CRACKERS AVAILABLE ON REQUES

## CEREALS AND YOGHURT

Natural or low fat seasonal fruit yoghurt
Cereal (choose one)
Toasted muesli cN, Corn Flakes, Coco Pops,
Nutri-Grain or Weet-Bix with full cream milk,
skim milk, soy milk or lactose free milk
Bircher muesli
Banana porridge
Coconut and maple, pistachio and cranberry crumble, double thick yoghurt and fresh berries

## BREAD AND BAKERY

Toast
Choice of white, wholemeal or raisin with
jam, honey, orange marmalade, vegemite, butter
Fresh loaf bread (four slices)
Choice of sourdough baguette, rye bread or seed loaf $\$$
with strawberry jam, honey, orange marmalade, vegemite, butter
Basket of oven fresh sweet bakery items Maple pecan plait, muffin, apple or raspberry
crown, doughnut
Four croissants
With condiments

## COLD CUTS

Ham, turkey or Hungarian salami (choose one)
Smoked salmon
Arugula, lemon dressing

## OT DISHES

Blueberry hotcakes v
Berry compote, maple syrup and crème Chantilly
Vailla French toast v
Vanilla French toast v
rème Chantilly and mint
Waffles v
Berry compote, maple syrup and crème Chantilly Eges your way

boiled served with toast, hash brown and grilled tomato Free range egg omelette
Made with three fresh eggs or egg whites only.
Filled with any of the following: ham, mushroom,
tomato, aged cheddar cheese, Spanish onions, chillies, apsicum, spinach. Served with hash brown, bacon,
sausage, grilled tomato and toast
Eggs benedict
Two poached eggs, hollandaise sauce on English muffin with your selection of shaved ham, English spinach or smoked salmon. Served with hash brown and grilled tomato
Smoked salmon and scrambled eggs
Dark rye toast, avocado, grilled tomato
wild rocket and honey-balsamic dressing
SIDE DISHES
\$4 EACH
Available as an addition to any main breakfast item.
Baked beans, hash brown, sausages, bacon, grilled
omato, sautéed mushroom
Condiments available on request: HP Sauce, Tomato Sauce Mustard, Mayonnaise, Tabasco and Maple Syrup

## STARTERS

Caramelised confit garlic sourdough Spanish paprika, parsley
Baby leaf salad $\mathrm{v} / \mathrm{GF}$
Tomato, red onion, capsicum, cucumber honey-mustard dressing

Butternut pumpkin and coconut bisque v/GF
Pumpkin seeds, parmesan, warm artisan bread
gf bread avalable on request
Porcini and wild mushroom risotto v Starter $\$ 19$
Asparagus, tarragon, parmesan shards
Slow roast lamb pappardelle
Confit shallots, peas, tomato, min
Caesar salad
Cos lettuce, crispy bacon, anchovy, poached egg, croutons, aged parmesan
With char-grilled peri peri chicken breast

## Seafood linguine

Prawns, mussels, squid, preserved lemon basil, spinach, olive oi
Linguine bolognaise
Lean beef mince, crushed tomto, fresh herbs, linguine, parmesan flakes
Toasted quinoa and heirloom tomato salad DF/V Beets, heirloom carrots, tamarind dressing

Oysters DF/GF
Rock oysters, white balsamic vinaigrette or natural $1 / 2$ dozen
Hot smoked salmon and chorizo salad 03 / HP Grilled kipfler potatoes, Spanish red onion, baby spinach, croutons, spiced aioli

## Chicken or seafood laksa

Egg noodles, bok choy, boiled egs
Wonton noodle soup
Seafood wonton, chicken broth
Sharing plate for two
Crispy wings, pulled pork slider, roast pork
belly, fat chips, coleslaw

## MAINS

Grilled free range chicken breast HP Olive and sundried tomato polenta, fennel, Olive and sundried tomat

Sutter chicken CN / HP /
Cumin pilaf, naan bread, mango chutney pappadam
Goat cheese gnocchi
oat cheese gnocchi
Nasi goreng CC/CN
Chicken satay skewers, prawns, chicken and
egg fried rice, fried egg, pickled vegetables,
prawn crackers
Fillet of pork and maple glazed pork belly Hp Sweet potato, sour cream, kale,
sage pesto, broccolini
Pan-seared Humpty Doo barramundi GF/HP Porcini risotto, capers, champagne butter sauce

Please advise us of any allergies or dietary requirements.

