

ALL-DAY DINING MENU

SALADS

Caesar Salad	\$22
<i>Romaine lettuce, parmesan, white anchovy, garlic herb crouton</i>	
Greek Salad (V) (GF)	\$22
<i>Vine ripened tomato, red onion, olive, cucumber, oregano feta, capsicum, lemon, olive oil</i>	
Grilled Asparagus & Pumpkin Salad (V) (GF)	\$24
<i>Zucchini, lettuce, tomato, flax seed, balsamic dressing</i>	

Add on:		
Bacon	\$6	Grilled Tiger Prawns \$12 3 pieces
Grilled Cajun Chicken Breast	\$8	Grilled Grain-Fed Australian Beef Sirloin \$15
Smoked Salmon	\$9	

SOUP, SANDWICH & BURGERS

Mushroom Soup (V)	\$16
<i>Seasonal mushroom, truffle, crouton</i>	
Marriott Club Sandwich	\$24
<i>Turkey breast, honey baked ham, bacon, tomato, lettuce, fries</i>	
Mushroom Swiss Burger (V)	\$34
<i>Impossible patty, portobello mushroom, swiss cheese, onion ring, fries</i>	
Lobster Brioche Roll	\$38
<i>Boston lobster, avocado, miso mayonnaise, fries</i>	
Hawaiian Spam Burger	\$42 2 pieces
<i>English muffin, wagyu beef patty, crispy spam, grilled pineapple, swiss & cheddar cheese, sriracha sauce, fries</i>	

SHARING PLATES

Vegetable Spring Rolls (V)	\$12 6 pieces
<i>Thai sweet chilli sauce</i>	
Vegetable Samosas (V)	\$15 6 pieces
<i>Mango chutney</i>	
Spicy Buffalo Chicken Wings	\$15 8 pieces
<i>Hot sauce</i>	
Tempura Fish Bites	\$18
<i>Tartar sauce, lemon wedge</i>	
Parmesan & Manchego Truffle Fries (V)	\$19
Cajun Sweet Potato Fries (V)	\$19
<i>Remoulade dip</i>	
Assorted Satay	\$19 6 pieces
<i>Beef, chicken, mutton, ketupat, peanut sauce</i>	
Lobster Croquettes	\$21 5 pieces
<i>Mentaiko mayonnaise</i>	



CHEF RECOMMENDATIONS

Beef Hor Fun (GF)	\$28
<i>Wok-fried rice noodle, sliced beef, braised mushroom, chye sim, egg</i>	
Tiger Prawn Claypot Hokkien Mee	\$32
<i>Rice noodle & yellow noodle, tiger prawn, squid, clam, roasted pork belly, bean sprout</i>	
Tiger Prawn Aglio Olio	\$36
<i>Tiger prawn, garlic, pecorino romano</i>	
Marriott "Mighty Mo" Burger	\$38
<i>Double beef patty, cheddar cheese, lettuce, sliced pickle, fried onion ring, secret sauce, fries</i>	
Grilled Salmon	\$39
<i>Clam, potato, carrot, pea, corn, chowder sauce</i>	
Lobster Singapore Laksa	\$48
<i>Boston lobster (300gm), rice noodle, quail egg, bean curd puff, fish cake, bean sprout, spicy coconut gravy</i>	

Salt & Pepper Calamari	\$21
<i>Chipotle mayonnaise</i>	
Quesadillas	\$22
<i>Choice of Grilled Cajun Chicken or Fish Goujons Tortilla, cheddar & mozzarella cheese, shredded lettuce, pineapple salsa, sour cream, fries</i>	
Classic Nachos	\$25
<i>Beef, beans, guacamole, salsa, jalapeno, olive, corn chips, cheese sauce</i>	
Smoked Salmon & Avocado Toast	\$29
<i>Sourdough bread, hummus, avocado, smoked salmon, poached egg, pickled pearl onion, caper, semi dried tomato, watercress salad</i>	
Prawn Cocktail (GF)	\$34 12 pieces
<i>Avocado puree, passionfruit pearl, marinated watermelon, marie rose sauce</i>	

MAINS

Fish & Chips	\$36
<i>Beer battered halibut, thick-cut fries, tartar sauce, pea mash</i>	
Braised Beef Cheek	\$38
<i>Potato puree, asparagus, carrot</i>	
Grilled Iberico Pork Tomahawk	\$42
<i>Cheese potato mash, seasonal vegetables, dijon cream sauce</i>	
Steak Frites	\$58
<i>Choice of béarnaise sauce, green peppercorn sauce or red wine jus Australian ribeye (280gm), steak fries, salad</i>	

PASTAS

CHOICE OF SPAGHETTI, PENNE OR GLUTEN FREE PASTA	
Pomodoro alla Norma	\$24
<i>Tomato sauce, cherry tomato, aubergine, feta, fresh basil</i>	
Beef Bolognese	\$28
<i>Beef & tomato ragu</i>	
Carbonara	\$28
<i>Egg cream sauce, garlic, bacon, parmesan</i>	
Aglio Olio e Funghi (V)	\$32
<i>Portobello, button mushroom, morel mushroom, chilli, garlic, parmesan, fresh basil</i>	
Spicy Crab	\$32
<i>Crab meat, arugula, lemon, caper, anchovy, garlic, parmesan, chilli flake</i>	

LOCAL DELIGHTS

Char Kway Teow	\$28
<i>Wok-fried rice noodle, prawn, chinese sausage, fish cake, bean sprout</i>	
Seafood Mee Goreng	\$30
<i>Wok-fried yellow noodle, prawn, squid, mussel, tomato, egg, chye sim</i>	
Nasi Goreng Istimewa	\$36
<i>Indonesian-style fried rice, fried chicken, chicken satay, sunny side-up egg, achar, prawn cracker</i>	

DESSERTS

Chocolate Lava Cake	\$19
<i>Premium vanilla gelato, chocolate crumble, raspberry crisp, berry</i>	
Hummingbird Cake	\$19
<i>Coconut gelato, grilled pineapple</i>	
Kuro Goma Crème Brûlée	\$19
<i>Passionfruit mango sorbet, sesame lavosh, peanut mochi ball</i>	
Classic Tiramisu	\$19

Monday to Thursday, 11am to 8pm

HAPPY HOUR FROM \$13⁺⁺

CHOOSE FROM

Red Wine | White Wine | House Spirit | Prosecco | Selected Draught Beer

Not applicable with other discounts and promotions. Not valid on special occasions, eve of and on public holidays.

 Sustainably Sourced  Vegetarian Friendly  Gluten Free

Crossroads Cafe uses only free-range eggs from locally produced farms. Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).

