Crown Hotel Buninyong

www.crownhotelbuninyong.com.au Like us on Facebook

To Share

Garlic Bread 10.00

Garlic and Cheese Flat Bread
With sour cream and sweet chilli sauce. 12.00

Cobb Loaf
With a three cheese and bacon filling. 14.00

Bruschetta
Ripe tomatoes, spanish onion and Meredith goats cheese, toasted and dressed in olive oil, pesto and a balsamic glaze. 15.00

Southern Fried Chicken Sliders
Tender chicken with lemon and spicy mayo wrapped in a tortilla (3). 16.00

Classic Pub Fare

Mixed Grill
Prime beef minute steak, local Salt Kitchen gourmet Lincolnshire sausage, pork medallion, smoked bacon, topped with an egg and crispy onion rings. Drizzled with red wine jus, served with salad and chips. 28.00

Wagyu Beef Burger
Prime wagyu beef pattie on a brioche bun, with lettuce, tomato, cheese, bacon, beetroot relish, onion jam, pickles, aioli and American mustard, and house made BBQ sauce. Served with chips. 25.00

Fish and Chips
Fillets of beer battered flathead, served with chips and salad with house made aioli. 25.00

Chicken Parmigiana
Chicken breast fillet, lightly crumbed and topped with double smoked ham, napolitana sauce and mozzarella cheese. Served with chips and salad. 26.00

Caesar Salad
Fresh cos lettuce, crispy bacon, croutons and anchovies, tossed through a house Caesar dressing. Topped with shaved parmesan and a soft poached egg. 18.50
– With Chicken. 24.50

Mains

300 gram Scotch Fillet
Grass Fed Beef.
Cooked to your liking. Served with a fondant potato and seasonal vegetables with a choice of sauces; 36.90
* Sauces: Peppercorn, Mushroom, Garlic Butter, Dianne or Red Wine Jus.
* Please allow 30 minutes for a well done steak.

Honey Glazed Barkers Creek Pork King Rib Cutlet
Tender pork marinated, then glazed in a locally sourced honey. Served with mixed nuts and bacon beans, fondant potato and apple cider sauce. 28.00

Chicken Ballontine
Twice cooked chicken breast, rolled in prosciutto, filled with brie and herb farce Resting on crispy potato gratin and glazed dutch carrots and beans. Drizzled with a rich cream reduction. 29.50

Wok Beef
Tender beef strips marinated in a sweet spice mix. Served with Asian vegetables and rice, garnished with cashews and fried shallots. 26.00

Nasi Goreng
Traditional nasi goreng with Carey's small goods smoked chicken and chorizo, bacon, rice, crushed nuts and asian vegetables. Tossed through a chilli garlic and ginger sauce topped with an egg. 25.00

Mains

Atlantic Salmon
Black poppy seed encrusted salmon, soy and maple glaze, served with crispy kipfler potatoes, greens, Japanese mayonnaise and a peanut coriander pesto, topped with pickled ginger. 31.50

Pie of The Day
Refer to the specials board for today's pie. 26.00

Smoked Chicken and Chorizo Gnocchi
Fresh potato gnocchi with locally supplied Carey's Smoke House smoked chicken and chorizo, tossed through a house made Arribiarta sauce of rich tomato, capsicum and basil with a hint of chilli. Topped with parmesan cheese. 26.00

Warm Roasted Pumpkin and Root Vegetable Salad
With candied walnuts, kale and grilled haloumi. Tossed through our house honey mustard dressing. Resting on hummus. 25.00

Felafel Burger
House made felafel in a brioche bun with lettuce, tomato, beetroot relish, pickles and balsamic onions. Topped with tzatziki and grilled haloumi. 24.00

Honey Pumpkin and Meredith Feta Gnocchi
With honey roasted pumpkin, Yendon cherry tomatoes, spanish onion, baby spinach, and toasted pine nuts tossed through basil pesto and topped with parmesan and Meredith feta cheese. 25.00

Vegetarian

Sides

Bowl of Chips 11.00 / **Potato Wedges** with sour cream and sweet chilli. 12.50
Seasonal Greens 10.00 / **Garden Salad** 8.00

Gluten Free Options

Fish & Chips - *grilled*
Mixed Grill - *no onion rings*
Caesar Salad - *no croutons*
Scotch Fillet

Special dietary requirements

If you or any of your guests have a food allergy or dietary restrictions please inform our staff, prior to ordering your meal. In addition our products may contain wheat, egg, dairy, soy, or fish allergens & may be processed in facilities that process tree nuts and peanuts.

