



# CROSSROADS

## RESTAURANT & BAR

Available from  
6:00pm to 9:00pm Mon to Sat  
6:00pm to 8:00pm Sunday

Room Service Available  
\$5 Tray Charge Applies

*Proudly Supporting  
Local Producers*

Meats from Ford's Butchery  
Arc-en-cil Smokehouse  
Sonnys Bakery  
Dales Downtown Meats  
New England Brewery

## SHARING THINGS

Housemade loaf with garlic herb butter 8  
Add cheese 2 add bacon 2

Housemade dip served with toasted sourdough 8  
v

Baked eggplant with tomato ragout and rocket salad 12  
vg

Southern fried chicken wings with coleslaw and barbecue ranch dressing 15  
sf

Salt and pepper squid with wasabi aioli and salad 16  
sf

Moroccan spiced duck breast served with carrot puree, baby spinach and chimichurri dressing 16  
df // gf

Antipasto board - Selection of cold meats, pickled vegetables, marinated olives, cheese and sourdough 18

## BITS ON THE SIDE

Garden salad with fresh seasonal vegetables, mesclun and honey mustard dressing 5  
vg

Hand cut salt and pepper chips 5  
vg

Sautéed seasonal vegetables with shallot infused oil 6  
vg // sf // gf 6

Roasted potatoes with fresh herb, garlic and olive oil 6  
vg // sf // gf

Roasted pumpkin, feta, Spanish onions, with balsamic glaze 8  
gf // sf // v

Fresh Guyra tomatoes, Spanish onions, crusty croutons, fresh herbs, mozzarella and balsamic dressing 8  
gf // v

v - vegetarian // vg - vegan // gf - Gluten Free // sf - soy free

Please inform us of any dietary requirements and our chefs will do their best to accommodate

## FROM THE GRILL

450 Day Grain fed Wagyu Rump Eye 200g 26

150 Day Grain fed Black Angus Sirloin 300g 32

150 Day Grain fed Black Angus Scotch fillet 300g 42

200gm Local lamb Rump 28

300gm Pork cutlet 29

200gm- catch of the week Market price

Chipotle basted half chicken 22

Items from the grill menu are accompanied with a small garden salad and chips

## MAINS

Pot Pie of The Week POA  
sf

Chicken parmigiana with garden salad and hand cut chips 18  
sf

Gnocchi with herb butter, baby spinach, Guyra tomatoes, spanish onions & parmesan 18  
sf // v

## SAUCY THINGS

Barbeque Ranch 3

Chimichurri 3

Garlic cream sauce 3

Thyme jus 3

Mushroom jus 3

Brown Caper butter sauce 3

## SWEET THINGS

Caramelized apple and blueberry tart with cinnamon double cream 10

Chocolate pudding with passionfruit coulis and vanilla bean ice cream 10

Baked cheese cake with spiced berry compote 12

Vanilla ice cream sundae loaded with toppings 12



## Wet your Whistle

### A LIL BIT BUBBLY

Emeri Chardonnay Pinot Noir 200ml ..... 10

### CRYSTAL CLEAR

Bancroft Bridge Sem Sauv Blanc ..... 8 / 28  
 3 Tales Sauvignon Blanc ..... 9 / 32  
 The Gardener Pinot Grigio by Phillip Shaw..... 11 / 49

### WELL RED

Bancroft Bridge Cabernet Merlot ..... 8 / 28  
 Bancroft Bridge Shiraz ..... 8 / 32  
 The Wire Walker Pinot Noir by Phillip Shaw ..... 11 / 49

### ALL IS ROSÉ

Wild Oats Rose ..... 10 / 42  
 Emeri Pink Moscato 200ml ..... 10

### THE CLASSICS

XXXX Gold..... 7.5  
 Hahn Light ..... 7.5  
 Hahn Superdry ..... 8  
 Tooheys Extra Dry ..... 8  
 James Boags ..... 8.5  
 Coopers Lager ..... 8  
 James Squires Orchard Crush Cider ..... 7.5

### SOMETHING CRAFTY

Little Creatures Pale Ale ..... 9.5  
 James Squires 150 Lashes ..... 9.5  
 New England Brewery co.  
 Pale Ale..... 10  
 Hop Cannon IPA ..... 11  
 Pioneer Brewing co.  
 Vienna Lager ..... 10  
 Amber Ale ..... 10  
 Green Beacon  
 Wayfarer Pale Ale ..... 11

### FROM ABROAD

Corona ..... 9

### SOMETHING SPIRITED

8	8
Sierra Tequila	Drambuie Whiskey
Gordons Gin	Liqueur
Smirnoff Vodka	Baileys
Malibu Coconut Rum	Frangelico
Bacardi Rum	Kahlua
Bundaberg Rum	
Jim Beam	

9	10
Wild Turkey	Chivas Regal
Midori	Glenfiddich
Grand Marnier	Johnnie Walker Black
Southern Comfort	Courvoisier VSOP

### MIX-IT-UP

Coke, Coke Zero, Lift, Sprite, Fanta ..... 3.5  
 Orange Juice, Apple juice ..... 4  
 Dry Ginger Ale, Tonic Water Soda Water..... 3.5  
 Lemon, Lime & Bitters, Mineral Water ..... 4  
 Pot of tea, Coffee, Hot Choc ..... 4  
 Extra shot ..... 2