

**ALL DAY  
DINING**

V: Vegetarian GF: Gluten-Free VE: Vegan  
GFA: Gluten-Free Available DFA: Dairy-Free Available

When ordering please advise of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

TO ORDER  
PLEASE CALL 8311

BREAKFAST	0700 - 1200
LUNCH AND DINNER	1200 - 2300
OVERNIGHT MENU	2300 - 0700

# BREAKFAST

## CONTINENTAL ITEMS

<b>BAKERY SELECTION</b> V	14.0
Mini muffin, chocolate croissant, croissant and Danish pastry with preserves of your choice	
<b>BIRCHER MUESLI</b> VE	12.0
House bircher muesli with rhubarb compote, roasted pistachio, pomegranate and chia seeds	
<b>FRUIT SALAD</b> V, GFA	13.0
Seasonal fruit selection with yoghurt and homemade granola	
<b>TOAST</b> V, GFA	8.0
Wholemeal, white bread or sourdough with preserves of your choice	
<b>CEREAL</b>	8.0
Weet-Bix, Nutri-Grain, Cornflakes, Coco Pops, Sultana Bran or Gluten Free Muesli with your choice of milk	

## HOT ITEMS

<b>VEGETARIAN OMELETTE</b> V, GFA	14.0
Mushrooms, sautéed spinach, Spanish onion and cheddar cheese omelette with grilled tomato and sourdough	
<b>SMOKED SALMON OMELETTE</b> GFA	16.0
Smoked salmon, fetta and sautéed spinach with grilled tomato and sourdough	
<b>VEGAN BREAKFAST</b> VE, GF, DF	16.0
Buddha bowl with salt and pepper fried tofu, brown rice, avocado, tomato, spinach and edamame bean	
Add poached egg	3.0
Add smoked salmon	5.0
<b>BACON AND EGGS</b> DFA, GFA	18.0
Bacon rashers with your choice of scrambled, poached or fried eggs, served with grilled sourdough	
<b>DOUBLE BACON AND EGG ROLL</b> GFA	14.0
Bacon rashers, fried egg, cheddar cheese on a milk bun with tomato relish, served with a side of hash browns	
<b>HAVEN BREAKFAST</b> DFA	28.0
Chicken and thyme sausage, bacon rashers, roasted flat mushroom, grilled tomato, toasted sourdough with your choice of scrambled, poached or fried egg	

## BREAKFAST SIDES

Egg (1)	3.0
Hash Browns (2)	4.0
Baked Beans	3.0
Roasted Flat Mushrooms	5.0
Bacon	5.0
Chicken and Thyme Sausage	5.0
Smoked Salmon	5.0
Smashed Avocado and Fresh Lemon	6.0

# LUNCH AND DINNER

## SANDWICHES AND BURGERS

<b>CLUB SANDWICH</b> GFA	25.0
Grilled chicken breast, bacon, egg, avocado, lettuce, tomato, and aioli on triple decker toasted bread served with chips	
<b>BEEF BURGER</b> GFA	25.0
Angus patty, bacon, lettuce leaves, tomato, cheddar cheese and aioli served on a milk bun with chips	
<b>PERI PERI CHICKEN BURGER</b> GFA	25.0
Charred chicken breast, lettuce, tomato, red onion, bacon and avocado with spicy peri peri sauce and aioli served on a milk bun with chips	
<b>ROASTED FIELD MUSHROOM BURGER</b> V, GFA	21.0
Goat cheese, roast capsicum, lettuce, tomato chutney served on a milk bun with chips	
<b>BLAT WRAP</b>	16.0
Bacon, lettuce, avocado, tomato and aioli wrap with chips	

## SMALL PLATES AND SNACKS PLATES

<b>FRIES</b> V, DF	9.0
With aioli	
<b>CAESAR SALAD</b>	19.0
Cos lettuce, croutons, bacon, egg, parmesan with classic Caesar dressing	
Add grilled chicken	6.0
<b>GARDEN SALAD</b> V, GF	18.0
Mixed leaves, red onion, tomato, avocado, fetta with lemon vinaigrette	
Add grilled chicken	6.0
<b>ROASTED ROOT VEGETABLE SOUP</b> V	19.0
Roasted root vegetables simmered in cream and herbs served with grilled bread	
<b>HERB AND GARLIC FOCACCIA</b> V	10.0
House-baked grilled focaccia with herb and garlic oil	

