

DINNER MENU

crossroads.

SHARING PLATES

Vegetable Samosas Mango chutney, yoghurt raita	6 pieces \$15
Spicy Buffalo Chicken Wings Hot sauce	\$15
Parmesan & Manchego Truffle Fries (V)	\$19
Salt & Pepper Calamari Chipotle mayonnaise	\$19
Cajun Sweet Potato Fries Remoulade dip	\$19
Assorted Satay Beef, chicken, mutton, ketupat, peanut sauce	6 pieces \$19 12 pieces \$35
Swedish Meatballs & Gravy	\$19
Chicken Katsu Sliders Brioche bun, chicken katsu, shredded lettuce, Japanese curry mayo	3 pieces \$19
Lobster Croquette Mentaiko dashi mayonnaise	5 pieces \$21
Escargot de Bourgogne Toasted focaccia, garlic butter	\$21
Quesadillas & Fries Choice of Grilled Cajun Chicken or Crispy Fish Goujons Tortilla, cheddar & mozzarella cheese, shredded lettuce, pineapple salsa, sour cream	\$22
Crossroads Grilled Mussels Black lip mussel, nuoc cham dressing, roasted cashew, cream cheese, fried shallots, spring onion	\$23
Classic Nachos Beef, beans, avocado, salsa, jalapeno, olive, corn chips	\$25
Smoked Salmon & Avocado Toast Sourdough bread, hummus, avocado, olive oil, smoked salmon, poached egg, pickled onion, caper, vine ripened semi dried tomato, watercress salad	\$29
Prawn Cocktail 🌿 (GF) Homemade cocktail sauce, lemon wedge	12 pieces \$34

DESSERTS

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

CHEF RECOMMENDATIONS

Beef Hor Fun Wok-fried rice noodle, sliced beef, mushroom, chye sim, egg	\$28
Aglio Olio Tiger prawn, parmesan	\$36
Lobster Brioche Roll Boston lobster, bacon, avocado, miso mayonnaise	\$38

SOUP, SALAD AND BURGERS

Mushroom Soup (V) (GF) Seasonal mushroom	\$16
Caesar Salad (V) Romaine lettuce, parmesan, white anchovy, garlic herb crouton	\$22
Impossible Burger (V) Impossible patty, tomato, cucumber, salsa, raita, red onion, arugula	\$34
Marriott Wagyu Beef Burger Double beef patty, swiss cheese, tomato, dill pickle, arugula, caramelized onion, crispy bacon, chipotle mayonnaise	\$38
Add on:	
Bacon	\$6
Grilled Moroccan Chicken Breast	\$6
Smoked Salmon	\$9
Grilled Tiger Prawns	\$12
Grilled Grain-Fed Australian Beef Sirloin	\$12

MAINS

Aglio Olio e Funghi Choice of Spaghetti or Penne (V) Portobello, button mushroom, morel mushroom	\$32
Fish & Chips Beer battered halibut, thick-cut chips, tartar sauce, lemon wedge	\$36
Grilled Pork Chop Swiss cheese potato mash, seasonal vegetables, dijon cream sauce	\$42
Steak Frites 🌿 (GF) Australian ribeye (280gm), steak fries, salad, Choice of béarnaise sauce, black pepper sauce or red wine jus	\$58

LOCAL DELIGHTS

Seafood Mee Goreng Wok-fried yellow noodle, prawn, squid, mussel, spicy shrimp paste, egg, chye sim	\$30
Nasi Goreng Istimewa Indonesian-style fried rice, fried chicken, chicken satay, sunny side-up egg, achar, prawn cracker	\$32

HAPPY HOUR | \$13.50++
Monday to Thursday, 11am to 5pm

Sunday to Thursday, 6pm to 8:30pm

EVENING SLOW DOWNS | \$15++

Choose from:

Draft Beer | Red or White Wine |
House Spirits | Sangria | Mojito |
Lychee Martini

Not valid on special occasions, eve of and on public holidays.

🌿 Sustainably Sourced Meats (V) Vegetarian Friendly (GF) 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).