## GRILL, YOUR WAY

Choose from (choose one)
220 gm Free range chicken breast $\mathbf{G F} / \mathrm{HP}$

220 gm Tasmanian salmon $\mathbf{G F} / \mathrm{HP}$
300 gm Beef scotch fillet, grain-fed $\mathbf{6 F} / \mathbf{H}$
Lamb rack 4-rib GF / HP
220gm Pinnacle beef tenderloin GF/HP
All grill items are served with
Roast baby blue potatoes
Seasonal greens
And your choice of sauce (choose one)
Red wine jus g .
Mushroom $\boldsymbol{\text { g }}$
Peppercorn ${ }^{\text {g }}$
Béarnaise

## SIDES

Mash GF/v \$
Whipped mash potato
Roast baby blue potato $\mathrm{GF} / \mathrm{v}$ \$8
Confit garlic, thyme
teamed broccolini GF
Bacon crumb, almond, olive oil
aby leaf salad $\mathbf{G F} / \mathrm{V}$.
Roast vegetable $\quad$ F/V
Honey, grain mustard, rosemary

Pear, blue cheese, walnut
Rice $\quad$ / $/ \mathrm{V}$
Steamed basmati rice
Chips v
$\mathbf{V}=$ Vegetarian $\quad \mathbf{G F}=$ Gluten Free $\quad \mathbf{D F}=$ Dairy free $\quad \mathbf{H P}=$ High Protein $\quad \mathbf{O 3}=\mathbf{O}$ mega $3 \quad \mathbf{C N}=$ Contains Nuts $\quad \mathbf{C C}=$ Contains Chilli

## CLASSICS

## Crispy chicken wings

BBQ sauce
Crowne club sandwich
Char-grilled peri peri chicken, bacon,
egg, basil mayonnaise, lettuce, tomato caramelised onion, cheese, crunchy chips

Crispy chicken burger
Avocado, tomato, cos lettuce, onion,
sweet corn and jalapeno salsa, onion rings, crunchy chips
Pulled pork burger
Pulled pork burger
Apple slaw, tomato, onion watercress,
onion rings, crunchy chips
220gm Wagyu beef Burger
Grain-fed beef, cos lettuce, bush tomato
chutney, bacon, cheese, onion rings,
crunchy chips
It's a wrap
Grilled chicken, gruyere cheese
grilled pineapple, maple bacon, arugula,
sweet chilli relish, crunchy chips
Beer battered fish
English style peas, chips, lemon, tartare sauce

## PIZZA

## DESSERTS

Cheese plate CN
2 cheeses $\$ 22$ | 4 cheeses $\$ 34$
Heritage blue, double cream brie,
aged cheddar, Wattle Valley goat
cheese, South Cape quince paste,
dried and fresh fruit, water crackers
gF CRACKERS AVALLABLE
Seasonal fruit plate of
Fresh seasonal fruits, natural yoghurt, local honey
Praline crème brulee CN
Nut biscotti, berry compote, berries
Artisan ice cream
Vanilla, chocolate and strawberry,
chocolate sauce, berry coulis
Warm chocolate brownie cN
Honeycomb, strawberry compote
banana ice cream
Mango mousse cN
Coconut and almond crumb, raspberry gel,
mango confit
Honey, fig and date tart CN Crème anglaise, salted caramel ice cream pistachio soil
nclusive of:
One kids main, one kids dessert and your
hoice of either a soft drink, fruit juice or bottled water
(Available for kids 12 years or younger)

## KIDS MAIN

Grilled chicken breast Mash potato, steamed vegetables, gravy Fish and chips
Tartare sauce, lemon
Linguini
Tomato sauce or Bolognaise sauce
ids cheese burger
ettuce, tomato, cheddar cheese tomato sauce, crunchy chips
Toasted ham and cheese sandwich Crunchy chips
Homemade chicken nuggets
Crunchy chips
KIDS DESSERT
Fruit salad g .
resh seasonal fruit, yoghurt
Warm chocolate brownie cn
Chocolate sauce