Condiments The following are available complimentary:  
HP sauce, tomato sauce, mustard, mayonnaise, Tabasco sauce and maple syrup

## LARGER PLATES

<b>LINGUINI BOLOGNESE</b>	30.0
Traditional beef, tomato and herb ragout with linguini, parmesan and fresh herbs	
<b>LINGUINI NAPOLITANA V</b>	28.0
Linguini tossed in Napoli sauce with fresh basil and shaved parmesan	
<b>CHICKEN PENNE</b>	32.0
Sautéed chicken breast with cherry tomatoes, spinach and garlic with tomato cream sauce, shaved parmesan and fresh basil	
<b>JACK'S CREEK SIRLOIN 250G GFA</b>	41.0
Grilled to your liking with chips, sautéed greens and port jus	
<b>ATLANTIC SALMON GF</b>	39.0
Grilled Atlantic salmon with steamed greens, herbed chat potatoes and lemon caper butter	
<b>CHICKEN SCHNITZEL DF</b>	25.0
Served with chips, gravy and house salad	
<b>PEPPERONI SUPREME PIZZA GFA</b>	25.0
Pepperoni, black olives, mushrooms, red onion and mozzarella	
<b>MARGHERITA PIZZA V, GFA</b>	22.0
Napoli sauce, bocconcini, fresh basil and mozzarella	

## SIDES

<b>FRIES V, DF</b>	9.0
With aioli	
<b>GREEN SALAD V, GF</b>	9.0
Assorted leaf salad with house balsamic dressing	
<b>SAUTÉED VEGETABLES V, GF</b>	9.0
Fresh sautéed garden vegetables tossed with herbs and olive oil	
<b>ROASTED CHAT POTATOES V, GF</b>	9.0
<b>STEAMED JASMINE RICE V, GF</b>	9.0

## DESSERTS

<b>CHOCOLATE GANACHE AND PRALINE TART</b> V	16.0
With blackberry coulis and strawberries	
<b>FLOURLESS ORANGE AND ALMOND CAKE</b> GF, V	16.0
Layered with white chocolate and citrus mousse with whipped cream	
<b>APPLE AND RHUBARB CRUMBLE</b> V	16.0
With English toffee ice cream and roasted pistachio nuts	
<b>SEASONAL FRUIT PLATE</b> V	14.0
Fresh sliced fruits with yogurt and coulis	

## KIDS

<b>CHOICE OF MAIN, DESSERT AND SOFT DRINK OR WATER</b>	15.0
<b>FISH AND CHIPS</b>	
With tartare sauce and garden salad	
<b>PASTA BOLOGNESE</b> GFA	
Traditional Bolognese sauce and shaved parmesan	
Also available with Napoli sauce V, DFA	
<b>CHEESEBURGER AND CHIPS</b> GFA	
<b>CHICKEN NUGGETS AND CHIPS</b>	

## KIDS DESSERT

<b>CHOCOLATE WALNUT BROWNIE</b> V	
With chocolate sauce and ice cream	
<b>FRUIT SALAD</b> V, GF	
With yoghurt	

**Condiments** The following are available complimentary:  
HP sauce, tomato sauce, mustard, mayonnaise, Tabasco sauce and maple syrup

# OVERNIGHT MENU

<b>BEEF BURGER</b> GFA	25.0
Angus patty, bacon, lettuce leaves, tomato, cheddar cheese and aioli served on a milk bun with chips	
<b>FRIES</b> V, DF	9.0
With aioli	
<b>BLAT WRAP</b>	16.0
Bacon, lettuce, avocado, tomato and aioli wrap with chips	
<b>LINGUINI BOLOGNESE</b>	30.0
Traditional beef, tomato and herb ragout with linguini, parmesan and fresh herbs	
<b>LINGUINI NAPOLITANA</b> V	28.0
Linguini tossed in Napoli sauce with fresh basil and shaved parmesan	
<b>PEPPERONI SUPREME PIZZA</b> GFA	25.0
Pepperoni, black olives, mushrooms, red onion and mozzarella	
<b>MARGHERITA PIZZA</b> V, GFA	22.0
Napoli sauce, bocconcini, fresh basil and mozzarella	
<b>FLOURLESS ORANGE AND ALMOND CAKE</b> V, GF	16.0
Layered with white chocolate and citrus mousse with whipped cream	