Meals available

Lunch - Monday to Sunday 12-2pm
Dinner - Sunday to Thursday 6-8pm / Friday & Saturday 6-8.30 pm

Kids Meals

*under 12 years only. 11.00

Fish & Chips
Spaghetti Bolagnaise
Cheese Burger & chips
Chicken Nuggets and chips

**All kids' meals are served with a side of salad (excluding spaghetti bolagnaise)*

Something sweet

Sticky Date Pudding
Served with salted caramel ice cream and butterscotch sauce 12.00

Gourmet Ice-cream
served with a waffle cone 10.00
*Refer to specials board for available flavours
*Some gourmet ice creams may contain nuts
*Please check with our staff prior to ordering

Rocky Road
Our Take on the classic rocky road served with Turkish delight, Lebanese cotton candy and ice-cream 10.00

Kids Sundae
Vanilla ice cream, with a choice of toppings.
Chocolate, Strawberry, lime or Blue heaven, topped with sprinkles. 5.00

Drinks

Coffees
Cappuccino, Latte, Flat White, Long Black. 4.00
Mugaccino 5.00

Iced coffee 8.00
*Double shot an extra 0.50

Tea 3.50

Hot Chocolate 5.00

Spiders
Coke, blue heaven, lime, raspberry, lemon & lemonade. 7.00

Milkshakes
Chocolate, strawberry, caramel, lime & blue heaven. 7.00

Beer

Beers on Tap

Buninyong Bitter 5.30
Carlton Draft 5.30
Hann Light 5.30
Iron Jack 5.30
James Squire Pale 5.90
Furphy 5.90
Guinness(Pint) 10.00

Australian Beers (Bottle)

James Boag's Premium (Tasmania) 8.50
Crown Lager (Vic) 8.50
Coopers Pale Ale (South Australia) 8.50
Beez Neez (Western Australia) 8.50
Mountain Goat Steam Ale 8.50
Hawthorn Brewery Pale Ale 8.50
Carlton Dry 6.70
Carlton Draft 6.70
VB 6.70
XXXX Gold 6.70

International Beers (Bottle)

Corona (Mexico) 9.00
Budweiser (USA) 9.00
Heineken (Holland) 9.00
Stella Artois (Belgium) 9.00
Asahi (Japan) 9.00
Becks (German) 9.00

Ciders (Bottle)

Bulmers $8.30
5 Seeds Pear Cider $8.30
Kopparberg $9.00
James Squire Apple Cider $8.30
Hills Apple Cider $8.30
Hills Pear Cider $8.30

Wine

Local Wines	Glass	Bottle
Scotsburn Chardonnay (Scotsburn Vic)	$8.50	$27.00
Overstone Pinot Noir	$8.50	$29.00
Brown Brothers Rosé (Milawa Vic)	$8.50	$30.00

White Wines		
Oysterbay Sauvignon Blanc (New Zealand)		$37.00
Four Sister Sauvignon Blanc (Nagambie Vic)	$9.00	$31.00
Overstone Sauvignon Blanc (New Zealand)	$8.50	$30.00
House White	$8.00	
Paul Mass Chardonnay (South of France)	$8.50	$31.00
Brown Brothers Moscato (Milawa Vic)	$8.70	$31.00
Brown Brothers Crouchen Riesling (Milawa Vic)	$8.50	$30.00
Yalumba Pinot Grigio (Angaston SA)	$8.00	$28.00

Red Wines		
McGuigan Black Label Merlot (Hunter Valley NSW)	$8.00	$27.00
Riddoch Coonawarra Cabernet Sauvigon (SA)	$9.00	$36.00
Riddoch Coonawarra Shiraz (SA)	$9.00	$36.00
Taylors Shiraz (Clare Valley SA)	$9.00	$35.00
Taylors Merlot (Clare Vallay SA)	$9.00	$35.00
Blue Pyrenees Merlot (Avoca Vic)	$9.50	$38.50
House Red	$8.00	
Mount Langi Ghiran Billi Billi Shiraz (Ararat Vic)	$9.00	$39.00
Campbell's Bobbie Burns Shiraz (Rutherglen Vic)		$39.00
Oyster Bay Merlot	$9.00	$30.00
Blue Pyrenees Cabernet Sauvignon (Avoca Vic)	$9.50	$38.50
Taylors Cabernet Sauvignon (Clare Valley SA)	$9.50	$38.50
Wolf Blass Grey Label 2013 Shiraz (McLaren Vale SA)		$55.00

Sparkling Wines		
Yellow Glen Yellow 700ml (Clare Valley SA)		$28.00
Yellow Glen Pink 700ml (Clare Valley SA)		$28.00
Yellow Glen Piccolo (Clare Valley SA)	$9.00	
Fleur Seppelts (Stawell Vic)		$27.00