Mozzarella cheese, tomato, basil
Quattro formaggio v cheese and tomato

## OVERNIGHT MENU

## STARTERS

Grilled haloumi slider v
Red onion jam, rocket, tzatziki, chips
Baby leaf salad v/gr
Tomato, red onion, capsicum, cucumber,
honey-mustard dressing
Crispy chicken wings
BBQ sauce
Butternut pumpkin and coconut bisque v/G Pumpkin seeds, parmesan, warm artisan bread gf bread avallable on reques
Toasted ham and cheese sandwich
Cheddar cheese, toasted white or
wholemeal bread, crunchy chips
Caesar salad
Cos lettuce, crispy bacon, anchovy
poached egg, croutons, aged parmesan
With char-grilled peri peri chicken breast

## MAINS

Fried or poached egg
On your choice of white, multigrain or wholemeal toast
Margarita pizza v
e, tomato, basil
Linguine bolognaise
Lean beef mince, crushed tomto, fresh herbs, linguine, parmesan flakes

MAINS (continued)
Grilled beef burger crunchy chips

It's a wrap relish, crunchy chips
Crowne club sandwich

## Meat lovers pizza

 and tomatoButter chicken cN/ HP / CC
pappadam
asi goreng cc/CN prawn crackers

## DESSERT

easonal fruit plate GF

Grain-fed beef, cos lettuce, bush tomato
chutney, bacon, cheese, onion rings,

Grilled chicken, gruyere cheese, grilled pineapple, maple bacon, arugula, sweet chilli

Char-grilled peri peri chicken, bacon, egg, basil mayonnaise, lettuce, tomato, caramelised onion, cheese, crunchy chips

Lamb, ham, chicken, pepperoni, mozzarella cheese

Cumin pilaf, naan bread, mango chutney,
hicken satay skewers, prawns, chicken and gg fried rice, fried egg, pickled vegetables,
resh seasonal fruits, natural yoghurt,
ocal honey
Warm chocolate brownie CN Honeycomb, strawberry compote banana ice cream

## BEVERAGES

Please advise us of any allergies or dietary requirements.
Low carb beer
Pure Blonde

Beer
Crown Lager $\quad$ Bentspoke IPA (Canberra)
Peroni
Stella Artois
Corona
Hills Cider: Apple, Pear
Sparkling wine
De Bortoli Prosecco Piccolo, 200m
$\$ 14.5$

## White wine

Deakin Estate Chardonnay, 187ml
Wild Oats Sauvignon Blanc, 187 ml
Angove Long Row Moscato, 187ml
De Bortoli Willowglen Semillon
Sauvignon Blanc, 375 ml vegan
Penfolds Koonunga Hill Chardonnay, 375ml Robert Oatley Sauvignon Blanc, 375ml
Red wine
Wild Oats Shiraz, 187ml
Chain of Fire Pinot Noir, 187 m
Grant Burge GB Series Cabernet Shiraz, 187 ml De Bortoli Windy Peak Cabernet Merlot, 187 m De Bortoli Willowglen Shiraz Cabernet, 375ml Penfolds Koonunga Hill Shiraz Cabernet, 375m Giesen Estate Merlot, 375ml
Soft drinks
Coca-Cola | Diet Coke | Coke No Sugar |
Sprite | Fanta | Lift, 330 ml
Cascade ginger beer, 330 m
Cascade tonic water 330 ml
Still mineral water, 500 ml
Sparkling mineral water, 500 ml
$\begin{array}{ll}\text { Juice } & \\ \text { Pineapple } & \$ 4.5 \\ \text { Orange } & \$ 4.5\end{array}$
omato
Cranberry
Freshly squeezed juice
Celery and carrot
Apple and ginger
ced beverages
ced chocolate
ced coffee
Smoothies and milkshakes
Banana smoothie Low fat
Milkshakes: chocolate, strawberry or vanilla
Coffee
Espresso coffee varieties
Espresso | cappuccino | flat white | café latte
Pot of coffee for two
your choice of full cream milk, skim milk,
soy milk or lactose free milk
Hot beverages
Chai latte
Hot chocolate
Tea and infusions
English breakfast tea
Earl grey tea
Green tea
Peppermint infusion
Chamomile infusion
$\$ 4.5$
4.5

CROWNE PLAZA
AN IHC HOTEL
CANBERRA