# DRINKS

## HOT BEVERAGES

ESPRESSO COFFEE	4.5
CAPPUCCINO, FLAT WHITE, LATTE	4.5
LONG BLACK	4.5
CHAI LATTE	4.5
HOT CHOCOLATE	4.5
MACCHIATO	4.5
MOCHA	4.5
DECAFFEINATED	4.5
LARGE COFFEE	5.0
Extra shot of coffee	0.5
Almond milk, soy milk, lactose-free milk	0.5

TEA	4.5
English breakfast, earl grey, Ceylon green, fragrant jasmine green, chamomile or rose with French vanilla	

## SOFT DRINKS AND JUICES

PEPSI, PEPSI MAX, SOLO, LEMONADE 300ML	6.0
SCHWEPES SODA WATER 300ML	5.0
SCHWEPES TONIC WATER 300ML	5.0
SCHWEPES DRY GINGER 300ML	6.0
LENTINI STILL WATER 300ML	5.0
LENTINI SPARKLING WATER 300ML	5.0
PINEAPPLE, APPLE AND ORANGE JUICE	5.0

Glass      Bottle

## CHAMPAGNE

MOET & CHANDON  
France 105

## PROSECCO

REDBANK PROSECCO  
King Valley, SA 15.0 60.0

## SPARKLING WINE

TATACHILLA BRUT NV  
McLaren Vale, SA 10.0 45.0

OYSTER BAY BRUT  
Marlborough, NZ 62.0

BIMBADGEN MOSCATO  
Hunter Valley, NSW 60.0

## WHITE WINE

TATACHILLA SAUVIGNON BLANC  
South Australia 10.0 45.0

TATACHILLA CHARDONNAY  
South Australia 10.0 45.0

OPAWA SAUVIGNON BLANC  
Marlborough, NZ 65.0

TEMPUS TWO CHARDONNAY  
South Australia 79.0

BIMBADGEN FIANO  
Pokolbin, NSW 60.0

MITCHELL WATERVALE RIESLING  
Clare Valley, SA 70.0

PHILLIP SHAW PINOT GRIS  
Orange, NSW 15.0 65.0

## RED WINE

TATACHILLA SHIRAZ CABERNET  
McLaren Vale, SA 10.0 45.0

PRIMO ESTATE MERLOT  
McLaren Vale, SA 15.0 65.0

TEMPUS TWO SHIRAZ  
Hunter Valley, NSW 79.0

OYSTER BAY PINOT NOIR  
Marlborough, NZ 62.0

WYNNS THE SIDING CABERNET SAUVIGNON  
Coonawarra, SA 18.0 70.0

TEMPUS TWO TEMPRANILLO  
Victoria 79.0

Glass      Bottle

## MOSCATO/ ROSE

OYSTER BAY ROSE		62.0
Marlborough, NZ		
WEST CAPE HOWE MOSCATO	12.0	65.0
Western Australia		

## DESSERT WINES/ PORT

MCLEISH ESTATE- JESSICA BOTRYTIS SEMILLON	12.0	
Hunter Valley, NSW		
PENFOLDS GRANDFATHER PORT	15.0	
South Australia		

## BEERS

STONE & WOOD PACIFIC ALE	10.0	
CORONA	10.0	
CROWN LAGER	10.0	
HEINEKEN	10.0	
JAMES SQUIRE 150 LASHES	9.0	
ASAHI	9.0	
COOPERS PALE ALE	9.0	

## CIDER

SOMERSBY APPLE CAN 375ML	8.5	
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## PRE-MIXED DRINKS

CANADIAN CLUB AND DRY CAN 375ML	12.5	
SMIRNOFF ICE CAN 300ML	10.0	



**CROWNE PLAZA**<sup>®</sup>  
AN **IHG**<sup>®</sup> HOTEL  
TERRIGAL PACIFIC

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